

Emilies
ELD
RESTAURANT & BAR

TODAYS SPECIAL 3-COURSE
Served between 16:00 and 18:00
350,-

APÉRITIF

GINGER X

Xante, Lemon & Ginger
134,-

SOUTHERN SOUR

Bourbon, Southern Comfort, Sitron
127,-

DRY MARTINI

Bombay Sapphire Gin, Dry Vermuth & Olive
146,-

HENDRICKS SPECIAL

Hendrick's Gin, Cucumber, Lemon & Tonic
155,-

MENU RECOMMENDATION

LOBSTER

Lobster, chicken broth, lobster mayo and beets

CELERIAC

Baked celeriac, lingon berries,
brown butter emulsion & chervil

BEEF

Belgium beef sirloin, beef cheek terrine, onion,
carrot and red wine sauce

CHEESE

Frozen black currant, sour dough & Wästerbotten cheese

"CAKE"

Blood orange bavaroise, spiced cake, dates ice crème

3-course 550,- Wine pairing 445,-

4-course 650,- Wine pairing 555,-

5-course 750,- Wine pairing 655,-

STARTERS

LOBSTER

Lobster, chicken broth, lobster mayo and beets
195,-

CELERIAC

Baked celeriac, lingon berries,
brown butter emulsion & chervil
175,-

CAULIFLOWER

Baked cauliflower, rye, cress
and brown butter emulsion
175,-

MAINS

WHITE FISH

Baked white fish, broccoli, tapioka, row
and brown butter emulsion

345,-

RIB-EYE

Grilled rib-eye, onions and mushrooms
Potato sticks, potato purée, red wine glaze and béarnaise
200 gr. 345,- / 300 gr. 390,-

BEEF

Belgium beef sirloin, beef cheek terrine, onion,
carrot and red wine sauce

375,-

SHARING

300 gr. grilled rib-eye and 180 gr. porkneck
Bernt onion, broccoli, bearnaise and red wine sauce
395,- pr. pers. (min 2. people)

DESSERT

"CAKE"

Blood orange bavaroise, spiced cake, dates ice crème
155,-

CHEESE

Selected cheeses, yoghurt bread and sweet fruit puree
185,-

LEMON

Lemon cream, fresh cheese ice cream and licorice
155,-

CHOCOLATE

Chocolate cake, ice cream and cherry
155,-

BEVERAGES

THIS IS JUST A SELECTION OF OUR DRINKS
ASK OUR WAITERS FOR BEER AND WINE LIST

White Wine

Dom. de La Rossignole, Sancerre 2016, Loire, Frankrike	140,-	675,-
Josef Ehmoser, Grüner Veltliner 2016, Wagram, Østerrike	113,-	539,-
Charly Nicolle, Chablis «per Aspera» 2016, Bourgogne, Frankrike	130,-	625,-
Weingut Anselmann, Riesling Trocken 2017, Pfalz, Tyskland	115,-	549,-

Red Wine

Alfiero Boffa, Barbera d'Asti Superiore «Cua Longa» 2013, Piemonte, Italia	142,-	685,-
Château Moulinat 2014, Bordeaux, Frankrike	125,-	595,-
Cune Reserva 2014, Rioja, Spania	135,-	650,-
J. Vidal-Fleury, Côte du Rhône 2015, Rhône, Frankrike	118,-	565,-
Santi, Valpolicella Classico "Le Caselle" 2016, Veneto, Italia	118,-	564,-
Poliziano, Rosso di Montepulciano 2016, Toscana, Italia	124,-	595,-

See our wine menu for a bigger selection

Beer on Tap

Dahls Juleøl Sterk 0,33	95,-	Brooklyn Defender IPA 0,3	99,-
Dahls Juleøl Sterk 0,5	125,-	Brooklyn Defender IPA 0,5	140,-
Dahls Pils 0,33	71,-	Kronenbourg 1664 Blanc 0,33	90,-
Dahls Pils 0,5	91,-	Kronenbourg 1664 Blanc 0,5	120,-
Dahls Bolt IPA 0,3	99,-	St. Austell Proper Job IPA 0,3	95,-
Dahls Bolt IPA 0,5	140,-	St. Austell Proper Job IPA 0,5	125,-
Brooklyn Lager 0,3	105,-		
Brooklyn Lager 0,5	125,-		

See our beer menu for the complete selection

Non-Alcoholic

SOFT DRINKS	53,-
Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger	
SELECTED JUICES	75,-
CARLSBERG	69,-
MUNKHOLM BAYER 0,5L	76,-
ERDINGER, WHEAT BEER 0,5L	76,-

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