



For us, it's about the love for food, drinks and service.

We care about you as a guest and where our food comes from.

We believe we come a long way with a friendly reception, really good food and really good wines.

A warm welcome to us in central Eskilstuna



Summer A la carte

Starters

TOAST SKAGEN 128:-

Classic Skagen made with shrimps, dill & mayonnaise on buttered toast with salmon roe

Jean-Marc Brocard Bourgogne Jurassique 2015 98:-

RÄKLÅDA 168:-

A box with shrimps, homemade mayonnaise, grilled toast and lime

Chablis Sainte Claire 2015 119 :-

BAKED BEETS 87:-

Baked beets, goat cheese creme and roasted walnuts

Rijckaert, Côtes du Jura Chardonnay 2015 125:-

BEEF CARPACCIO 158:-

Fillet on beef with rucicola, parmesan, roasted pine nuts & olive oil

Brancaia TRE 2015 116:-

CARPACCIO ON SCALLOP 146:-

Carpaccio on scallop with mango salad and fresh cilantro

Tim Adams Semillion 2014 125:-

SMALL GREEN SALAD OR GARLIC BREAD 37 :-

Classic 3 course menu

Toast Skagen

Jean-Marc Brocard Bourgogne Jurassique 2015

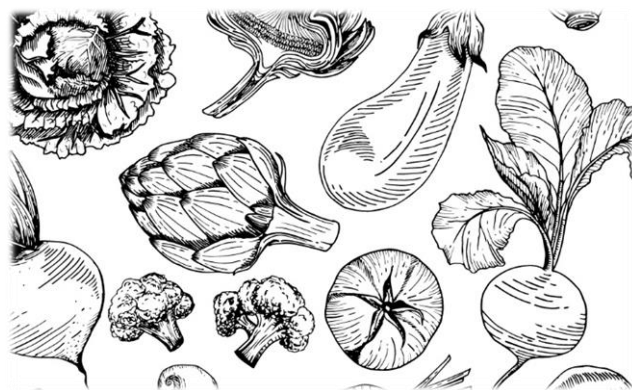
Fried cornchicken

Laurent Miquel, Solas Pinot Noir 2016

Strawberries and ice cream

3-course menu 327:-

Wine menu 179:-



A fresh start

TINGSGÅRDENS BELLINI 5CL 119:-

Season's fruit, cava

WHISKEY SOUR 5CL 119:-

Marker's mark, lemon juice, sugar

APEROL SPRITZ 119:-

Sparkling wine, aperol, soda och orang

Farmers 3-course menu

Baked beets

Rijckaert, Côtes du Jura Chardonnay 2015

Skin fried artichar

Leitz, Eins, Zwei, Dry Riesling Trocken 2016 99:-

Rhubarb mash

3-course menu 297:-

Wine menu 219:-

Main course

TENDERISED ENTRECÔTE 253:-
Pommes Chateau, bacon asparagus, red wine gravy & béarnaise sauce

Finca la Mata 2016 129 :-

FISH & SEAFOOD POT 183:-
Fish & seafood pot, planed fennel, homemade aioli and grilled toast

Rijckaert, Côtes du Jura Chardonnay 2015 125 :-

FRIED CORNCHICKEN 178:-
With baked vegetables and roasted garlic sauce

Laurent Miquel, Solas Pinot Noir 2016 88:-

LAMB ROAST 227:-
With goat cheese crème, baked beets, rosemary sauce & roasted artichoke

Logan Shiraz 2013 125:-

PRIME BURGER 185:-
Brioche bread, cheese, bacon, dressing with mango chutney, tomato, salad, pickled onion and French fries

Logan Shiraz 2013 135:-

HALLOUMI BURGER 165:-
Brioche bread, dressing with mango chutney, tomato, salad, pickled onion and sweet potato fries

Bourgogne Pinot Noir Rosé 2015 99:-

SKIN FRIED ARTIC CHAR 198:-
Swedish artich char, lukewarm summer sallad and citronette

Leitz, Eins, Zwei, Dry Riesling Trocken 2016 99:-

SEARED PIKE-PERCH 238:-
Almond potato stomp, skimmed lemonsauce, salmon roe and asparagus

Chablis Sainte Claire 2015 119:-



On a hot summerday

TINGSGÅRDENS SUMMER PLATE 198:-
Shrimp, smoked salmon, mini-Toast skagen, mini Västerbotten cheese pie, red onion, sour cream and dark bread

Jean-Marc Brocard Bourgogne Jurassique 2015 98:-

FRIED HERRING 168:-
With mashed potato, melted butter and lingonberry

Laurent Miquel Chardonnay/ Viognier 2016 79:-

CEASARSALLAD 168:-
Corn chicken or shrimps, crispy bacon side, croutons, planed parmesan and Tingsgårdens own ceasar dressings

Laurent Miquel, Solas Pinot Noir 2016 88:-

SHRIMP TOAST 168:-
Fresh shrimps on a toast with Tingsgårdens mayonnaise, salad, tomato, onion, salmon roe, boiled egg and dill

Tim Adams Semillon 2014 125:-

BOOKMAKERTOAST 168:-
Steak on a toast with, dijonmustard, salad, onion, tomato, grated horseradish and French fries

Logan Shiraz 2013 125:-

Kids menu

SPAGHETTI BOLOGNESE 65:-
Our classic spaghetti Bolognese special made for our young guests.

HAND MADE MEATBALLS 65:-
Hand made meatballs, mashed potatoes, cream sauce and lingonberry

TINGSGÅRDENS PANCAKE 65:-
Pancake with whipped cream and jam

Dessert

The house icecream & sorbet 35:-/65:-/95:-

Ask for the flavor of the day

Moscato d'Asti La Lupa 2016 90:-

Strawberries with vanilla ice cream 76:-

Swedish strawberries with vanilla ice cream and mint

Isaac Fernandez, Biutiful Cava Brut Nature 89:-

Rhubarb mash 85:-

With cream cheesecrème and cardamoncrunch

Moscato d'Asti La Lupa 2016 90:-

Lemonmeringue pie 115:-

Petite lemonpies with Italian meringue

Chateau Tirecul la Gravière "Les Pins" 2015 85:-

TRUFFLES 35:-/pc



CHEESE PLATE 115:-

Three cheese with marmalade and swedish chripsbread

Fonseca Bin 27 77:-

CURED MEAT PLATE 120:-

Three different cured meat, pickles and marinated olives

Laurent Miquel, Solas Pinot Noir 2016 88:-

MIXPLATE 142:-

A mix of the best from the cheeseplate and the cured meat plate

Logan Shiraz 2013 135:-