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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 to other guests!

ARE YOU ALLERGIC TO ANY TYPE OF FOOD?

please tell the staff!

SNACKS

Halkidiki olives 55
Marcona almonds 65

CHILDREN MENU

Pancakes with jam & ice cream 95
Meatballs with cream sauce, lingonberry & potatoes 115

BEFORE

Classic toast Skagen

taste 125 **half** 165 **1/1** 265 (maincourse size)
with bleak roe from lake Mälaren

White asparagus 165

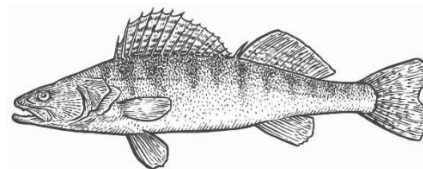
rose quince, grilled cream, roasted buckwheat, dill, pickled spruce shoots & dried wild garlic lacto-ovo-veg

Blackened cucumber 165

roasted black pepper, lumpfish roe, pickled ramson berries, lardo from Närsjö, potato chips, & watercress

Klemmings oyster 1p 60 / 3p 165

wild gigas oysters, hand-picked by divers in Bohuslän on the west coast. Served with onion vinaigrette, lemon & our hot sauce



4-course menu 650

The kitchen selects 4 dishes. Everyone in the party must choose this choice. Unfortunately can not be adapted to special diets.

Beverage package 450

SATISFYING

Pike-perch from lake Mälaren 289

with Jerusalem artichoke puree, buttered spring onions, spinach, radish, lovage oil & lobster sauce flavored with black curry

Green asparagus 289

with deep fried pea croquette, lupine bean, browned butter with Liura soy, roasted sunflower seeds, basil & Almnäs tegel cheese mixed with dried herbs lacto-ovo-veg

Fallow deer 'topside', Vrena Vilt 289

with rapeseed shoots, wild garlic, gremolata, buttered turnip, grated Påverås blå cheese & venison sauce

AFTER

Chocolate balls our classic sweets 65

with almonds & coconut. Served with chocolate cream

Vanilla ice cream 95

with almond crumbs and caramel sauce flavored with rosemary

Rhubarb parfait with white chocolate 125

with bee pollen from Stavtorp farm, marigold & spruce shoot oil

Cheese plate 125

two kinds of Swedish cheese with marmalade & crispbread from Leksand