BEYOND A MEAT RESTAURANT

SNACKS

MARINATED OLIVES	45
FARMHOUSE CRISPS	45
MARCONA ALMONDS	65
IBERICO BELLOTA	175
FRIED PORK BELLY	79
KOBE CECINA	250

CHARCUTERIE & CHEESE

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

RAW

	1/2	1/1
CLASSIC TARTARE *Beetroot, capers, Dijon mustard, onion and egg yolk*	155	255
ASIAN TARTARE *Soy, pickled chilli, coriander and crispy rice paper*	155	255
SWEDISH FOREST TARTARE *Smoked spruce shoot oil, pickled spruce shoots, Västerbotten cheese, lingonberries and rye bread*	155	255
ERTH CARPACCIO *Swedish wagyu, pickled chantarelles, green cheese, egg yolk, hazel nuts*	175	

SIDES

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

ALLERGIES – PLEASE ASK THE STAFF

SELECTED STEAKS

DENVER STEAK 325
Scotch Prime 200g - Scotland

STRIP LOIN, DRY AGED 525
Reserva 250 g - Sweden

RIB EYE 625
Frönshults Wagyu 250 g - Sweden

T-BONE IN TWO SERVINGS 645
Seared tenderloin tartare with cheese from the same cow and the steak cooked on the bone.

To explore our full selection from the butcher shop, simply ask for the Butchers guide.

All meat dishes are served with red wine sauce and seasonal vegetable accompaniments

MAIN COURSES

PORK BELLY FROM NIBBLE FARM 195
Served with broccoli, cauliflower and pak choi

MEATBALLS 255
Served with gravy, mashed potatoes, lingonberries and pickled cucumber

SMALL MEAT TASTING 495
Striploin- Swedish Reserva, Skirt Steak - Scotch Prime & Pork neck - Nibble Farm 300 g

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

STEAK FRITES 295
Skirt steak, green pepper sauce, green beans, French fries

SLOW COOKED 245
Boeuf Bourguignon served with potato puré

KOBE KEBAB 595
Flat bread, caramelized onions and pickled tomatoes

VEGETARIAN 195
Mushroom stuffed potato dumplings with browned butter and lingonberries

MEAT TASTINGS

MEAT TASTING DELUXE FOR 2 1 495
Scotch Prime, Swedish Reserva and Wagyu – Snake River Farms

WAGYU TASTING FOR 2 2 295
Wagyu - Frönshults farm, Japanese Wagyu A5 - Kagoshima & Wagyu – Snake River Farms

STEAK TARTARE TASTING FOR 2 990
Classic Tartare
Asian Tartare
Swedish Forest Tartare
Served with two glasses of Champagne

FROM THE STAND – UNTIL 15:30

WAGYU BURGER 199 / 279
Swedish Wagyu burger 150 g/300 g

STEAK SANDWICH 285
Sirloin & ribeye, cheddar, caramelized onion & jalapeño

GOFFA SANDWICH – REUBEN 215
Brisket, sauerkraut, Thousand Island dressing & Gruyère

GOFFA SANDWICH - BARBECUE 215
Smoked brisket, coleslaw, chimichurri & aged cheddar

SUPER REUBEN 295
Pastrami of Swedish wagyu brisket, focaccia, sauerkraut, gruyère, Dijon mustard

DESSERT

CRÈME BRÛLÉE	95
CHOCOLATE TRUFFLE	38
PISTACHIO ICE CREAM	95
LEMON SORBET WITH CAVA	95
AFFOGATO	95
PIECE OF CHEESE	95

ERTH.SE