



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

“Rabarberdrömmar” 135

## Small menu

“the kitchens snacks + three course meal”

### Snack

Queen scallop / sobrasada / parmesan

### Starter

Smoked rainbow trout  
served with a chili mayo, pickled kohlrabi,  
ponzu-dr, trout roe, sorrel & crispy leek

### Main

Mowitz chicken from Trollhättan  
with grilled gem sallat, spring onion, zucchini,  
pickled green tomatoes, smoked paprika cream  
and creamy polenta with chimichurri & parmesan

### Dessert

Tonka bean flavored creme brulée

Menu price 495

Suiting wines 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)*

Menu price 595

Suiting wines 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

Pimientos de Padrón with sea salt & lemon 65

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

2 vendace roe tacos & a glass of champagne 195

## Starters

Smoked rainbow trout 125

*served with a chili mayo, pickled kohlrabi, ponzu-dressing,  
trout roe, sorrel & crispy leek*

Vendace roe 195

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

Roasted cauliflower 135

*served with feta cheese, grilled lemon/elderflower cream,  
lovage & marcona almonds*

“Norrøna” pickled herring 145

*Served with crumbled sour cream, onion, grated “Västerbotten” cheese, cucumber,  
fried rye bread, cress, dill & browned butter*

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*

### Baked cod 245

*Served with cauliflower cream, grilled cucumber, butter boiled onion, samphire, radish,  
brown butter foam flavored with dill & crispy sourdough*

### Vietnamese rice noodle salad 225

*Bean sprouts, asian herbs, vegetables, fish sauce, thai chili, mint, lime,  
topped with peanuts, pork shank with ginger & spring rolls*

### Mowitz chicken from Trollhättan 245

*served with grilled gem sallat, spring onion, zucchini, pickled green tomatoes,  
smoked paprika cream and creamy polenta flavoured with chimichurri & parmesan*

### 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

Wild strawberry sorbet 115  
with browned butter cake, chocolate cream "Orelys",  
caramelized wild strawberry coulis, meringue

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

Crème brûlée - Tonka bean 95

Vanilla ice-cream with rum raisin 75

## 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*

Brännland Iscider, "Barrique" 120  
Västerbotten, Ingrid-marie

Weingut Beurer, "Stettener Pulvermächen" 120  
Württemberg, Riesling auslese

## 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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