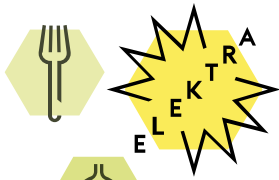


# Menu



## 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 &amp; 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  |
| Semla with foie gras <i>fig, shallot</i>             | 100 kr |
| Charcuterie <i>3 different</i>                       | 115 kr |
| Cheese <i>2 Swedish</i>                              | 105 kr |



## Starters

|  |              |
|--|--------------|
| White asparagus (AAA) <i>with hollandaise, wild garlic, croutons</i>     | 140 kr       |
| Mussels <i>wild garlic</i>   | (1/2) 115 kr |
| Roe from Obbola <i>toast, cress-mayo, horseradish, lemon</i>             | 155 kr       |
| Scallop & cod ceviche <i>with chili-pickled cucumber, avocado, nacho</i> | 130 kr       |
| Beef tartare <i>lemon mayo, pickled chili, fried onion</i>               | 125 kr       |
| <i>Optional: Whitefish roe, 20 gr</i>                                    | 105 kr       |



## Entremet

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



## Mains

|   |              |
|---|--------------|
| Roasted broccoli <i>beluga lentils, harissa, tempura fried onion</i>              | 195 kr       |
| Baked pointed cabbage <i>chickpeas, kimchi, orange butter, parsley root puree</i> | 180 kr       |
| Halibut <i>potato puree, romanesco, white-wine sauce, cockle</i>                  | 310 kr       |
| Mussels <i>wild garlic</i>  | (1/1) 205 kr |
| Lamb sirloin <i>parsley root puree, long pepper, confit apple, red-wine sauce</i> | 315 kr       |
| Flank steak <i>mexican corn, grilled lemon, brown butter</i>                      | 290 kr       |
| Spring chicken <i>vegetables, roasted garlic, jus</i>                             | 245 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  
Equalizer IPA 6,5% *Beer Studio* 89 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  
Dopff Pinot Noir *Alsace, 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



See our playbill and whats on tonight: [norrlandsoperan.se](http://norrlandsoperan.se)  
Visit us at: [elektraumea.se](http://elektraumea.se)

