
WELCOME TO ESTER KÖK & BAR

ESTER ELLQVIST

1880-1918



*The restaurant bears the name in memory of Ester Ellqvist.
The wife of John Bauer, the mother of Bengt "Putte" Bauer & an artist with great talent.*

*Correspondence between Ester and John has demonstrated that she
possessed a combination of temper and patience.
This was tried by John's mental problems, which affected the family throughout their life.*

*These elements made their relationship both stormy and loving.
In the correspondence between Ester and John, she showed a strong will and she was
everything else than calm and submissive. After all, she was his muse and
greatest inspiration for many of his works.*

*Ester Ellqvist left our earth in 1918 when she and her family were aboard on the steamer
Per Brahe when it was wrecked outside Hästholmen in lake Vättern.*

*Ester Kök & Bar shares the Family Bauer's fondness to the nature.
John showed Småland's nature in his magical paintings and we aim that you shall get to
experience that in the food and the drinks. Locally produced and organic ingredients has
been used at the restaurant in a decade, just as long as our
co-operation with Ebbarps Norrgård, located between Forserum & Lekeryd, has lasted.*

*Through the years, the focus on ecology and locally produced food became larger and 2016
the restaurant did a lot of work that made the restaurant the
first ecolabelled restaurant in Småland.*

*To further take advantage of the region's products, as well as promoting our various
producers, we are members of the Regional culinary heritage Småland.*



STARTERS

THE PIZZA WITH BLEAK ROE IS PERFECT TO SHARE AS A STARTER

(You can find it on the page with the bistro courses)

CHANTERELLE SOUP A LA ESTER

Chanterelles from Småland/ Sherry/
Västerbotten Cheese Croutons/

👉 95

PANKO-CRUSTED KING CRAB

Orange butter/ Roasted carrots/

👉 145

ESTERS TOAST SKAGEN

MSC-Certified Shrimps/ Bleak
Roe/ Mayonnaise/ Horseradish/ Toast/

👉 125

BLEAK ROE TOAST

Chopped red onion/ Crème Fraîche/
Pan Fried Toast/

👉 185

ASIAN-STYLE BEEF CARPACCIO

Mayonnaise made from sesame seed oil &
fish sauce/ Coriander/ Pistachios/

👉 165

BEETROOT CARPACCIO

Chanterelles/ Horseradish cream/
Hazelnuts/ Honey/

👉 125



MAIN COURSES

PLAICE MEUNIERÉ

Baby potatoes/ Capers/ Butter/

👉 265

PAN-FRIED CELERIAC

Selection of cabbage/ Creamy Svecia cheese/

👉 215

DRY-AGED SIRLOIN STEAK

Herb-& bone marrow butter/ Mushrooms/
Hasselback potatoes/

👉 275

BEEF Tournedos

Green pepper sauce/
Jerusalem artichoke-& potatogratin/

👉 295

RED-WINE BRAISED LAMB SHANK

Almond potato puree/
Fried kale, brussel sprouts & carrots/

👉 265

MUSHROOM RISOTTO

Mixed mushrooms/ Taleggio/ Hazelnuts/
Fried sage/

👉 215



BISTRO

ESTER'S STONE OVEN BAKED PIZZA WITH 35 G BLEAK

ROE

Priest cheese/ Red onion/ Chives/ Smetana/

☞ 195

ESTER'S STONE OVEN BAKED PIZZA WITH BRIE- & PEAR

Mozzarella Cheese/ Brie Cheese/ Pears/ Honey/
Pine Nuts/

☞ 175

ESTER'S STONE OVEN BAKED PIZZA WITH PARMA HAM

Tomato sauce/ Buffalo mozzarella/
Rocket salad/ Olive oil/ Parmesan cheese/

☞ 185

CAESAR SALAD

Chicken Fillets or Shrimps/
Romaine Lettuce/ Caesar dressing/
Parmesan/ Croutons/ Pine nuts/ Bacon/

☞ 195

ASIAN-STYLE SALMON FILLET

Black rice/ Sesame seeds/
Green curry/ Coconut milk/

☞ 185

ESTERS CHEESEBURGER 200G

Ground beef from Ebbarps Norrgård/ Salad/
Tomato/ Truffel mayonnaise/ Caramelized
red onions/ Cheddar/ French Fries

☞ 195

HALLOUMI

Grilled vegetables/
Walnuts/ Kale pesto/

☞ 135

PUTTES SHRIMP SANDWICH

100g MSC-Certified Handpeeled Shrimps/
Rye Bread/ Organic Eggs/ Pickled Red
Onion/ Mayonnaise/ Aioli/

☞ 135

ESTERS KINGSIZE SHRIMP SANDWICH

200g MSC-Certified Handpeeled Shrimps/
Rye Bread/ Organic Eggs/ Pickled Red
Onion/ Mayonnaise/ Aioli/

☞ 215



SWEET AND TASTY

COFFEE MENU

Coffee cocktails/ 4 cl 110kr/ 6 cl 130kr

French press coffee 32kr
Zoegas/ Ethiopia

Espresso 35kr/40kr

Capuccino 36kr

Caffè latte 45kr

Tea 30kr



DESSERT WINE

glass

SOELLNER SWEET 75 kr
RIESLING EKO Organic

Austria/ Wagram

Fruity & sweet

Perfect for: Cheesecake, Ice cream, cheese

TESAURO RECIOTO DELLA 75 kr
VALPOLICELLA DOC

Italy/ Veneto

Sweet taste of dark berries and figs
Perfect for: Chocolate, Desserts

VALHRONA CHOCOLATE CAKE WITH FUDGE

Fresh berries/

 115

APPLE TART FROM SMÅLAND

Vanilla ice cream/

 95

TIRAMISU

Amaretto/

 115

CHURROS

Chocolate cream/ Vanilla ice cream/

 110

SWEDISH FIKA BRÖD

Truffles and sweets from our own baker/

 45



BEVERAGES

BOTTLED BEER

	50 CL
MARIESTAD Lager	75 kr
PAULANER HELL Lager	75 kr
PAULANER WEISSBIER	75 kr
	33 CL
BIRRA MORETTI Lager	64 kr
FIRESTONE WALKER EASY JACK IPA	64 kr
FIRESTONE WALKER DBA	64 kr
HEINEKEN Lager	64 kr
MARIESTAD CONTINENTAL	64 kr
GINGER JOE BEER	64 kr
SHIP FULL OF IPA	64 kr
SUPERNORMAL IPA Local	75 kr
IDLEWILD LAGER Local	75 kr
DAURA Gluten Free	64 kr
BLUE MOON Witbier	64 kr
SOL	64 kr
COORS LIGHT	64 kr

DRAUGHT BEER

	40/50CL
MELLERUDS Lager	65/75kr
Organic	
KRUSOVICE Lager	65/75kr
SLEEPY BULLDOG Pale ale	65/75kr

CIDER

	33 CL
BRISKA Sweet	64 kr
Rosé/ Pear/ Elderflower/	
KIVIKS Dry	64 kr
Apple/	
STRONGBOW Dry	64 kr
Apple/	
NONALCOHOLIC CIDER	45 kr

WHISKEY

	cl
FAMOUS GROUSE	24 kr
MAKERS MARK	24 kr
JACK DANIELS	24 kr
JIM BEAM	24 kr
JAMESON	24 kr
GLENKINCHIE	30 kr
TALISKER	30 kr
CRAGGANMORE	30 kr
LAGAVULIN	34 kr
DALWHINNIE	30 kr
OBAN	34 kr
LAPHROAIG	30 kr
MACALLAN 12-years	30 kr
MACALLAN 18-years	50 kr
MACALLAN 21-years	75 kr
MACALLAN 25-years	104 kr

CALVADOS

	cl
LECOMTE 5-years	38 kr
LECOMTE 12-years	51 kr

GRAPPA

	cl
SARPA DI POLI	31 kr
PO DI POLI	38 kr
SAN LEONARDO GRAPPA	
Stravecchia	65 kr

COGNAC

	cl
GRÖNSTEDTS Monopol VSOP	24 kr
GRÖNSTEDTS XO	30 kr
GRÖNSTEDTS VO	24 kr
GRÖNSTEDTS Extra	35 kr
HENNESSY VS	30 kr
REMY MARTIN	40 kr

ROM

	cl
PLANTATION	
Rum Grand Reserve	38 kr
PLANTATION	
Old Reserve	42 kr
PLANTATION	
20 th anniversary	45 kr
RON BARCELÓ	
Imperial	22 kr
RON BARCELÓ	
30th anniversary	38 kr

NON ALCOHOLIC

	33 CL
SOFT DRINKS	35 kr
Coca-cola/ Coca-Cola Zero/ Fanta/ Sprite/	
SPARKLING WATER	35 kr
Lemon/ Natural/	
LOW-ALCOHOL BEER	45 kr
Grängesberg	
NON-ALCOHOLIC BEER	45 kr
Mariestads/ Ship Full of IPA/	
JUICE	30 kr
Apple/ Orange/	



WINE LIST

WHITE WINE

- CONO SUR ORGANIC CHARDONNAY Ekologisk** glass bottle
94 kr 392 kr
Chile/ Aconcagua/
Dry/ Citrus/ Peach/ Mineral/
Perfect for: Celeriac, Crab
- LA VUE RIESLING** 89 kr 370 kr
Australia/ Victoria/
Dry/ Citrus/ Pear/ Honey/
Perfect for: Crab, Salmon
- GIESEN ORGANIC SAUVIGNON BLANC Ekologisk** 116 kr 485 kr
New Zealand/ Marlborough/
Dry/ Crisp/ Citrus/ Nettle/
Perfect for: Plaice, Salmon
- TIEFENBRUNNER** 129kr 540 kr
Italy/ Alto Adige
Semidry/ Yellow fruits/ Pear/
Perfect for: Buffets, Skagen
- DOMAINE LOUIS MOREAU CHABLIS** 640 kr
France/ Bourgogne/
Dry/ Apples/ Citrus/ Marzipan/
Perfect for: Plaice, Bleak Roe
- CONO SUR 20 BARRELS CHARDONNAY** 675 kr
Chile/ Casablanca Valley/
Dry/ Oaky/ Butterscotch/ Minerals/
Perfect for: Risotto, Plaice

NON ALCOHOLIC

- SPRING VILLAGE CABERNET SAUVIGNON** 65 kr 235 kr
Red wine/
Cabernet Sauvignon/
Red Berries/ Blackcurrant/ Spices/
Perfect for: Grilled meats, Pasta
- SPRING VILLAGE CHARDONNAY** 65 kr 235 kr
White wine/
Chardonnay/
Citrus/ Tropical Fruits/ Vanilla/
Perfect for: Aperitif, Fish, Pasta
- CODORNÍU ECOLÓGICA DEALCOHOLIZED EKO** 65 kr 345 kr
Sparkling wine/
Spain/
Autumn Apples/ Peach/ Applejuice
Perfect for: Fish, Shellfish

RED WINE

- CUMA MALBEC Ekologisk** glass bottle
82 kr 359 kr
Argentina/
Rich/ Plum/ Blueberry/ Spices/
Perfect for: Buffets, Sirloin
- BRIDLEWOOD ESTATE WINERY PINOT NOIR** 121kr 502 kr
USA/ California/
Medium bodied/ Cherries/ Plum/
Perfect for: Risotto, Caesarsallad
- PAGUS BISANO RIPASSO DOC** 104 kr 468 kr
Italy/ Veneto/
Medium bodied/ Cherries/ Red berries/
Perfect for: Sirloin, Tournedos
- COTO DE IMAZ RESERVA** 115 kr 477 kr
Spain/ Rioja/
Rich/ Blackberries/ Plum/ Spices/
Perfect for: Lamb, Tournedos
- DOLCETTO D'ALBA CONTESSA ROSALIA DOC** 118 kr 492 kr
Italy/ Piemonte/
Medium bodied/ Cherries/ Raspberries/
Perfect for: Risotto, Celeriac
- BARBERA D'ASTI VALDEVANI DOCG** 122 kr 510 kr
Italy/ Piemonte/
Medium Bodied/ Licorice/ Red fruits/
Perfect for: Lamb, Risotto
- DON DAVID CABARET SAUVIGNON** 110kr 456 kr
Argentina/ Salta/
Rich/ Blackcurrant/ Blackberries/
Perfect for: Tournedos, Sirloin
- THE BUTCHER AND CLEAVER** 615 kr
South Africa/ Coastal Region/
Rich/ Dark berries/ Minerals/ Herbs/
Perfect for: Tournedos, Sirloin

CHAMPAGNE

- PHILIPPONNAT ROYALE RÉSERVE BRUT** 1/2 fl 395 kr
France/ Champagne/
Pinot Noir, Chardonnay, Pinot Meunier
Dry/ Apple/ Creamy caramel/ Bread/
- TATTINGER BRUT RÉSERVE** 1/1 fl 1800 kr
France/ Champagne/
Pinot Noir, Chardonnay, Pinot Meunier
Dry/ Apples/ Bread/ Citrus/ Nougat/
- BOLLINGER SPECIAL CUVÉE BRUT** 1/1 fl 2100 kr
France/ Champagne/
Pinot Noir, Chardonnay, Pinot Meunier
Dry/ Apples/ Bread/ Oranges/
- BONNAIRE DE BLANC GRAND CRU BRUT** 3 liters 1/1 2100 kr
France/ Champagne/
Pinot Noir, Chardonnay, Pinot Meunier
Dry/ Green apples/ Citrus/ Drupe/

SPARKLING WINE

- CUVÉE BARCELONA 1872** glass bottle
95 kr 395 kr
Spain/ Catalonia/
Dry/ Apples/ Citrus/
- PROSECCO TREVISO BRUT DOC Organic** 95 kr 425 kr
Italy/ Veneto/
Dry/ Green pear/ Peach/

ROSÉ WINE

- LA CROIX ST PIERRE ROSÉ** 85 kr 315 kr
France/ Languedoc/
Dry/ Raspberry/ Red currant/
Blood orange/
Perfect for: Fish, Shellfish, Salads, BBQ