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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
Köttbutiken
Onsberga gård
Öja gård
StrangeBrew
Björklunds kafferosteri
Mälardalens Brewing CO

ARE YOU ALLERGIC TO ANY TYPE OF FOOD?

please tell the staff

"Blackboard"

Ask the staff about today's tips

SNACKS

Nice olives 45
Salted almonds 45

CHILDREN MENU

Pancakes with jam & ice cream 85

Meatballs with cream sauce, lingonberry & potatoes 115



BEFORE

Classic Toast Skagen

taste 95 half 135
with Kalix bleak roe

Boletus mushroom soup 135

with seared scallop, broad bean, dill

Tenderised fillet of beef 145

from Onsberga with lingon berries, Almnäs tegel cheese & hazelnuts

French Marennes oyster

1p 38 / 3p 100 / 5p 150
with onion vinaigrette & hot sauce



SATISFYING

1/1 Toast Skagen 195

with Kalix bleak roe

Pike-perch 285

with chanterelles, pumpkin, samphire and langoustine sauce & potatoes

Fallow deer, Äleby farm 285

with smoked celeriac, kale, feta cheese, spruce shoots and game gravy flavored with roasted black pepper

Tenderised beef, Onsberga 305

with pickled silver onion, beans, potato gratin and red wine sauce

Cabbage & black truffle 255

baked cabbage, smoked tofu, red wine sauce och Almnäs tegel cheese

AFTER

Chocolate balls 45

Vanilla ice cream 75

with rose hip sauce and almond crumbs

Crème Brûlée 95

flavored with coffee & Baileys

Cloudberry & white chocolate 105

parfait flavored with white chocolate & star anise, buckwheat crisp & wood sorrel