

# MENU



## STARTERS

- SMOKED CHICKEN WINGS

mango-teriyaki glaze, blue cheese dressing,  
homemade sweet chili sauce

135 SEK
- SMOKED SHRIMPS

with aioli, bread, lemon, dill

165 SEK
- SWEDISH SKAGEN

“Skagen” shrimps, mayonnaise, whitefish roe,  
dill & lemon on toast bread

175 SEK / 295 SEK
- BELGIAN WAFFLE

with lumpfish roe, smetana, red onion, chives,  
lemon & dill

165 SEK
- BURRATA

with homemade sourdough bread,  
Karinstorp tomatoes, Swedish apple balsamic  
& rhubarb

165 SEK

## SIDES & SNACKS

- CHEESE (70g)

three Swedish cheeses, honey & bread

95 SEK
- CHARCUTERIE (70g)

three types homemade cold cuts

95 SEK
- FRIED BRUSSELS SPROUST

Västerbotten cheese & hazelnuts

95 SEK
- MARCONA ALMONDS

65 SEK
- OLIVES NOCELLARA GREEN

65 SEK
- NUTS MIX

55 SEK
- CHIPS

35 SEK

## SALAD

- SALAD WITH SMOKED FETA CHEESE

green asparagus, haricot verts, carrots, cocktail  
tomatoes, youghurt with lemon, citronette, walnuts,  
goat’s milk yoghurt balls, pickled red onion

225 SEK

## KIDS MENU

- VENISON MEATBALLS

with cream sauce, mashed potatoes, lingon-  
berries, pickled cucumber, parsley

125 SEK
- PASTA

vegetarian bolognese

125 SEK

## MAIN COURSES

- DORADO FILÉ

with spinach and arugula cream, hollandaise sauce,  
brussels sprouts, hazelnuts, Västerbotten cheese,  
lemon & dill

275 SEK
- GRATINATED SWEET POTATO

with goat cheese, marinated artichoke, tomato salad  
with pesto, caramelized almonds, honey, crispy fried  
leek & wheat grain (chips)

265 SEK
- VENISON MEATBALLS

with cream sauce, mashed potatoes, lingonberry,  
pickled cucumber & parsley

250 SEK
- RABBIT LEG

with smoked feta cream, green asparagus,  
carrot & boiled potatoes

285 SEK
- SIRLOIN STEAK (200g), TAURUS GOLD

Breed: Black Angus and Hereford “British Breeds”  
Raised: Uruguay, Grain fed 200 days  
with tomato salad, red wine sauce, black garlic butter,  
béarnaise sauce & fries

345 SEK

## OYSTERS NORMANDIE

- 2 OYSTERS

80 SEK
- 3 OYSTERS

105 SEK
- 3 OYSTERS + RICHARD JUHLIN 0,0%

155 SEK
- 3 OYSTERS + CREMANT

215 SEK
- 3 OYSTERS + CHAMPAGNE

255 SEK

## OYSTERS GILLARDEU

- 2 OYSTERS

130 SEK
- 3 OYSTERS

155 SEK
- 3 OYSTERS + RICHARD JUHLIN 0,0%

250 SEK
- 3 OYSTERS + CREMANT

265 SEK
- 3 OYSTERS + AYALA A/18

305 SEK

## DESSERTS

- BELGIAN VANILLA WAFFLE

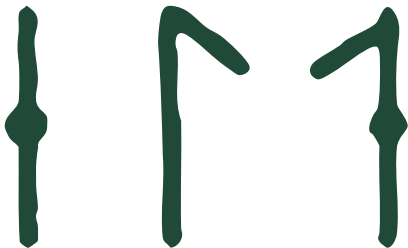
with whipped cream & strawberry jam

95 SEK
- CHEESECAKE

105 SEK
- CRÈME BRÛLÉE WITH LAVANDER

115 SEK
- CHOCOLATE TRUFFLE

55 SEK



RESTAURANT ELD

DJURGÅRDSSTRAND 15, STOCKHOLM