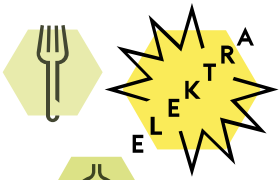


Menu



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 10 yr, Antica Formula, Campari</i>	147 kr

Appetizers

Oysters	40 kr
Mushroom frittata <i>Parmesan cheese</i>	40 kr
Almond potatoe chips <i>Elektra made with dip</i>	55 kr
Padrones	60 kr
Eggsalad with anchovies (Gubbröra) <i>pumpernickel</i>	35 kr
Cured & blackened salmon <i>trout roe, sea weed & Miso</i>	65 kr
Charcuterie <i>3 different</i>	115 kr
Cheese <i>2 Swedish + marmalade</i>	105 kr

Starters

White asparagus (AAA) <i>with hollandaise, wild garlic & croutons</i>	140 kr
<i>Optional: Whitefish roe, 20 gr</i>	105 kr
Mussels <i>wild garlic</i>	(1/2) 115 kr
Roe from Obbola <i>toast, cress-mayo, horseradish & lemon</i>	155 kr
Scallop & halibut 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 & whitefish roe</i>	235 kr
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Mains

Roasted broccoli <i>beluga lentils, harissa, tempura fried onion & schalott</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 & mussels</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%
Brew by numbers *Session IPA Mosaic*
Sigtuna Brygghus
Veckans Craftbeer

69 kr
94 kr
89 kr
98 kr



Bottles

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

93 kr
69 kr
83 kr
77 kr
350 kr
58 kr



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

64 kr
55 kr



Cans

41337 Session Pale Ale 5,1% *Bryggverket*
Lillpangarn Session IPA 3,4% *Bryggverket*
Lengräddad IPA 6,5% *Bryggverket*
Equalizer IPA 6,5% *Beer Studio*

78 kr
62 kr
94 kr
89 kr



Cider

Angry Orchard Crisp Apple 5,0% *Boston Beer Co.*
Angry Orchard Knotty Pear 6,5% *Boston Beer Co.*
Just Cider 4,5% *Brännland 75 cl*

86 kr
82 kr
145 kr



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

White by the glass

Picpoul de Pinet *Gerard Bertrand, FR*
Cotes Du Rhone Blanc *Catherine Le Goeuil, FR*
Chateau Cantelaudette *Graves de Vayres, FR*
Muralhas de Monçao Branco *Alvarinho, PT*
Pecorino Superiore "Don Carlino" *De Fermo, Abruzzo, ITA*
Steillage Riesling *Altenkirch, GR*

85 kr
115 kr
105 kr
95 kr
145 kr
125 kr



Red by the glass

Rioja Vina *Ilusion ESP*
Saumur-Champigny "Tuffe" *Château du Hureau, FR*
Cotes Du Rhone Rouge *Catherine Le Goeuil, FR*
Chianti Classico Sangiovese, *Castellare*
di Castellina, ITA
Montepulciano "Concrete" *De Fermo, Abruzzo, ITA*
Dopff Pinot Noir *Alsace, FR*

85 kr
120 kr
125 kr
125 kr
140kr
130 kr



Non alcoholic

Cola, Cola Zero, Sprite, Zingo
Jus de Pomme
Fever Tree Ginger Beer
Hammargårda Musteri
Mocktail
Bubbles
Pop Art Craft Soda *Beer Studio*

32 kr
45 kr
48 kr
55 kr
68 kr
65 kr
55 kr



See our neighbours playbill and whats on tonight: norrlandsoperan.se
Visit us at: elektraumea.se

