

Ekstedt is passionate about fire!

With equal parts of birch wood and our passion, we keep the flames alive. We cook all our ingredients over an open fire. Charcoal and smoke are our most powerful tools. No electric griddle, no gas stove - only natural heat, soot, ash, smoke and fire. We have chosen these ways to prepare our food as a tribute to the ancient way of cooking.

At Ekstedt it is the flames that are superior. Our menu is based on ingredients from the sea, forests, meadows and fields.

Our wine selection is as equally ambitious as our cooking. All of the wines are unique, carry their own history of its origins - as natural as our food.

A warm welcome to Restaurant Ekstedt!



6 Courses

BLACKENED langoustine, squid and sea lettuce

DRIED deer, leek, vendace roe and charcoal cream

BIRCH FLAMED swede, leafy greens and lovage

JUNIPER SMOKED redfish, ember baked potatoes and pork consommé

HAY-FLAMED beef, Jerusalem artichoke and kohlrabi

WOOD-FIRED OVEN roasted oat, rhubarb and birch ice cream

Menu 1260:-

Wine menu 990:- / Non alcohol pairing 490:-

Cheese from Oviken, with honey and sunflower 145:-

4 Courses

DRIED deer, leek, vendace roe and charcoal cream

JUNIPER SMOKED redfish, ember baked potatoes and pork consommé

HAY-FLAMED beef, Jerusalem artichoke and kohlrabi

WOOD-FIRED OVEN roasted oat, rhubarb and birch ice cream

Menu 980:-

Wine menu 790:- / Non alcohol pairing 390:-

Cheese from Oviken, with honey and sunflower 145:-