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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

Aperitif

See our drink & cocktail list what we offer

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

Buffalo mozzarella, Öja Farm 165

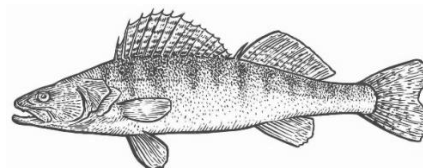
with fermented rhubarb, cucumber, spruce shoot oil, pickled spruce shoots, black pepper & potato crisp lacto-ovo-veg

Steak tartar, Magdakullan 165

roast beef from Swedish Rödkulla. Served with chili oil, grilled mayonaise, roasted panko crumbs & fresh herbs

French oyster 1pc 50 / 3pcs 140

gigas oysters, fine de clair from Marennes. Served with onion vinaigrette, lemon & our hot sauce



Bread & butter are always included.

Our soft and hard bread is served with whipped butter flavored with Camelina oil. Baked with flour from Warbro kvarn & Saltå kvarn.

SATISFYING

Pike-perch from lake Mälaren 289

with celeriac, fresh green peas, zucchini, sautéed summer cabbage, wild garlic oil & reduced cream flavored with pikeperch broth

Deep fried croquette 289

made of broad bean and peas. Served with fried oyster muschroom, summer veggies, dill pesto, browed butter & Almnäs tegel cheese lacto-ovo-veg

Fallow deer 'topside', Vrena Vilt 289

with buttered summer carrot, baked beef tomato, swiss chard, venison sauce and lovage & celery leaf oil

Hand made sausage, Frankly Foods 289

flavored with lemon and sage. Served with coral lentils, coarse mustard, red wine sauce and this week's greens from Osprey farm

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

Swedish strawberries 125

with classic ice cream made of dairies from Ösvreta farm. Served with strawberry sauce & almond crumbs.

Cheese plate 125

two kinds of Swedish cheese with marmalade & crispbread from Leksand