



Welcome to our restaurant!

Here we want to give you a pleasant dinner served in a relaxed way, with local produce & a genuine craft as well as love for food & wine in combination.

*Enjoy your dinner!
/Jens & Andreas with staff*

Start with a pre-dinner 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

Small menu

"the kitchens snacks + three course meal"

Snack

Queen scallop / sobrasada / parmesan

Starter

Vendace roe from Bottenviken on crispy Roti bread, onion, chives, sour cream, dill & lemon

Main

Braised beef cheek with glazed cabbage, mushroom & onion, truffle velouté & potato purée flavoured with roasted garlic

Dessert

Vanilla ice cream & warm cloudberry

Menu price 495
Suiting drinks 350

Company menu

"Epoques Dare to Share"

Let us decide the menu for you.

Our pleasant seven course menu in five servings is composed by the kitchen and changes with the seasons. For the best experience, served with our selection of wines.

(served to the whole company)

During these times you can only order the menu until 18.00, so you are able to enjoy the dinner before we are forced to close.

Menu price 595
Suiting drinks 450

*Do you have any allergies? Please let us know.
Epoque is a cash-free restaurant.*

@EPOQUEGBG

Snacks

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/ vendace roe from bottenviken, sour cream & onion 95/2pcs

2 vendace roe tacos & a glass of champagne 195

Starters

Mushroom filled dumplings & grated foie gras 115
pumpkin cream, roasted hazelnut, pickled chanterelles

Deep fried swedish squid 135
jalapeñomayo, pomegranate, pickled celery & garden cress

Vendace roe from Bottenviken 225
with crispy roti bread, onion, sour cream, dill & lemon

Boiled white asparagus 145
Fennel, poppy, horseradish, crispy seaweed & brown butter

Pickled herring from Christiansøpigens 145
potato, akvavit jelly, sour cream, capers, red onion, dill, rye bread, browned butter & cress

Beef tartar 145
flavoured with charcoal grilled butter, served with asparagus, lemon pickled white onion, horseradish, cress & rye bread crumbs

Epoque's classic queen scallops 165
burned with sobrasada & garlic butter, lemon & parmesan

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Mains

Grilled cabbage 225

*Green beans, white bean cream, mâche, black morel,
pine nuts & tarragon flavored white wine sauce*

Lightly smoked arctic charr 245

*charred white onion, broccoli, grilled lettuce, trout roe,
mixed mussel sauce, lemon & parsley*

Braised pork belly 225

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

Braised beef cheek 245

*served with glazed savoy cabbage, mushrooms & onion, truffle velouté &
potato purée flavoured with roasted garlic*

Roasted rib eye 295

*served with confit artichoke, black garlic, asparagus, ramson,
lemon sauce & crispy new potatoes with 24 mon parmesan*

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Desserts

Classic chocolate pudding 65
with orange & whipped cream

Vanilla ice cream & warm cloudberry 115

Rhubarb / white chocolate 105
Caramelized rhubarb, cardamom ice cream, roasted white chocolate, sponge cake

Sea buckthorn / lemon / choux 115
Sea buckthorn sorbet, soured olive oil, choux, roasted macadamia nuts,
lemoncurd & meringue

Spirits?

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*

Budahažy, Furmint Édes 120
Tokaji, *Furmint*

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

After dinner

Epoques espresso martini 135
Espresso, vodka, coffee liqueur, muscovado syrup

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

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