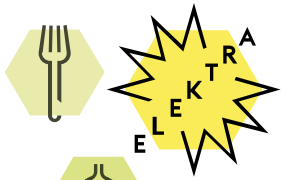


Menu



Pre Dinner

Bubbles	95 kr
Champagne	145 kr
FINO Sherry	75 kr
Vermouth	75 kr
Bitters + tonic <i>Campari/Aperol/Amaro + tonic</i>	110 kr
Pink French <i>Sthlm Bränneri Pink gin, lemon, sugar & Champagne</i>	135 kr
Infused Negroni <i>Gin, Campari, Vermouth & berries</i>	135 kr



Appetizers

Oysters	40 kr
VB-cheese Croquettes <i>scallion</i>	65 kr
"Almond" potato chips <i>Elektra-made with dip</i>	55 kr
Padrones	60 kr
Mexican corn <i>Parmesan cheese</i>	55 kr
Cured & blackened salmon <i>seaweed & Miso</i>	65 kr
Charcuterie <i>3 types</i>	115 kr
Cheese <i>2 Swedish + marmalade</i>	105 kr



Starters

Roasted cauliflower <i>puy lentils, gremolata & VB-cheese</i>	115 kr
Mussels <i>fennel & chive</i>	(1/2) 115 kr
Roe from Obbola <i>toast, cress-mayo, horseradish & lemon</i>	155 kr
Scallops <i>green peas, pickled carrots, velouté & roe from Obbola</i>	135 kr
Beef tartare <i>beetroot, crunchy potato, Jerusalem artichoke & capers</i>	120 kr
Optional: <i>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

Carrots <i>lemongrass, halloumi, ancho & mushroom jus</i>	195 kr
Baked pointed cabbage <i>chickpeas, kimchi, orange butter, parsley root puree</i>	180 kr
Monkfish <i>celeriac puree, tomatoes from Viken, anchovy & soy</i>	310 kr
Mussels <i>fennel & chive</i>	(1/1) 205 kr
Lamb sirloin <i>beet, VB-cheese Croquettes, red wine-sauce & jalapeño marmalade</i>	305 kr
Flank steak <i>mexican corn, grilled lemon & brown butter</i>	290 kr
Optional: <i>French fries</i>	35 kr
Spring chicken <i>baked leek, turnips, black currant & broth</i>	270 kr



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



Beverage



Draught 40 cl

Bitburger Lager 4,8%
 Captain Lawrence *Orbital Tilt* 5,9%
 Sigtuna Brygghus
 Craftbeer of the week

69 kr
 94 kr
 89 kr
 98 kr



Lager/Pilsner

Carlsberg Hof Organic 4,2%
 American Dream *Gluten free, Mikkeller* 4,6%

58 kr
 79 kr



Pale Ale/IPA

Lillpangarn Session IPA *Bryggverket* 3,4%
 41337 Session Pale Ale *Bryggverket* 5,1%
 Lengräddad NE-IPA *Bryggverket* 6,5%
 Mixtape IPA *Beerstudio* 5,6%

62 kr
 78 kr
 94 kr
 84 kr



Belgo/Sour/ Wild

Leon Belgo Pale Ale *Omnipollo* 6,5%
 Armand Gaston Geuze *3 Fonteinen* 5,5%
 Hommage *Geuze with berries, 3 Fonteinen* 5,6%
 Judgement Day Abbey Quad *Lost Abbey* 10,5%

85 kr
 139 kr
 395 kr
 350 kr



Stout/Porter

Stoodley Stout *Little Valley* 4,8%
 Kaakao Kaakao *Bryggverket* 9,1%

83 kr
 93 kr



Drunk Free

Bitburger Drive 0,0%
 N.A.P.A *Sigtuna* 0,5%

55 kr
 64 kr



Cider

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

82 kr
 145 kr



White B.T.G

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

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



Red B.T.G

Viña Ilusión Rioja *Rioja Baja, ESP*
 Saumur-Champigny "Tuffe" *Château du Hureau, FR*
 Cotes Du Rhone Rouge *Catherine Le Goeuil, FR*
 Chianti Classico Sangiovese, *CdC, 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

Soft drinks
 Jus de Pomme
 Fever Tree Ginger Beer
 Hammargårda Musteri
 Mocktail
 Bubbeles
 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