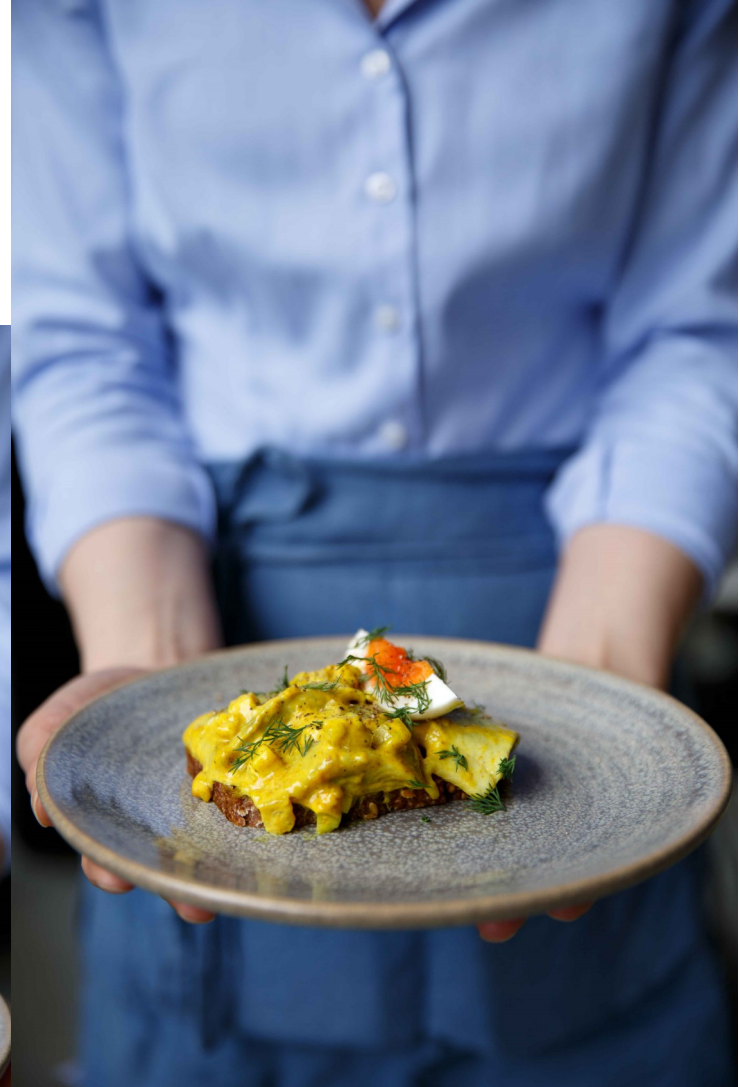


Ekte.

Nordic Kitchen



Ekte. Nordic Kitchen

2-8 Bloomberg Arcade, London EC4N 8AR

Tel: 0203 815 2666 / Email: filli@ektelondon.co.uk

Instagram/ Twitter/ Facebook [@ektelondon](https://www.instagram.com/ektelondon)

SMØRREBRØD SERVED ON OUR HOUSE RYE BREAD (suggestions for lunch)

Herring

Curried herring, celery, apple, boiled egg, dill £5.50

Tomato herring, onion, cress £5.50

Fried pickled herring, pickled onion, carrots, dill £5.50

Seafood

Smoked Var salmon, capers, lemon £6.60

Prawn, egg, lemon mayonnaise, dill £6.60

Fried plaice fillet, remoulade, cress, lemon £6.00

Meat

Rare roast beef, celeriac and horseradish remoulade, crisp-fried onions, capers £6.60

Chicken, tarragon mayonnaise, cress, artichoke crisps £5.40

Roast pork, fresh-pickled cucumber, lingonberries, crackling £6.00

Vegetarian

Grilled celeriac, garlic mayonnaise, toasted hazelnuts, lemon £4.80

Sliced potato, smoked mayonnaise, capers, crisp-fried onions £4.80

Avocado toasted pumpkin seeds, lemon, chilli, coriander £5.40

SALAD

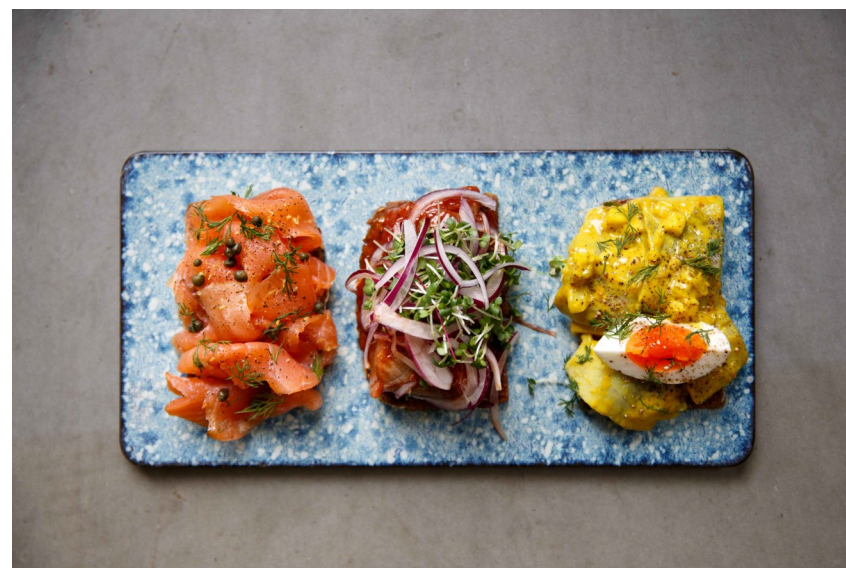
Butternut squash, kale, lingonberries, roast hazel nuts (veg) £4.50

Potato, wholegrain mustard, shallots, capers, lemon zest vinaigrette (vegan) £4.50

Roast cauliflower, toasted almond, lemon, parsley (vegan) £4.50

SMØRREBRØD IS FOR SHARING

WE SUGGEST TO HAVE TWO OR THREE SMØRREBRØD PLUS SALAD PER PERSON





FOR STANDING CANAPES & DRINKS

CANAPÉ @ £2.50

Smoked salmon, lemon zest, baby capers, rustic bread
Scotch beef tartare, quail egg
Peppered venison, creamed celeriac, cress
Mini Västerbotten pie
A 'HOT' soup shot
Swedish meatball & creamy gravy
Skagen röra
Cone of deep fried plaice fillet, remoulade, fried potatoes @ £5.50 per cone

SNITTER (MINI SMØRREBRØD) SERVED ON OUR HOUSE RYE BREAD

Herrings @ £2.50

Curried herring, celery, apple, boiled egg, dill
Tomato herring, onion, cress
Fried pickled herring, pickled onion, carrots, dill

Seafood: @ £3.50

Smoked Var salmon, capers, lemon
Prawn, egg, lemon mayonnaise, dill
Fried plaice fillet, remoulade, cress, lemon

Meat: @ £2.50

Rare roast beef, celeriac and horseradish remoulade, crisp-fried onions, capers
Chicken, tarragon mayonnaise, cress, artichoke crisps
Roast pork, fresh-pickled cucumber, lingonberries, crackling

Vegetarian: @ £2.50

Grilled celeriac, wild garlic mayonnaise, toasted hazelnuts, lemon
Sliced potato, smoked mayonnaise, capers, crisp-fried onions
Avocado toasted pumpkin seeds, lemon, chilli, coriander

Desserts @ £2.50

Mini Kladdkaka (sticky chocolate cake), whipped cream, pistachio praline
Rullrån (crisp tuile), lingonberry cream

An optional gratuity of 15% will be added to your final bill on departure.

SET MENU 1

CHICKEN SMØRREBRØD
Tarragon mayonnaise, rocket, artichoke crisps

DEEP-FRIED PLAICE FILLET
Remoulade, fried potatoes, spinach

KLADDKAKA
Whipped cream, pistachio praline

£32.00 per person

SET MENU 2

SOS (Sill Ost Snaps)
Selection of Pickled Herrings (Onion, Curries, Tomato)
Västerbotten cheese, rye bread, seasoned lard
Egg, potatoes, pickles, beetroot salad

FRIKADELLER (MEATBALLS)
Mashed potato, lingonberries, quick-pickled cucumber

CINNAMON BUN ICE CREAM

£36.00 per person

SET MENU 3

SMOKED VAR SALMON SMØRREBRØD
Capers & lemon

ROASTED GUINEA FOWL BREAST
Hasselback potatoes, brussels sprouts & gravy

HOT CHOCOLATE GARNACHE
Crème fraiche & bilberries compote

£40.00 per person

SET MENU 4

DUCK LIVER PARFAIT
Toast, rowanberries & apple brandy jelly

ROASTED SALMON FILLET
Jerusalem artichoke, tender stem broccoli, crème fraiche & roe

DANISH APPLE DOUGHNUTS

£42.00 per person

SET MENU 5

DUO SMOKED SALMON & GRAVAD LAX

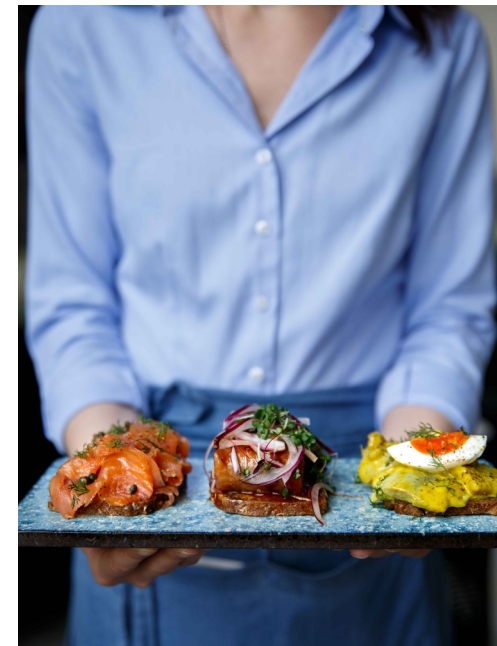
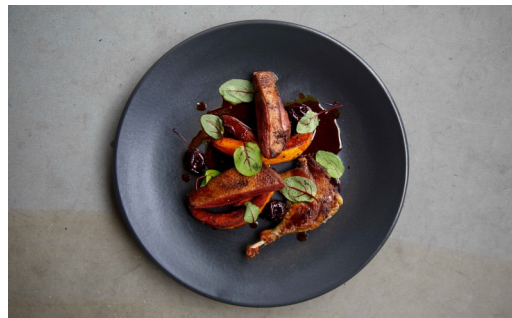
Crisp ryebread & lemon

ROASTED PORK LOIN

Red cabbage, brown potatoes & apple gravy sauce

RISALAMANDE

£46.00 per person



SET MENU 6

MUSSELS

Cider, garlic, pine cream

BEEF "RYDBERG" (CUBED AGED SIRLOIN, POTATOES, ONION)

Mustard sauce, egg yolk, watercress

RULLRÅN (CRISP TUILLE)

Cloudberry & lingonberry cream

£50.00 per person

VEGETARIANS

SALADS

Butternut squash, kale, lingonberries, roasted hazelnuts (veg)

Potato, wholegrain mustard, shallots, capers, lemon zest vinaigrette (vegan)

Roast cauliflower, toasted almond, lemon, parsley (vegan)

STARTERS / MAINS COURSES

Mushroom & chestnut kroppkakor, Västerbotten cheese, pumpkin, sage, pine oil

Salsify, mushrooms cream, lemon zest, Västerbotten cheese

Celeriac, grilled onion, pumpkin seed puree, kale, fried pearl barley,
beer vinegar celery

An optional gratuity of 15% will be added to your final bill on departure. VAT is included on food and beverage only at the current rate.

SWEDISH CHRISTMAS BUFFET 'JULBORD'

FISH

Three selections of herrings with all the trimmings
Gravad lax/ Smoked salmon

MEAT

Two selections of charcuterie
Frikadeller (meatballs)
Prinskorvar

SIDE DISHES/VEGETARIAN

Brussels sprouts
Red cabbage
Beetroot salad
Brown potatoes
Rye & Crisp Bread & Cheese
Jansson Frestelse (with ansjovis)

DESSERT

Risalamande

£46.00 PER PERSON
(Minimum of 8 people)

Ekte.

Nordic Kitchen

WINE LIST

Champagne / Sparkling wine

Prosecco Brut DOC, Sacchetto, Veneto
 Hambledon Classic Cuvée NV, Hampshire
 Deutz Classic NV, Champagne

Bottle

£36.00
 £52.00
 £56.00

White wine

Héraldique, Marsanne/Roussanne, Languedoc, 2017
 Antonio Caravaglio, Grillo, Sicily, 2015
 Eymann, Riesling Gönnerheimer, Germany 2017
 Cantina Toblino, Pinot Grigio, Organic, Italy 2017
 Domaine de la Pepière, Muscadet, Loire, 2017
 Veltliner Arndorfer, Grüner Austria 2017
 Cristina Meggiolaro, Garganega, Veneto 2016
 Pecorino "Senzaniente", Abruzzo, Italy 2016
 Kreydenweiss, Pinot Blanc Alsace, France 2016
 Sylvaner, Domaine Ostertag, Alsace 2016
 Domaine Du Nozay, Sancerre, Loire 2016
 Riesling, Domaine Zind-Humbrecht, Alsace 2016
 Etna Bianco, Graci, Sicily 2016
 Comte Lafon Mâcon Lamartine 2015
 Gérard Tremblay, Chablis 1er cru, Côte de Léchet, 2016
 Domaine Leflaive, Mâcon-Verzé, 2015

Bottle

£22.00
 £30.00
 £34.00
 £39.00
 £40.00
 £43.00
 £50.00
 £50.00
 £50.00
 £55.00
 £58.00
 £58.00
 £61.00
 £64.00
 £71.00
 £82.00

Red wine

Domaine Montrose, Merlot, Côtes-de-Thongue, France 2016
 Vignoble Gonnet, Côtes-du-Rhône, 2016
 Château La Rose Belair, Cabernet Sauvignon, Bordeaux 2016
 Fleurie, Domaine du Calvaire de Roche-Grès, Beaujolais 2016
 Tramin, Pinot Noir Alto Adige, Italy 2017
 Domaine Lucien Lardy Fleurie 2015
 Tempranillo, Cubillo, Rioja, Spain 2008
 Villa Guelpa, Nebbiolo "Longitudine 8-26" Italy 2016
 Peter Sisseck PSI Ribera del Duero, Spain 2015
 Terre di Gnirega Amarone, Veneto 2012

Bottle

£22.00
 £36.00
 £37.00
 £48.00
 £48.00
 £49.00
 £55.00
 £58.00
 £58.00
 £96.00

Rosé wine

Château de l'Aumérade, Côtes de Provence, France 2017
 Domaine de la Navicelle, Esprit Rosé, Côtes de Provence, France 2017
 Gerard Bertrand, Gris Blanc Magnum, Languedoc, France 2017

Bottle

£40.00
 £48.00
 £65.00

Fine wines

Chateau Rocheyron, Saint-Emilion 2011
 Domaine Leflaive, Bourgogne Blanc 2014
 Chateau Branaire-Ducru, Saint-Julien 2010
 Domaine Leflaive, Meursault, Sous le Dos d'Ane 1er Cru 2014
 Chateau Talbot, Saint-Julien 2009
 Chateau Pichon-Longueville Baron, Pauillac 2000

Bottle

£85.00
 £95.00
 £98.00
 £150.00
 £105.00
 £190.00

Magnum

Domaine Comte Georges de Vogue, Musigny Blanc Grand Cru 1990

£515.00

Sweet wines

Chateau Briatte, Sauternes, France 2012
 Schloss Schonborn, Hattenheimer Pfaffenberg 2010
 Riesling Spatlese, Germany

Bottle

£45.00
 £58.00

An optional gratuity of 15% will be added to your final bill on departure. VAT is included on food and beverage only at the current rate.