



## Pre-drink?

- A glass of Cava 95
- A glass of Champagne 145
- Stockholms Bränneri Gin & Tonic 155
- Hernö Gin & Tonic 175
- Ice cold Pale Ale from the guest tap 89
  - Paper Plane 135
  - Negroni 135

## Company menu

*"Dare to Share"*

Lean back and let us decide what you are going to eat, for the best experience!  
*(served for the whole company)*

Menu of 8 courses served our way 550

Green menu of 8 courses 550

Suitable beverages 500

## Snacks

Nocellara olives 55

Pickles with smetana & honey 55

Anchovies from Ortiz, crostinis & lemon 95

Potato crisps with trout roe, chives & sour cream 95

Crispy mini tacos w/ baked foie gras, port wine & parmesan 95/2pcs

Crispy mini tacos w/ vendace roe from bottenviken, sour cream & onion 95/2pcs

2 vendace roe tacos & a glass of champagne 195

*Do you have any allergies? Let us know!*  
*Epoque is a cash free restaurant.*

## Starters

Mixed cucumber soup 115

with dill, pickled mustard seeds, cured cod & horseradish cream

Roasted butternut pumpkin 105

with pickled chanterelles, charred leek, roasted nuts, cresse & browned butter foam

Vendace roe from Bottenviken 225

with crispy roti bread, onion, sour cream, dill & lemon

Baked egg 63°C 125

soy cured trout roe, potato foam, crunchy potato & dill

Pickled herring from Christiansøpigens 145

potato, akvavit jelly, sour cream, capers, red onion, dill, rye bread, browned butter & cress

Beef tartar 145

porcini dijonnaise, mushrooms, onion, cress & crispy artichoke

Epoque's classic queen scallops 165

burned with sobrasada & garlic butter, lemon & parmesan

## Mains

Baked celeriac 225

beluga lentils, soy pickled shiitake mushrooms, browned butter, smoked chili/apple cream, roasted almonds & kale

Smoked arctic char 245

grilled leek & carrot, onion, herbs & greens, browned butter, butter sauce with trout roe, pickled potato with herbs & mustard seeds

Braised pork belly 225

from Dalsland, served with "risotto" of yellow peas & marjoram, rutabaga x 2, spicy salsiccia & svecia cheese

Roasted beef sirloin 295

served with roasted pumpkin, portobello mushroom, chili, "gravy" of beets & black currant & crispy croquettes flavored with aged svecia

## Desserts

Classic chocolate pudding 65  
with orange & whipped cream

“Rosemary apples” & vanilla ice-cream 115  
bread pudding flavored with cinnamon & semi dried lingonberries

Gooseberry compote 105  
malt & milk chocolate ice-cream,  
whipped sour cream panna cotta, chocolate soil

Foie gras ice-cream 125  
preserved cloudbberries, sauternes syrup, honey crisp & roasted nuts

Rose hip sorbet 75  
licorice meringue, roasted buckwheat & fudge

Cheese 85  
ask us about what and how we serve today.

### Spirits with the coffee?

Try our favorite whisky! Speyburn 12 y.o. 100:-/5 cl  
Please ask us for the spirit menu.

#### Sweet wines

Dr. Loosen, Beerenauslese 120  
Mosel, *Riesling*

Château d’Arlay, MACVIN Blanc 120  
Jura, *Chardonnay, Savagnin*

Château d’Arlay, MACVIN Rouge 120  
Jura, *Pinot Noir*

Bodegas Baron, Micaela 120  
Jerez, *Moscatel*

Budahaży, Furmint Édes 120  
Tokaji, *Furmint*

Alfredo Maestro, “The Thing” 120  
Ribera del Duero, *Muscat de Alexandria*

*Espresso, vodka, kaffelikör,  
muscovado syrup*

Emil Åreng’s “Worlds best Gin & Tonic,  
infused with an espresso martini, served as  
a Tom Collins” 135  
*Gin, coffee syrup, lemon & tonic*

Old Fashioned 135  
*Bourbon, sugar, bitter*

Negroni 135  
*Gin, Campari, sweet vermouth*

Carlshamns flaggpunsch 20/cl

Andrea Scovero Nebbiolo Grappa 39/cl

Louis de Lauriston 90% Poire Calvados 40/cl

#### After dinner

Epoques espresso martini 135