

B

EDSBACKA
B I S T R O
STRÄNGNÄS

Welcome!

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

LOCAL PRODUCERS

Äleby gård
Printz bageri
Osprey farm
Magdakullan
FarCon/Närsjö gård
Köttbutiken Millert/Dahlén
Onsberga gård
Mojave Grönt
Högtorps gård
Öja gård
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**
Marcona 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

Wild duck from Äleby farm 145

lightly smoked, zucchini, bilberry, mushroom broth & Julita rapeseed oil

Autumn mushrooms 145

with grilled cheese cream, pine oil, deep fried potato & quail eggs

French oyster

1p 40 / 3p 110 / 5p 160

with onion vinaigrette & hot sauce



SATISFYING

1/1 Toast Skagen 225

with bleak roe from Stallarholmen

Pike perch from lake Mälaren 289

with root celery puree, butter fried kohlrabi, leaf spinach & crayfish sauce

Sirloin steak, Ösvreta farm 289

with baked beetroot, fresh beans, pickled mustard seeds & potato cake

Potato gnocchi 275

'Eldost' cheese from Jürss, lupine bean, fermented ramson, roasted garlic & buttered sauce lacto-ovo-veg

Pork neck, Pommerns farm 289

with pumpkin, deep fried oyster mushroom, cabbage, cep mushroom oil & chimichurri

AFTER

Chocolate balls 45

Vanilla ice cream 85

with caramel sauce and almond crumbs

Crème Brûlée 105

flavored with lemon

Apples from Hornudden 110

variety of apple, caramel malt, cream cheese & spruce oil