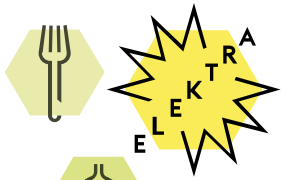


Menu



Pre Dinner

Bubbles	95 kr
Champagne	145 kr
Maestro Sierra FINO Sherry	75 kr
Vermouth	75 kr
Americano <i>Campari, Vermouth, soda</i>	125 kr
Bellini <i>Cava & Crème de Pêche</i>	125 kr
Boulevardier <i>Bulleit IO yr, Antica Formula, Campari</i>	147 kr



Appetizers

Oysters	45 kr
Mushroom frittata <i>Parmesan cheese</i>	40 kr
Almond potatoe chips <i>Elektra made with dip</i>	55 kr
Eggsalad with anchovies (Gubbröra) <i>pumpnickel</i>	35 kr
Padrón peppers	50 kr
Charcuterie	115 kr
Cheese <i>Swedish</i>	105 kr



Starters

Seared & cured salmon <i>soy pearls, cauliflower, browned butter, white vinegar jelly</i>	125 kr
Steak tartare "Västerbotten" <i>cheese cream, chips, pickled pearl onion</i>	135 kr
<i>Compiement: Whitefish roe 20 gr</i>	105 kr
Pan fried red shrimps <i>pico de gallo, cilantro-foam</i>	115 kr
Mussels <i>chorizo, cream</i>	(1/2) 115 kr
Sweet corn croquette <i>fried black beans, portabello, zucchini, salsa macha (contains peanuts)</i>	95 kr



Entremet

Toast Pelle Janzon <i>Toast, beef carpaccio, red onion, horseradish, egg yolk & whitefish roe</i>	235 kr
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Mains

Apple-cooked Salsify <i>smoked cabbage puree, black kale, baked carrot, soybeans</i>	195 kr
Arctic char <i>oyster-sauce, trout roe, butternut squash, finely sliced vegetables</i>	295 kr
Lamb entrecôte <i>pointed cabbage, pak choi, kohlrabi, gremolata, red-wine sauce, deep fried potatoes</i>	275 kr
Mussels <i>chorizo, cream</i>	(1/1) 230 kr
Swedish veal <i>salt-baked celeriac, celeriac puree, oyster mushroom, "Karl-Johan" au jus</i>	265 kr
Baked pointed cabbage <i>chickpeas, kimchi, orange butter, parsley root puree</i>	180 kr



Sweets? Ask for the Dessert menu
Are you allergic? Please notify the staff!



Menu



Draft beer
40 cl

Bitburger Lager 4,8% 69 kr
Lagunitas Dogtown Pale Ale 6,4% 89 kr
New Belgium Citradelic 6,0% 94 kr
Veckans Craftbeer 98 kr



Bottles

Barcino Gòtic Ale Pale Ale 5,2% 93 kr
Timmermans Péche 4,0% 69 kr
Little Valley Stoodly Stout 4,8% *Little Valley* 83 kr
La Trappe Witte Trappist 5,5% *La Trappe Trappist* 77 kr
Judgement Day Abbey Quadrupel 10,5% (75cl),
The Lost Abbey 350 kr
Hof Organic 4,2% *Carlsberg* 58 kr



N.A.P.A Non Alco Pale Ale 0,5% *Sigtuna* 64 kr
Bitburger Drive 0,0% 55 kr



Cans

41337 Session Pale Ale 5,1% *Bryggerket* 78 kr
Lillpangarn Session IPA 3,4% *Bryggerket* 62 kr
Lengräddad IPA 6,5% *Bryggerket* 94 kr
Gamma Ray Pale Ale 5,4% *Beawertown Brewery* 85 kr



Cider

Angry Orchard Crisp Apple 5,0% *Boston Beer Co.* 86 kr
Just Cider 4,5% *Brännland 75 cl* 145 kr



More beer & cider? Check the blackboard in the bar!



White by the glass

Picpoul de Pinet *Gerard Bertrand, FR* 85 kr
Cotes Du Rhone Blanc *Catherine Le Goeuil, FR* 115 kr
Lugana Trebbiano *Ca'Lojera, ITA* 120 kr
Muralhas de Monção Branco *Alvarinho, PT* 95 kr
Steillage Riesling *Altenkirch, GR* 125 kr



Red by the glass

Rioja Vina *Ilusion ESP* 85 kr
Saumur-Champigny "Tuffe" *Château du Hureau, FR* 120 kr
Cotes Du Rhone Rouge *Catherine Le Goeuil, FR* 125 kr
Chianti Classico Sangiovese, *Castellare*
di Castellina, ITA 125 kr
Bourgogne Reserve *Nuiton-Beaunoy, FR* 130 kr



Non alcoholic

Cola, Cola Zero, Sprite, Zingo 32 kr
Jus de Pomme 45 kr
Fever Tree Ginger Beer 48 kr
Hammargårda Musteri 55 kr
Mocktail 68 kr
Bubbles 65 kr



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Visit us at: elektraumea.se

