

B

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
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

White asparagus & buffalo mozzarella

from Öja farm with rainbow roe, Almnäs tegel cheese & deep-fried onion

Cured topside from Ösvreta farm 145

tomato mayonnaise, brioche bread, spruce flowers, kale & mild goat cheese

French oyster

1p 40 / 3p 110 / 5p 160

with onion vinaigrette & hot sauce



SATISFYING

1/1 Toast Skagen 215

with bleak roe from Stallarholmen

Pike perch from lake Mälaren 289

with celeriac, citronette, sunflower seeds, shellfish sauce & boiled potatoes

Fallow deer, Äleby farm 289

with chard, spring onion, browned garlic, game gravy with rhubarb, 'hasselbacks' potatoes

Yellow peas & Chinese cabbage 255

with kimchi paste, lupine bean, Jürss Eneby cheese & ground elder [veg]

Beef from Onsberga farm 289

with green asparagus, wild onion, herb gremolata, feta cheese & Rättviks peas

AFTER

Chocolate balls 45

Vanilla ice cream 85

with lukewarm chocolate sauce and almond crumbs

Crème Brûlée 95

flavored with lemon

Rhubarb & yoghurt 105

sweetened boiled rhubarb, rhubarb curd, yoghurt ice cream & buckwheat