



STARTERS

- “Toast Skagen” served on brioche** 169 kr
Swedish classic with whitefish roe, onions, lemon and dill
- Whitefish roe from Swedish kalix** 185 kr
Served on roasted brioche with whipped smetana, onions and lemon
- ”Toast Pelle Janzon” Asken style** 169 kr
Another Swedish classic on roasted bread, served with thin sliced beef, whitefish roe, baked yolk, horseradish, onions and chive
- Terrine of Gras** 155 kr
Mâché salad, figs and butterfried brioche
- Cold cut plate** 205 kr
Tree kinds of charcuteries, olives, cheese, pickles, aioli and bread

We are open for lunch

Monday – Friday 11.30 – 13.30 Find our lunch menu on: www.krogasken.se

Evening opening hours

Monday - Thursday 17.00 - 22.00

Friday 17.00 - 22.00

Saturday 12.00 - 22.00

Phone: 011-180020, www.krogasken.se, bokning@krogasken.se



MAIN COURSES

Baked Celeriac 179 kr

Mayonnaise of soy, oyster mushrooms, roasted hazelnuts and browned butter

Broiled Sea Trout 285 kr

Potatoe with whitefish roe, sourdough crisps and browned butter

Moules Frites 179 kr

Clams in white wine and cream. Served with aioli and French fries

Baked back of Cod 269 kr

Deep-fried cuttlefish, purée of chive and potatoes, fish roe, cucumber and a sauce of white wine

Triple Cheese Burger Asken style 189 kr

Three kinds of cheese, ketchup, mustard, onion, pickles, bacon, aioli & French fries

Steak Frites 269 kr

Grilled beef, tomato salad, French fries, béarnaise and a gravy of red wine

Lamb roast with baked Celeriac 279 kr

Roasted almonds, panko, purée of celeriac and browned lemon butter

Steak "Rydberg" 295 kr

Another Swedish classic with diced fillet of beef, potatoes, yolk, onions boiled in beer, pickles and cream of mustard

Grilled filled of Beef 335 kr

"Hasselbackspotatis", gravy of Madeira, baked onions and butter fried cauliflower

DESSERTS

Carrot cake 109 kr

Chocolate cream and ginger flavored ice cream

Terrine of Chocolate 105 kr

Pecans and wild strawberry flavored ice cream

Crème brûlée 95 kr

Chocolate truffle 39 kr