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**EDSBACKA
BISTRO
STRÄNGNÄS**

Welcome!

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

We work with small-scale producers, farmers and growers in Sörmland, where sustainability thinking is important. This makes our menus unique with ingredients and flavor combinations that stick out. Do not hesitate to ask us about producers or cooking methods. Some bistro classics remain on the menu which are also standing dishes that do not change.

www.edsbackabistro.se

Covid-19

Please keep distance!

ARE YOU ALLERGIC TO ANY TYPE OF FOOD?

please tell the staff!

SNACKS

Halkidiki olives 45
Marcona almonds 55

CHILDREN MENU

Pancakes with jam & ice cream 95

Meatballs with cream sauce, lingonberry & potatoes 115

BEFORE

Classic toast Skagen

taste 115 **half** 155 **1/1** 245 (maincourse size)
with bleak roe from lake Mälaren

Jerusalem artichoke & autumn mushrooms 155

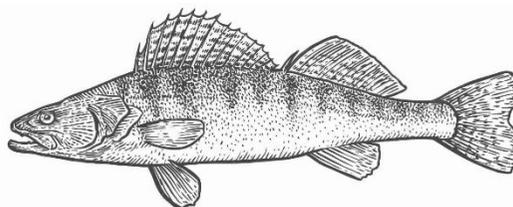
baked and deep fried Jerusalem artichoke and puree, quail eggs, seaweed foam & spruce shoots lacto-ovo-veg

Arctic char 155

cured char with nori leaves, butternut squash, cream cheese, pickled lemon & green chili

French oyster

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



SATISFYING

Pike-perch from lake Mälaren 289

with celeriac puree, steamed cabbage, lovage oil & reduced cream flavored with lobster

Potato gnocchi 289

with buttered yellow lupine bean 'Mirabor', cabbage, Almnäs tegel cheese, sage & browned butter lacto-ovo-veg

Fallow deer 'topside', Vrena Vilt 289

with baked beetroot, roasted carrot puree with barley miso, kale, black trumpet mushrooms and game gravy flavored with raspberries

AFTER

Chocolate balls 'our classic sweets' 55

Vanilla ice cream 95

with almond crumbs and caramel sauce flavored with rosemary

Apples from Brunnsåker 115

with apple ice cream, frozen grated apple, apple curd flavored with ginger, almonds & oat crumbs

Cheese plate 115

two kinds of Swedish cheese with marmalade & crispbread from Leksand