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EDSBACKA
BISTRO
STRÄNGNÄS

Welcome!

Our menu is produced and composed for the optimal taste, thereof no changes in the courses.

LOCAL PRODUCERS

Äleby gård
Printz bageri
Hornuddens trädgård
Magdakullan
FarCon/Närsjö gård
Köttbutikern Millert/Dahlén
Onsberga gård
Mojave Grönt
Högtorps gård
Björklunds kafferosteri
Mälardalens Brewing CO

www.edsbackabistro.se

ARE YOU ALLERGIC TO ANY TYPE OF FOOD?

please tell the staff

"Blackboard"

Ask the staff about today's tips

SNACKS

Nice olives 35
Salted almonds 45

CHILDREN MENU

Pancakes with jam & ice cream 85

Meatballs with cream sauce, lingonberry & potatoes 115



BEFORE

Classic Toast Skagen

taste 105 half 145
with bleak roe from Stallarholmen

Smoked rainbow trout from Kalix 145

with tomatoes, kohlrabi, Liura-soy & trout roe from Älvdalen

Cauliflower soup 145

with smoked pork belly, quail egg, ramsons berries & spruce oil

French oyster

1p 40 / 3p 110 / 5p 160
with onion vinaigrette & hot sauce



SATISFYING

1/1 Toast Skagen 205

with bleak roe from Stallarholmen

Pike-perch from lake Mälaren 289

with chard, Jerusalem artichoke, chanterelles, lobster sauce & boiled potato

Fallow deer, Äleby farm 289

with kale, sloe berries, cep mushroom, gravy & potato puree

Lamb from Linköping 289

with wood hedgehog, peas, pumpkin, chimmichurri & potato gratin

Potato gnocchi lacto-ovo-veg 255

with Almnäs tegel cheese, spinach, Gotland lentils, tomatoes & pepper sauce

AFTER

Chocolate balls 45

Vanilla ice cream 85

with chocolate sauce and almond crumbs

Crème Brûlée 95

flavored with Valrhona milk chocolate

Apple & honey 105

apples from Sörmland with honey ice cream, bee pollen & buck wheat