

RESTAURANT

AUBERGINE

BAR & MATSAL

CLASSIC COCKTAILS

OLD FASHIONED 155 <i>Bourbon Whiskey, Raw Sugar, Angostrura Bitters</i>	TOM COLLINS 155 <i>Gin, Lemon, Soda Water</i>
NEGRONI 165 <i>Hernö Gin, Vermouth, Campari</i>	PALOMA 155 <i>Tequila, Lime, Grapefruit Soda</i>
DRY MARTINI 165 <i>Hernö Navy Strength, Noilly Prat</i>	MOJITO 155 <i>White Rum, Lime, Mint</i>
MANHATTAN 155 <i>Rye Whiskey, Vermouth, Angostura bitters</i>	COSMOPOLITAN 155 <i>Vodka, Cointreau, Cranberry, Lime</i>

SIGNATURE COCKTAILS

AUBERGIN 155 <i>O.P Andersson, Hernö Sloe Gin, Rosemary, Egg White, Lemon</i>	BRING MY TOGS! 165 <i>Hernö Old Tom Gin, Mint, Kiwi, Lime, Agave, Cava</i>
MR. MARENKI 165 <i>Koskenkorva Vodka, Limoncello, Orange Bitters, Tonka, Lemon Marengue</i>	STIRRED TIKI PINE 165 <i>Plantation, Wray & Nephew Overproof Rum, Punsch, Ginger, Pineapple & Lime Cordial</i>
LYCHEE SOUR 165 <i>Koskenkorva 7 Botanicals Vodka, Lychee, Lemon, Egg White & Lavendel</i>	PLAIN APPLE (ALCOHOL FREE) 79 <i>Apple, Orange, Cinnamon, Gingerbeer</i>
EARL 170 <i>Woodford Bourbon, Earl Grey, Italicus, Bergamott, Lemon Bitters</i>	MANDARIN SOUR (ALCOHOL FREE) 79 <i>Mandarin, lemon & Egg white</i>

NÅGOT LITET INNAN MATEN Snacks

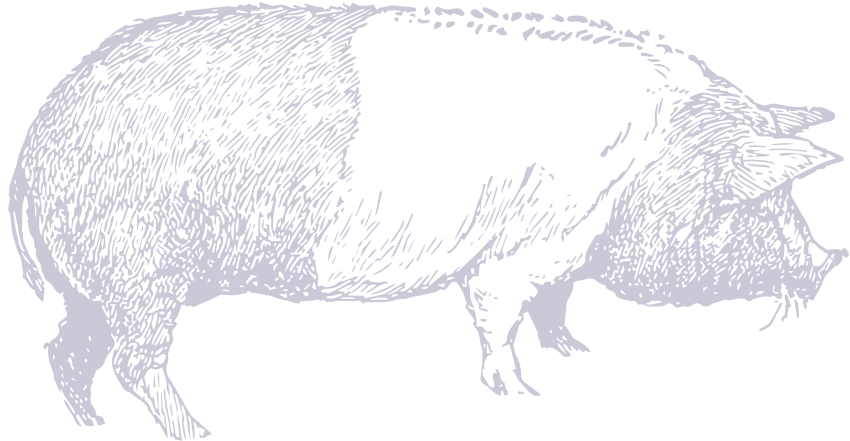
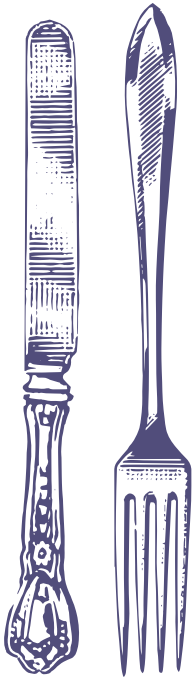
OLIVER..... 65 <i>Olives</i>	
MARCONAMANDLAR..... 65 <i>Almonds</i>	
BOQUERONES 75 <i>Spanish anchovies marinated in vinegar</i>	
CHIPS & DIPP 145 <i>Löjrom, potatiships, syrad grädde, citron & dill Vendace roe, potato chips, creme fraiche, lemon and dill</i>	
TRYFFELSALAMI 30 GRAM 85 <i>Truffle salami</i>	
COPPA DI PARMA 30 GRAM 85 <i>Coppa di parma</i>	
BREASOLA 30 GRAM 85 <i>Breasola</i>	

FÖRRÄTTER/MELLANRÄTTER Starters

BURRATA 145 <i>KAPRIS, TAGGIASCAOLIVER, TOMATVINEGRETTE, PISTAGENÖTTER & BASILIKA Burrata cheese, capers, Taggiasca olives,tomato vinaigrette, pistachios & basil</i>	
TACO "THAI GAMBAS" 165 <i>FRITERADE RÖDRÄKOR, SOM TAM, MYNTA, LIME, CHILI, KORIANDERMAJONNÄS & HÄLLSTEKT TORTILLABRÖD Deep fried red shrimp, som tam, mint, lime, chili, cilantro mayonnaise & tortilla</i>	
RÅBIFF (1/2)..... 170 <i>SVENSKT YTTERLÄR, DIJONNAISE, FRITERAD KAPRIS, PICKLAD GULBETA, FRASIG JULIENNEPOTATIS, SYLTADE SENAPSFRÖN & PARMESAN Steak tartar with dijonnaise, fried capers, pickled yellow beets., hazelnuts, shoestring fries, preserved mustard seeds & parmesan cheese</i>	
SOTAD LAXSASHIMI 170 <i>GURKA, SESAMDRESSING, PONZU, KORIANDER & PICKLAD CHILI Charred sashimi of salmon, sesame dressing, ponzu, cilantro & pickled chili</i>	
TOAST SKAGEN 175 <i>KLASSISK SKAGEN SERVERAD PÅ SMÖRSTEKT LEVAIN TOPPAD MED LÖJROM, DILL & CITRON Classic Swedish Skagen with shrimps & mayonnaise on levain toast with vendace roe, dill & lemon</i>	
CHARK & OST 260 <i>BRESAOLA, TRYFFELSALAMI, COPPA DI PARMA, TALEGGIO & PARMESAN. SERVERAS MED MARCONAMANDLAR & MARINERADE OLIVER Charcuteries & cheese. Bresaola, truffle salami, coppa di parma, taleggio & parmesan. Served with marcona almonds & marinated olives</i>	
NATTBAKAD ROTSELLERI "CARPACCIO"..... 155 <i>BRYNT MISOSMÖR, HASSELNÖTTER, DRAGONKRÄM, BAKAD TOMAT, PARMESAN & KRASSE Celeriac baked over night with browned miso butter, hazelnuts, tarragon cream, baked tomato, parmesan & cress</i>	

VARMRÄTTER Mains

RÅBIFF (1/1)..... 245 <i>SVENSKT YTTERLÄR, DIJONNAISE, FRITERAD KAPRIS, PICKLAD GULBETA, FRASIG JULIENNEPOTATIS, SYLTADE SENAPSFRÖN & PARMESAN Steak tartar with dijonnaise, fried capers, pickled yellow beets., hazelnuts, shoestring fries, preserved mustard seeds & parmesan cheese</i>	
KLASSISKA KÖTTBULLAR..... 235 <i>GRÄDDSÄS, RÄRÖRDA LINGON, PRESSGURKA & POTATISPURÉ Classic Swedish meatballs served with gravy, lingonberries, pickled cucumber & potato purée</i>	
BIFF MED KAPPA 335 <i>DRAGONMAJONNÄS, BAKADE TOMATER, RÖDVINSSÄS & POMMES FRITES. VI TILLAGAR KÖTTET MEDIUM-RARE OM INGET ANNAT ANGES. Sirloin steak with tarragon mayonnaise, baked tomatoes, red wine sauce & French fries. Served medium rare unless otherwise specified</i>	
LÖJROMSPIZZA 245 <i>VÄSTERBOTTENOST, LÖJROM, CREME FRAICHE, DILL, CITRON & PICKLAD RÖDLÖK Pizza bianco with Västerbotten cheese, Vendace roe, crème fraiche, dill, lemon & pickled red onion</i>	
GNOCCHI & TRYFFEL 285 <i>TRYFFELFÄRSKOST, OSTRONSKIVLING, SMÖRAD SVAMPBULJONG, PARMESAN, FRASIGT ÖRTCRUST, SPETSKÅL & SVART TRYFFEL Potato gnocchi, truffle cream cheese, hiratake, buttery mushroom broth, parmesan cheese, crispy herb crust & cabbage</i>	
ARGENTINSKA RÖDRÄKOR..... 280 <i>STORA RÄKOR MED SKAL, SOTADE I KOLGRILLAT SMÖR, CHIMICHURRI, GRILLAD CITRON, LITEN GRÖNSALLAD, AIOLI & POMMES FRITES Argentine red shrimp charred in grilled butter, served with chimichurri, grilled lemon, side salad, aioli & pommes frites</i>	
PASTA BOLOGNESE..... 265 <i>RAGU PÅ RÖDVINSBRÄSSERAD OXKIND, TOMAT, PARMESAN, SMÖRAD PAPPARDELLEPASTA & FRASIGT ÖRTCRUST Buttery pappardelle with braised ox cheek ragù, tomato, parmesan cheese & crispy herb crust</i>	
AUBERGINES FISKGRYTA 255 <i>VÅR KLASSISKA FISKGRYTA SOM VARIT MED SEDAN START. LAX, TORSK, RÄKOR, MUSSLOR, TOMAT, VITT VIN, GRÄDDE, SAFFRAN. SERVERAS MED AIOLI & KRUTONGER Fish stew with cod, salmon, shrimps & mussels, tomato, white wine, cream & saffron. Served with aioli & croutons</i>	
SKREITORSKRYGG 310 <i>BRYNT SMÖR, RÄKOR, BAKAD ÄGGKRÄM, PEPPARROT, DILL & SMÖRSLUNGAD POTATIS Baked cod, browned butter, shrimps, baked egg cream, horseradish, dill & buttery potatoes</i>	



ALLERGIER? FRÅGA OSS VAD MATEN INNEHÅLLER Allergies? Please let your waiter know