

# B

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](http://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*

### Jerusalem artichoke 165

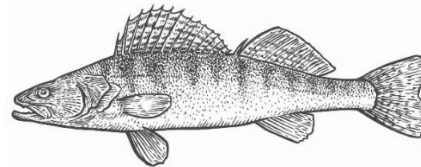
*with roasted Marcona almonds, mushroom purée, blackcurrant oil, quail eggs, almonds & seaweed foam*  
lacto-ovo-veg

### Poatato cake & lumpfish roe 165

*salted Icelandic lumpfish roe rum with browned butter, dill, roasted levain bread & fennel dill*

### Swedish gigas oyster 1pc 60 / 3pcs 170

*from Havstensunds, Bohuslän. 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. Flavored with sunflower seeds, spelt wheat & sesame seeds.*

## SATISFYING

### Pike-perch from lake Mälaren 289

*with roasted carrot puree flavored with curry, steamed cabbage, lemon blanched carrot, spruce shoot oil & langoustine sauce*

### Deep fried "Eldost" Cheese 289

*swedish "halloumi" with zucchini pureé, blackened zucchini, roasted hazelnuts, deep fried oyster mushroom, wild garlic oil & cabbage*  
lacto-ovo-veg

### Fallow deer 'topside', Vrena Vilt 289

*spice-roasted topside. Served with beetroot puree, autumn beets, buttered brussels sprouts, aronia berries, juniper oil & game 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*

### "Carrot cake" with yogurt ice cream 135

*ice cream flavored with buffalo yogurt from Öja farm, cardamom & lemon. Served with sponge cake, carrot & sea buckthorn*

### Cheese plate 135

*two kinds of Swedish cheese with marmalade & crispbread from Leksand*