

SNACKS

MARINATED OLIVES	45 KR
FARMHOUSE CRISPS	45 KR
MARCONA ALMONDS	65 KR
TRUFFLE SALAMI	75 KR
IBERICO BELLOTA	175 KR
GRUYÈRE	95 KR
FRIED PORK BELLY	79 KR
KOBE CECINA	250 KR

CHARCUTERIE & CHEESE

FOIE GRAS / WAGYU TERRINE	225 KR
PATÉ CROÛTE	165 KR
ERTH'S CHARCUTERIE	275 KR
ERTH'S CHEESE PLATTER	275 KR

STEAK TARTARE

	1/2	1/1
CLASSIC STYLE	155 KR	255 KR
ASIAN STYLE	155 KR	255 KR
SWEDISH FOREST	155 KR	255 KR

SIDES

FRENCH FRIES	65 KR
SMASHED POTATOES	65 KR
MASHED POTATOES - IBERICO	65 KR
MASHED POTATOES - TRUFFLE	65 KR
CAESAR SALAD	45 KR
GREEN PEPPER SAUCE	25 KR

SWEETS

CRÈME BRÛLÉE	95 KR
CHOCOLATE TRUFFLE	38 KR
PISTACHIO ICE CREAM	95 KR
LEMON SORBET WITH CAVA	95 KR
AFFOGATO	95 KR
AFFOGATO ROSSO	95 KR

MAIN COURSES

TRADITIONAL SWEDISH DISHES	DAILY PRICE
Ask the staff or check Instagram stories @erth.se	

SWEDISH MEATBALLS	235 KR
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MEAT OF THE WEEK

SKIRT STEAK SCOTCH PRIME 250G	325 KR
RIB EYE RESERVA, SWEDEN 250 G	495 KR
PORK NECK NIBBLE FARM 250 G	240 KR
SMALL MEAT TASTING STRIPLOIN - SWEDISH RESERVA, SKIRT STEAK - SCOTCH PRIME AND PORK NECK - NIBBLE FARM - 300G	495 KR

All meat dishes are served with smashed potatoes, Caesar salad, grilled lemon, red wine sauce and Béarnaise sauce

T-BONE IN TWO SERVINGS SEARED TENDERLOIN TARTARE WITH CHEESE FROM THE SAME COW AND THE STEAK COOKED ON THE BONE.	645 KR
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Served with smashed potatoes, Caesar salad, grilled lemon and red wine sauce

VEGETARIAN	195 KR
Mushroom-stuffed potato dumpling with browned butter and freshly stirred lingonberries	

STEAK SALAD	275 KR
Freshly seared beef on salad with wheat grains, chimichurri, and semi-dried tomatoes	

SELECTION OF MEAT "ASK FOR SEPARATE MENU"

RIBEYE
STRIPLOIN
A5 WAGYU
LAMB
VEAL
PORK

Allergier – Fråga personalen

Allergies – Talk to the staff