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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.edebackabistro.se

ARE YOU ALLERGIC TO ANY TYPE OF FOOD?

please tell the staff!

APERTIF

See our drink & cocktail list what we offer

BREAD & BUTTER

are always included. Baked with flour from Warbro kvarn and served with whipped butter flavored with Camelina oil

CHILDREN MENU

Pancakes with jam & ice cream 95

Meatballs with cream sauce, lingonberry & potatoes 115

CHOOSE YOUR MENU

2-course 435

Beverage package 270 non-alcoholic 165

3-course 550

Beverage package 385 non-alcoholic 250

4-course 650

Beverage package 450 non-alcoholic 350

With a 2-course menu, there is a choice of starter and main course or main course and dessert. In addition to selected beverage packages, we also have our regular beverage list with a wide range of different beverages.

ADDITIONAL

Deep fried Marcona almonds 65
Halkidiki olives 55

Swedish gigas oyster 1pc 60
from Bohuslän. Served with onion vinaigrette, lemon & our hot sauce

Wrångebäcks cheese 95
cheese from Almnäs bruk with marmalade & crispbread from Leksand

Chocolate balls 65
our classic sweets

MENU

Butter and rosemary baked leeks, Kilfröslunda farm

with baked quail eggs, leek oil, aged cheese from Sörbro farm, roasted Marcona almonds, pickled ramson berries & potato crisps

Bleak roe from lake Mälaren,

Anderssons Fisk (4-course)
with amandine potato & dill

Pike-perch from lake Mälaren,

Anderssons Fisk
with roasted cabbage, peas, baked potatoes, Jerusalem artichoke puree, celery oil & lobster sauce

Summer's berries, Kilfröslunda farm

with strawberry parfait, berry compote, meringue, cream cheese & white chocolate

