

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

CRAYFISH

Crayfish, dill mayonnaise, shellfish glaze & pickled pearl onion

TARTAR

Beef tartar, egg yolk, horseradish and wild garlic

TENDERLOIN & BRISKET

Beef tenderloin, braised brisket, celeriac & thyme jus

CHEESE

Cheese, bread and apple

CHOCOLATE & CHIPOTLE

Dark chocolate mousse, vanilla ice cream and warm chocolate

3-course 550,- Wine pairing 445,-

4-course 650,- Wine pairing 555,-

5-course 750,- Wine pairing 655,-

STARTERS

CRAYFISH

Crayfish, dill mayonnaise, shellfish glaze & pickled pearl onion
195,-

SHELLFISH SOUP

Dill butter and glazed yellow beets
185,-

TARTAR

Beef tartar, egg yolk, horseradish and wild garlic
185,-

CARROT

Crispy carrot, carrot cream, pickled carrot and butter sauce
165,-

MAINS

WHITE FISH

Pan-fried white fish, crispy carrot, carrot cream and parsley- & butter sauce
345,-

SHARING

300 gr. grilled rib-eye and 180 gr. brisket
Selleriac pure, celeriac, mushrooms, bearnaise and red wine sauce
395,- pr. pers. (min 2. people)

TENDERLOIN & BRISKET

Beef tenderloin, braised brisket, celeriac & thyme jus
375,-

RIB-EYE

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

DESSERT

CHOCOLATE & CHIPOTLE

Dark chocolate mousse, vanilla ice cream and warm chocolate
155,-

CHEESE

Selected cheeses, yoghurt bread and apple puree
185,-

SWEDE & MILK ICE CREAM

Sweet rutabaga swede, milke ice cream and apple cider granité
155,-

CHOCOLATE & BLACKCURRANT

Chocolate- & blackcurrant ganache with blackcurrant sorbet
155,-