

# EPOQUE

SÖDRA VÄGEN 8

Välkomna till vår kvarterskrog!  
Här vill vi på ett avslappnat sätt servera er en härlig middag med  
lokala råvaror & genuint hantverk samt uttrycka vår kärlek för mat & vin.  
Trevlig middag! Önskar Jens & Andreas med personal

*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*

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## BÖRJA MED NÅGOT GOTT I GLASET? *Start with a pre-dinner drink?*

*Cava 125  
Perelada Brut Reserva*

*Champagne 175  
Bouché Cuvée Réserve brut*

*Gin & Tonic 5cl  
Hernö Gin 185  
Stockholms Bränneri Gin 175*

*Negroni 165  
Gin, Campari & Antica Formula*

*RABARBER/FLÄDER 165  
Gin, fläder, rabarber, rosmarin, citron  
Gin, elderflower, rhubarb, rosemary, lemon*

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## Kökets tre rätter *Kitchen's choice*

*Epoques drottningkammusslor  
Epoque's queen scallops  
Ryggbiff  
Swedish Sirloin  
Klassisk chokladpudding  
Classic chocolate pudding*

**Menypris 645**  
*Menu price*  
**Passande vin 395**  
*Suiting wines*

## Epoques avsmakningsmeny *Epoque tasting menu*

*Sex serveringar komponerade av köket som ändras  
efter säsong. Serveras med fördel tillsammans med  
våra utvalda viner. (Menyn serveras till hela sällskapet)  
Serveras ej under konsertdagar*

*Six servings composed by the kitchen that change according to season.  
Best served together with our selected wines.  
(The menu is served to the whole party)  
Menu not provided on concert days*

**Menypris / Menu price 845**  
*Lägg till ostservering 75*  
**Passande vin / Suiting wines 625**

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Har du några allergier? Låt oss veta, så hjälper vi dig!  
Epoque är en kontantfri restaurang.  
*Do you have any allergies? Please let us know.  
Epoque is a cash-free restaurant.*

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## TILLTUGG / SNACKS

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| Nocellara-oliver / <i>Nocellara olives</i>                                                                                                                                                  | 65                 |
| Marconamandlar / <i>Marcona almonds</i>                                                                                                                                                     | 70                 |
| Ostron med schalottenlöksvinäger & citron / <i>Oysters with shallot vinegar &amp; lemon</i>                                                                                                 | 130 / 3st   48 /st |
| Saltgurka med smetana & honung / <i>Pickles with smetana &amp; honey</i>                                                                                                                    | 70                 |
| Chips med stenbitsrom, gräslök & syrad grädde / <i>Crisps with lumpfish roe, chives &amp; sour cream</i>                                                                                    | 125                |
| Fläsksvålar, jalapeno-emulsion & parmesan / <i>Fried pork rinds, jalapeno emulsion &amp; parmesan</i>                                                                                       | 75                 |
| Tartelette med gula kantareller, brynt smöremulsion, syrad lök, örter & Gammel knas<br><i>Tartelette with chanterelles, browned butter emulsion, pickled onion, herbs &amp; Gammel Knas</i> | 65 /st             |
| Kolgrillad Mowits-tupp på spett med sojaglaze, vårlök & krispigt skinn<br><i>Charcoal grilled Mowits rooster on a skewer with soy glaze, spring onion &amp; crispy skin</i>                 | 85                 |

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## FÖRRÄTTER / STARTERS

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| GRILLAD AUBERGINE<br>serveras med ricotta smaksatt med svart vitlök, citron & parmesan, sotad paprika, pumpakärnor, rostade pistagenötter, gräslök & körvel<br><i>Grilled eggplant served with ricotta flavored with black garlic, lemon &amp; parmesan, charred bell pepper, pumpkin seeds, roasted pistachios, chives &amp; chervil</i>                                 | 155 |
| EPOQUES KLASSISKA DROTTNINGKAMMUSSLOR<br>eldade med smör smaksatt med sobrasada & vitlök, citron & parmesan<br><i>Epoque's classic queen scallops, burnt with sobrasada &amp; garlic butter, lemon &amp; parmesan</i>                                                                                                                                                     | 195 |
| "KÖKSMÄSTAR-TOAST"<br>räkor, krabba, regnbågsrom, citronmajonnäs, senap, champinjoner, dill, lök & Havgus<br><i>Shellfish toast, shrimps, crab, trout roe, lemon mayonnaise, mustard, mushrooms, dill, onion &amp; Havgus</i>                                                                                                                                             | 175 |
| LÖJROM FRÅN KALIX<br>serveras med frasigt rotibröd, skuren lök, syrad grädde, dill & citron<br><i>Kalix vendace roe served with crispy roti bread, chopped onion, sour cream, dill &amp; lemon</i>                                                                                                                                                                        | 325 |
| SCHALOTTENLÖKS-TARTE<br>gratinerad smördegstarte fylld med bakad schalottenlök & färsk timjan, serveras med vispad getfärskost, rosmarinssirap, krasse & riven Havgus<br><i>gratinated puff pastry tart filled with baked shallots &amp; fresh thyme, served with whipped goat cream cheese, rosemary syrup, grated Havgus</i>                                            | 175 |
| CRUDO PÅ HAVSKRÄFTA<br>serveras med rökt majonnäs smaksatt med miso, syrad jordärtskocka, vinäggrett på vit soja, yuzu & limeblad, ramslök, jordärtskockchips & krasse<br><i>Crudo of langoustine served with smoked mayo flavored with miso, pickled jerusalem artichoke, vinaigrette of white soy, yuzu &amp; lime leaves, jerusalem artichoke chips &amp; cress</i>    | 195 |
| EPOQUES RÅBIFF<br>serveras med ramslöks-emulsion, grillad grön sparris, senapsfrön, frasig jordärtskocka, rökt svartpeppar, nässlor, smörgåskrasse & gravad riven äggula<br><i>Epoques steak tartar served with wild garlic emulsion, grilled green asparagus, mustard seeds, crispy sunchoke, smoked black pepper, nettles, garden cress &amp; cured grated egg yolk</i> | 185 |

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## VARMRÄTTER / MAINS

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| <b>SOLDATBÖNOR FRÅN FAGRASLÄTT</b>                                                                                                                                                                                         | 285 |
| serveras i krämig ostsås med alspånsrökt tofu, grillad mangold, grön tomat, morotscrudité, marconamandlar & raspad parmesan                                                                                                |     |
| <i>soldier beans served in a creamy cheese sauce with alder-smoked tofu, grilled swiss chard, green tomato, carrot crudite, marcona almond &amp; grated parmesan</i>                                                       |     |
| <b>EPOQUES STORA RÅBIFF</b>                                                                                                                                                                                                | 295 |
| serveras med ramslöks-emulsion, grillad grön sparris, senapsfrön, frasig jordärtskocka, rökt svartpeppar, nässlor, smörgåskrasse, gravad riven äggula & frasig potatis på sidan                                            |     |
| <i>Epoques steak tartar served with wild garlic emulsion, grilled green asparagus, mustard seeds, crispy sunchoke, smoked black pepper, nettles, garden cress, cured grated egg yolk &amp; crispy potatoes on the side</i> |     |
| <b>HÄLLSOTAD SVENSK RYGGBIFF "BORDELAISE"</b>                                                                                                                                                                              | 385 |
| Serveras med grillad majskräm, gula kantareller, mörgbakad lök, madeira-sky, persilja & varm "potatissallad" med gammel knas                                                                                               |     |
| <i>Griddle seared swedish sirloin Served with grilled corn cream, chanterelle mushrooms, marrow-baked onion, Madeira jus, parsley &amp; warm "potato salad" with Gammel knas</i>                                           |     |
| <b>KUMMELRYGG</b>                                                                                                                                                                                                          | 385 |
| serveras med spritärtor, sauterad spenat, rostade hasselnötter, äpple, citronpicklad blomkål, skummig vitvinssås mixad med brynt smör, potatispuré & riven sommartryffel                                                   |     |
| <i>Hake back loin served with garden peas, sautéed spinach, roasted hazelnuts, apple, lemon-pickled cauliflower, white wine sauce blended with browned butter, potato purée &amp; summer truffle</i>                       |     |
| <b>BOHUSLÄNSK FISKGRYTA MED RÄKOR, BLÅMUSSLOR &amp; AIOLI</b>                                                                                                                                                              | 295 |
| serveras i en gräddig skaldjursås smaksatt med tomat, vitlök & saffran, selleri, fänkål & vinkokta blåmusslor                                                                                                              |     |
| <i>Fish stew with shrimp, mussels &amp; aioli served in a creamy shellfish sauce flavored with tomato, garlic &amp; saffron, potatoes, blue mussels, fennel &amp; celery</i>                                               |     |
| <b>BRÄSERAD OXKIND FRÅN DALSJÖFORS</b>                                                                                                                                                                                     | 325 |
| Serveras med bakad kål, morot & ramslök, skummig velouté-sås smaksatt med dijonsenap & citron, picklade senapsfrön samt potatispuré smaksatt med Gammel knas                                                               |     |
| <i>Braised beef cheek served with baked cabbage, leek, carrots &amp; wild garlic, velouté sauce flavored with Dijon mustard &amp; lemon, pickled mustard seeds &amp; potato purée infused with Gammel Knas cheese</i>      |     |

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## DESSERT / PUDDINGS

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| EPOQUES KLASSISKA CHOKLADPUDDING<br>med lättvispad "apelsingrädde" "Valrhona guanaja 70% Grand Cru"<br><i>Epoque's classic chocolate pudding, with whipped "orange-cream"</i>                                                                                   | 115 |
| JORDGUBBSPARFAIT<br>smaksatt med vanilj & serveras med färska jordgubbar, svartpeppar, tagetes & tuile<br><i>strawberry parfait flavored with vanilla &amp; served with fresh strawberries, black pepper, marigold &amp; tuile</i>                              | 145 |
| RABARBER/MANDEL<br>vispad vaniljpannacotta smaksatt med citron, inkokta rabarber,<br>mandelkaka, kardemumma & råmixad rabarbersorbet<br><i>whipped vanilla panna cotta flavored with lemon, poached rhubarb,<br/>almond cake, cardamom &amp; rhubarb sorbet</i> | 145 |
| NYKÖRD VANILJGLASS MED PUNSCHRUSSIN<br><i>Vanilla ice-cream with punsch raisin</i>                                                                                                                                                                              | 95  |
| EPOQUES OSTSERVERING<br>kräm på lagrad Gammel Knas med syltade plommon &<br>kryddig plommonsirap serveras på krispig "våffla"<br><i>cream of aged Gammel Knas cheese with pickled plums and spiced plum syrup, served on a crispy "waffle"</i>                  | 145 |
| KAFFEGODIS<br>Fråga vad vi serverar just idag<br><i>Coffe candy, ask us what we are serving today</i>                                                                                                                                                           | 65  |

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## DESSERTVIN / SWEET & PORT

per glass

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|-----------------------------------------------------------|-----|
| 2022 Mas de Lavail, Expression, Maury                     | 100 |
| 2011 Christophe Marin, Maury                              | 120 |
| 2017 Royal Tokaji, Blue Label, Tokaji                     | 125 |
| 2021 Brännland, Iscider Barrique, Västerbotten            | 135 |
| 2023 Fritz Haag, Juffer Sonnenuhr Riesling Auslese, Mosel | 130 |
| NV Bodegas Baron, Micaela Moscatel, Jerez                 | 100 |
| NV Château d'Arlay, Macvin Blanc, Jura                    | 135 |
| NV Château d'Arlay, Macvin Rouge, Jura                    | 135 |
| NV Podere San Biagio, Vino Cotto, Abruzzo                 | 135 |

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