



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 100
A glass of Millésime Brut 2008 Champagne 160
Oysters? 42/pcs
Stockholms Bränneri Gin & Tonic 155
Hernö Gin & Tonic 175
Ice cold Pale Ale from the guest tap 95
Lingroni 145
Negroni 145

Kitchen's choice

Six seasonal servings composed by our kitchen.
Best served accompanied by our selection of wine.
(served to the whole company)

Menu price 695
Suiting wines 525

Small menu

Burned queen scallops
Rib eye steak
Classic chocolate pudding

Menu price 595
Suiting wines 395

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

@EPOQUEGBG

Snacks

Nocellara olives 55 Marcona almonds 55

Ortiz anchovies, crostini & lemon 125

Salted pork shank "Canapé" 95/2 pcs
flavored with mustard, horseradish & rutabaga

Pickles with smetana & honey 55

Potato crisps with trout roe, chives & sour cream 95

Oysters, vinegar onion & lemon 42/pcs

Deep fried oyster, soy sauce, cucumber, ginger & brown butter 55/pcs

Tartelette with lobster, sun dried tomato cream cheese, fried sage & parmesan 55/pcs

Starters

Smoked rainbow trout 145

*mustard emulsion, pickled horseradish, dill,
roasted rapeseed, salmon roe & "celeriac-angel hair"*

Epoques crispy roti bread "Langos" 155

served with lumpfish roe, sour cream, onion, dill, lemon & grated västerbottens cheese

Baked beetroots 125

*served with brown butter foam, roasted rye bread crumbs
cress, pickled white onion*

Baked foie gras terrine 185

served with roasted brioche, blackberry sorbet och roasted nuts

Epoques beef tartar 165

*served with cream of porcini mushroom flavored with truffles,
pickled chanterelles, mushrooms, crispy buckwheat & cress*

Epoque's classic queen scallops 195

burnt with sobrasada & garlic butter, lemon & parmesan

Raw marinated Langoustine "LL91" 175

with green strawberries, togarashi, surf mayo, pickled kohlrabi & coriander

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Mains

Baked cauliflower 245

with lentils, soy pickled shiitake, grilled leek, "pumpkin seed pesto" flavored with lemon, browned butter, mâche & roasted hazelnuts

Fried Halibut 345

served with green pea cream, parsnip, wax beans, lovage, lumpfish roe & classic white wine sauce

Rib eye steak from Skövde 375

glazed with black garlic, served with cream of jerusalem artichoke, pickled funnel chanterelles, crispy potato croquette flavored with aged swedish cheese, red wine sauce & lemon thyme

Fish stew with shrimp, mussels & aioli 275

served with a creamy shellfish sauce flavored with tomato, garlic & saffron, scallops, blue mussels, fennel & celery

Braised beef cheek from Skövde 275

served with ragu of fried mushroom, kale, pickled onion, sauce flavored with rosemary & dijon mustard, sweet & sour mustard seeds & potato purée

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Desserts

Classic chocolate pudding 95
with orange & whipped cream

Raspberry sorbet 125
Lemon yogurt, white chocolate, licorice & marigold

Blueberry sorbet 115
Roasted oats, vanilla foam, blueberries & bourbon

A piece of cheese 85
ask us what we serve tonight

Vanilla ice-cream with punsch raisin 95
Chocolate truffle 45
A scoop of ice-cream/sorbet 45

Spirits?

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

Sweet wines

Quinta do Vallado, Tawny port 20 y/o 130
Porto, Touriga Franca, Touriga Nacional etc.

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

Bodegas Barón, "Micaela" 120
Jerez, Moscatel

After dinner

Epoques espresso martini 145
Espresso, vodka, coffee liqueur, muscovado syrup

Old Fashioned 145
Bourbon, sugar, bitter

Negroni 145
Gin, Campari, sweet vermouth

Carlshamns flaggpunsch 20/cl

Andrea Scovero Nebbiolo Grappa 39/cl

Christian Drouhin Le calvados 34/cl

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