
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.*

Ester Kök & Bar is proud to celebrate 20th anniversary this year!



STARTERS

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

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

CHEVRÉ CHAUD

Sourdough Bread/ Pine Nuts/ Beetroot/
Honey/ Sherry Vinegar/ Olive Oil/

☞ 115 kr

LOBSTER SOUP

Lobster Meat/ Cognac/
Herb Foam/

☞ 125 kr

ESTERS TOAST SKAGEN

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

☞ 125 kr

CURED MEAT PLATE

An assortment of dry cured & smoked
charcuteries/ Accouterments/

☞ 135 kr

SCALLOPS

Pumpkin/ Vanilla/ Garlic/
Pickled Cucumber/

☞ 155 kr

BLEAK ROE

Hash Browns/ Smetana/
Red Onion/ Chives/

☞ 175 kr



MAIN COURSES

WITCH FLOUNDER

Salmon- & Scallopstuffed/
Duchess Potatoes/ Champagnesauce/
Fennelcrudit 

275 kr

DRY AGED OX CHEEK

Red Wine Braised/ Parsnip- & Cauliflower Pur e/
Locally Sourced Bacon/ Roasted Cabbage/

245 kr

PEPPER STEAK 200G

Beef Tournedos/ Peppersauce/ Potato Wedges/

285kr

SVAMPKROPPKAKA

(MUSHROOM FILLED POTATO DUMPLING)

Roasted Brussel Sprouts/ Mushroom
Broth/ Lingonberrt Butter/ Roasted
Hazelnuts

225 kr



BISTRO

ESTER'S STONE OVEN BAKED PIZZA WITH 35 G BLEAK ROE

Priest cheese/ Red onion/ Chives/ Crème fraiche/

195 kr

ESTER'S STONE OVEN BAKED PIZZA WITH PARMA HAM

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

175 kr

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

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

175 kr

PRIME RIB CHEESEBURGER 200G

200g Ground Prime Rib from Ebbarps Norrgård/ Cheddar/ Jalapeno/ Pickled Red Onion/ Dressing/ French Fries

195 kr

PUTTES SHRIMP SANDWICH

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

135 kr

ESTERS KINGSIZE SHRIMP SANDWICH

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

210 kr



& BISTRO

SWEET & 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

Small sweets 30kr



SÖTT VIN

glas

SOELLNER SWEET 75 kr

RIESLING EKO Organic

Austria/ Wagram

Fruity & sweet

Perfect for: Cheesecake, Ice cream, cheese


TESAURO RECIOTO DELLA VALPOLICELLA DOC 75 kr

Italy/ Veneto

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


VANILLA CRÈME BRÛLÉE

Cherry Ice Cream/

 115 kr


WHITE MUD CAKE

Blueberries/ Whipped Cream/

 85 kr

TIRAMISU

Mascarpone/ Amaretto/ Ladyfingers/
Espresso coffee/

 110 kr

TONIGHTS SORBET

2 Scoops/

 65 kr

TONIGHTS ICE CREAM

2 Scoops/

 65 kr



SWEET & TASTY

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	75 kr
IDLEWILD LAGER	75 kr
SAN MIGUEL Gluten Free	64 kr

DRAUGHT BEER

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

CIDER

	33 CL
BRISKA Sweet	64 kr
KIVIKS Dry	64 kr
ÄPPELTIZER Non alcoholic	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
LECOMPTE 5-years	38 kr
LECOMPTE 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

RUM

	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 Coke/ Fanta/ Sprite/	30 kr
SPARKLING WATER Lemon/ Natural/	30 kr
LOW-ALCOHOL BEER	45 kr
NON ALCOHOLIC BEER	45 kr
JUICE	30 kr



WINE LIST

WHITE WINE

glass bottle
CONO SUR ORGANIC CHARDONNAY Organic 89 kr 389 kr
 Chile/ Aconcagua/
 Dry/ Citrus/ Peach/ Mineral/
 Perfect for: Seafood, White meat

CONO SUR BICICLETA RIESLING 82 kr 359 kr
 Chile/ Valle Central/
 Semidry/
 Lemon- & lime zest/
 Perfect for: Smoked salmon, Seafood,
 Spicy courses

LE CANON DU MARÉCHAL BLANC Organic 94 kr 412 kr
 France/ Rousillon/
 Dry/ Medium bodied/
 Perfect for: Chicken, Risotto

GIESEN ORGANIC SAUVIGNON BLANC Organic 107 kr 469 kr
 New Zealand/ Marlborough/
 Dry/ Crisp/ Citrus/ Nettle/
 Perfect for: Fish, Shellfish

ROSÉ WINE

LA CROIX ST PIERRE ROSÉ 75 kr 315 kr
 France/ Languedoc/
 Dry/ Raspberry/ Red currant/
 Blood orange/
 Perfect for: Fish, Shellfish, Salads, BBQ

RED WINE

glass bottle
CUMA MALBEC Organic 82 kr 359 kr
 Argentina/
 Rich/ Plum/ Blueberry/ Spicy/
 Perfect for: Deli meat, Beef

COTO DE IMAZ RESERVA 103 kr 451 kr
 Spain/ Rioja/
 Rich/ Blackberry/ Plum/ Spicy/
 Perfect for: Beef, Venison, Deli meat

BONCHELLI PRIMITIVO Organic 92 kr 402 kr
 Italy/ Apulien/
 Medium bodied/ Blueberry/ Herbs/
 Perfect for: Beef, Cheese

SINGLE VINEYARD PINOT NOIR 103 kr 462 kr
 Chile/ San Antonio Valley/
 Rich/ Cherries/ Raspberries
 Perfect for: Beef, Duckbreasts

PAGUS BISANO RIPASSO DOC 104 kr 456 kr
 Italy/ Veneto/
 Medium bodied/ Dark cherries/
 Red berries/
 Perfect for: Beef, Cheese

LOUIS M MARTINI SONOMA COUNTY CABERNET SAUVIGNON 112 kr 495 kr
 USA/ California/
 Rich/ Blackberry/ Vanilla/
 Perfect for: Pizza, BBQ

EL ESTECO MALBEC 112 kr 495 kr
 Argentina/ Salta/
 Rich/ Plums/ Cherries/ Herbs/

CHAMPAGNE

PHILIPPONNAT ROYALE RÉSERVE BRUT
 Glass 179 kr 1/1 fl 750 kr
 France/ Champagne/
 Pinot Noir, Chardonnay, Pinot
 Meunier
 Dry/ Apple/ Creamy caramel/ Bread/

SPARKLING WINE

glass bottle
CUVÉE BARCELONA 1872 95 kr 395 kr
 Spain/ Catalonia/
 Dry/ Apples/ Citrus/

PROSECCO TREVISO BRUT DOC Organic 95 kr 425 kr
 Italy/ Veneto/
 Dry/ Green pear/ Peach/

NON ALCOHOLIC

SPRING VILLAGE CABERNET SAUVIGNON 65 kr 235 kr
 Cabernet Sauvignon/
 Red Berries/ Blackcurrant/ Spices/
 Perfect for: Grilled meats, Pasta

SPRING VILLAGE CHARDONNAY 65 kr 235 kr
 Chardonnay/
 Citrus/ Tropical Fruits/ Vanilla/
 Perfect for: Aperitif, Fish, Pasta

CORDONÍU ECOLÓGICA DEALCOHOLIZED EKO 65 kr 345 kr
 Spain/
 Autumn Apples/ Peach/ Applejuice
 Perfect for: Fish, Shellfish

