



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
"Grangrogg" 135

Small menu

"three course meal"

Starter

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

Main

Swedish sirloin
with broccoli, pickled carrot, mushroom,
red wine sauce, potato croquette with smoked
onion, cress & herb butter flavored with fresh
herbs and harissa

Dessert

Chocolate pudding
with orange & creme
"Valrhona guanaja 70% Grand Cru"

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

Tartelette with corn cream, grilled corn & grated foie gras 45 / pcs

Starters

Smoked rainbow trout 125

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

Epoques langos 135

Sour cream, pickled white onion, Ortiz-anchovies, lemon & grated parmesan

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*

Grilled duck breast 255

*served with baked leek, pumpkin cream, pickled pumpkin, roasted parsnip,
roasted pumpkin seeds, rosemary sauce & shredded truffle*

Swedish sirloin 315

*with broccoli, pickled carrot, mushroom, red wine sauce, potato croquette with
smoked onion, cress & herb butter flavored with fresh herbs and harissa*

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Desserts

Classic chocolate pudding 65
with orange & whipped cream

Gooseberry 115
Gooseberry compote, malt cake,
sour cream sorbet, malt & milk chocolate creme

Roasted strawberry ice-cream 125
fresh strawberries, mascarpone, roasted white chocolate & crispy buckwheat

Creme 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

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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