

Ella's

A NORDIC BISTRO



WEEKEND BRUNCH

3 HOUR PACKAGE

HOUSE PACKAGE **440**

SOFT PACKAGE **250**

➤➤ FRIDAY - SUNDAY 1PM ONWARDS ➤➤

STARTER

Goat Cheese Croquettes

Lingonberry Compote, Toasted Pistachio (V) (D) (G) (N)

Toast Skagen

Marinated Crayfish Tails, Chives, Dill & Mayo, Served With
Toasted Bread (D) (G) (S)

Korean Chicken Tenders

Crispy Chicken Breast In Gochujang Glaze With Dill & Jalapeno
Ranch, Pickled Jalapeno, Caviar, Lemon & Herbs (G) (D)

Salt Baked Beetroot

Whipped Feta, Pesto, Rocket with a Sea buckthorn &
Balsamic Reduction

MAIN

The Nordic Crayfish Salad

Marinated Crayfish Tails, Quinoa, Avocado, Egg, Asparagus,
Spinach, Cucumber, Cherry Tomato, Red Onions
Classic Rhode Island, Lemon & Cress (S) (D)

Classic Swedish Meatballs

Beef Meatballs, Creamy Mashed Potato, Veal & Cream Sauce,
Lingonberry & Pickled Cucumber (G) (D)

Norwegian Salmon

Baked Salmon, Crayfish Tails, Asparagus, Green Beans,
Creamy Shellfish Sandefjord Sauce & Roe Served With
Baby Hasselback Potatoes & Dill (S) (D)

Crispy Cauliflower

Crispy Fried Cauliflower, Sumac Labneh, Baby Hasselback
Potatoes, Chimichurri, Zucchini, Carrots, Asparagus
Brown Butter Sauce, Parmesan & Cress (V) (D)

Signature Chicken

Marinated Chicken Breast, Herbed Rice, Edamame,
Coriander Mayo, Pickled Rutabaga, Swedish Cucumbers & Kimchi

Crayfish Orecchiette Pasta

Marinated Crayfish, Mixed Mushrooms, Spinach, Lightly Spiced
Curry Carbonara, Dill & Parmesan (S) (G) (D)



➤➤ MENU INFORMATION ➤➤

SUITABLE FOR VEGETARIAN V | VEGAN VG

CONTAINS NUTS N | GLUTEN G | SEAFOOD S | ALCOHOL A | DAIRY D

ALL PRICES ARE INCLUSIVE OF 5% VAT

+ 7% MUNICIPALITY TAX + 10% SERVICE CHARGE

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DESSERT

No Base Cheesecake

Topped With Nordic Berry Compote & Mint



Affogato

House-Made Vanilla Ice Cream Topped With
Swedish Roasted Gevalia Coffee & Crushed Almond Biscuits



Home-Made Sorbetti (VG)

Ask For Today Flavours



Our Signature Kladdkaka

A Swedish Classic Goopy Chocolate Cake Topped
With Vanilla Whipped Cream

BEVERAGE



NORDIC COCKTAILS

Lingon Sour

Swedish Lingon Infused Vodka, Elderflower,
Lime Juice & Angostura Bitters



Blåbär Margarita

Nordic Blueberry Infused Tequila, Almond Syrup & Lime Juice



Havtorn Sour

Scandinavian Sea Buckthorn Infused Vodka,
Lemon Liquor & Lemon Zest

SIGNATURE COCKTAILS

Rhubarbara

Gin, Prosecco, Rhubarb, Lemon



Ellas Applesour

Vodka, Lemon, Elderflower, Apple Liquor



Melissa Martini

Vodka, Chili, Lychee, Lemon

MOCKTAILS BY BARNES & BROWN

Rouge Amaretti

Lady Marmalade, Strawberry, Lemon & Almond



Brumble

Lady Juniper, Blackberry, Crème de Mûre, Tonic



Ginger Joe

Señorita Bianco, Lime, Mint, Ginger Ale

CLASSIC POURS

Smirnoff Vodka
Tanqueray Gin
Glenwalk Whiskey
Captain Morgan Rum
Jose Cuervo Silver

WINE

Emotivo Pinot Grigio
Emotivo Montepulciano
Emotivo Blush
Prosecco

BEER

Carlsberg Bottle
Corona Bottle



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