

KVARTERET ERIKSTORP

est. 2012

ENKLARE RÄTTER

Hela menyn serveras hela dagen, men utöver lunchen rekommenderar vi:

Lite snabbare lite enklare - ”Lunchrätter”

DAGENS LUNCH
Varje vardag komponerar köket en ny vällagad lunchrätt serveras mellan 11-14:30

139 :-

FISH N CHIPS
Batter-fried sejfilé, pommes frittes, remouladsås, citron & smashad dillgurka

179 :-

CAESARSALLAD
Romansallad uppvänd i Caesardressing, grillad kyckling, krispigt bacon, parmesan & krutonger

179 :-

RICE BOWL
Marinerat jasminris med grillad kyckling eller Pannoumi. Kimchimajonnäs, picklade ingefära, rostad sesam, wakame, koriander, cashewnötter & inlagd gurka

179 :-

CHEESEBURGER
160 gram grovmald oxe, väddö cheddarost, ketchup, amerikansk senap, picklad gurka, silverlök, & pommes frites

179 :-

TILLTUGG

OLIVER “NOCCELARA”
55 :-

SALTROSTADE MANDLAR
65 :-

OST & CHARKUTERIBRICKA
Utvalda ostar & charkuterier

195 :-

FÖRRÄTTER

TOAST SKAGEN
Smörstekt toast med skagenröra, löjrom, dill & citron

165 :-

TORPETS TARTAR
Grovmalen rå oxe uppvänd i syrad lök & gräslök. äggulekräm, migas & gruyère

160:-

KANTARELLSOPPA
Skummig kantarellsoppa med smörstekta kantareller, finskuren gräslök serveras med ingegärds grova

165 :-

VITLÖKSBRÖD
“Kuvertbröd” fyllt med färskost, vitlök, örter & ost

55 :-

VARMRÄTTER

KYCKLINGSCHNITZEL
Frasig kycklingschnitzel med Nduja-smör, Rostad pumpa, svartkål och skysås serveras med smashed potatis

250 :-

ENTRECOTE
Hängmörad entrecôte, dragonsås, pommes frites & tomatsallad

350 :-

GRISSIDA
Rostad grissida med bakade rödbetor, getostkräm, frasig svål, valnötter & brynt smör

225 :-

RÖDING
Stekt Röding med skummig hummersås smaksatt med saffran, räkor, citron, dill & kokt potatis

295 :-



DESSERT

BLÅBÄR
Färskostgräddglass med rostad vit choklad, marinerade blåbär och salt rosmarinkola

105 :-

CRÈME BRÛLÉE
Klassisk crème brûlée smaksatt med vanilj

85 :-

CHOKLADFONDANT
Varm chokladfondant med vaniljglass och kanderade pekannötter

105:-

DRYCK

ÖL
Fatöl

80:-

Zlatopramen

85:-

Birra Moretti 0,0

50:-

CIDER
Cider

70:-

Pear 0,0

55:-

ALKOHOLFRITT
Pepsi | Pepsi Max | Zingo | 7up

40:-

Äpplemust | Hallonmust

45:-

VIN
Fuego Verdejo

99 :- | 495 :-

Bellaretta Chardonnay

125 :- | 625 :-

Fuego Tempranillio

99 :- | 495 :-

Langhe Rosso Vajra

125 :- | 625 :-

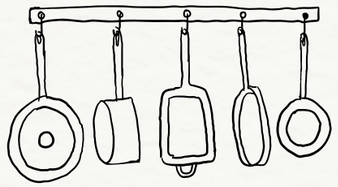
Rosé

99 :- | 495 :-

MOUSSERANDE
Cava brut reserva

99 :- / 495 :-

Vid några allergier, meddela personalen!





KVARTERET ERIKSTORP

est. 2012

THE QUICK FIX

The whole menu is served all day, but for lunch we recommend:

a bit faster, a bit more simple

LUNCH OF THE DAY
Every weekday the kitchen makes a special of the day served between 11-14:30

139 :-

FISH'N'CHIPS
Batterfried hake, french fries, remouladsauce, smashed cucumber salad

179 :-

CEASARSALLAD
Romansallad toshed in Ceasardressing, grilled cornfed chicken, crispy bacon, parmesan & crutongs

179 :-

RICE BOWL
Marinerated jasminrice with grilled chicken or Pannoumi. Kimchimayo, pickeled ginger, rosted sesame, wakame, cilantro, cashewnuts & pickled cucumber

179 :-

CHEESEBURGER
160 gram minced beef, cheedarcheese, pickled cucumber, ketchup, onions, mustard & french fries

179 :-

SNACKS

OLIVES "NOCCELARA"
55 :-

SALTY ALMONDS
65 :-

CHEESE & CHARCUTERIE
Selected cheese & charcuteries

195 :-

STARTERS

TOAST SKAGEN
Butterfried toast with skagen, bleekroe, dill & lemon

165 :-

TORPETS TARTAR
Raw beef tossed with pickled onion & chives, egg yolk, migas & gruyére

155 :-

CHANTARELLE SOUP
Frothy chanterelle soup topped with butter-pan-fried chanterelles and finely chopped chives served with dark bread

165 :-

GARLICBREAD
Bread filled with creme cheese, garlic, herbs & cheese

55 :-

MAINS

CHICKENSCHNITZEL
Crispy breaded chicken, Nduja-butter, Roasted butternut, kale, jus and smashed potatoes

250 :-

RIBEYE
Dry-aged entrecôte, tarragon sauce, french fries & tomato salad

350 :-

PORK BELLY
Roasted pork belly, Baked beetroots with goat cheese curd, walnuts and crackling

225 :-

CHAR
Pan seared artic char with froathy lobster sauce, saffron, tomatoes, shrimps and boiled potatoes

295 :-



DESSERTS

BLUEBERRY
Cream cheese ice cream, roasted white chocolate, marinated blueberries & salted rosemary caramel

105 :-

CRÈME BRÛLÉE
Classic crème brûlée with vanilla

85 :-

CHOCOLATE FONDANT
Warm chocolate fondant with vanilla ice cream and candied pecans

105:-

DRINKS

BEER
Draft
80:-

Zlatopramen
85:-

Birra Moretti 0,0
50:-

CIDER
Cider
70:-

Pear 0,0
55:-

NON-ALCHOLIC
Pepsi | Pepsi Max | Zingo | 7up
40:-

Äpplemust | Hallonmust
45:-

WINE
Fuego Verdejo
99 :- | 495 :-

Principato Chardonnay
125 :- | 625 :-

Fuego Tempranillio
99 :- | 495 :-

Langhe Rosso Vajra
125 :- | 625 :-

Rosé
99 :- | 495 :-

SPARKLING
Cava brut reserva
99 :- / 495 :-

In case of allergies, ask the staff

