

AUBERGINE

PRE-DINNER COCKTAILS

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" 175 <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 YTTERLÅR, DIJONNAISE, FRITERAD KAPRIS, PICKLAD GULBETA, FRASIG JULIENNEPOTATIS, SYLTADE SENAPSRÖN & PARMESAN Steak tartar with dijonnaise, fried capers, pickled yellow beets, crispy potato, preserved mustard seeds & parmesan cheese</i>
PULPO 180 <i>GRILLAD BLÄCKFISK, TOMAT, CHIMICHURRI, ROSTAD VITLÖKSCRÈME, POTATIS & RÖKT PAPIKA Charred octopus, tomatos, chimichurri, roasted garlic, potatoes & smoked pepper</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 YTTERLÅR, DIJONNAISE, FRITERAD KAPRIS, PICKLAD GULBETA, SYLTADE SENAPSRÖN & PARMESAN. Steak tartar with dijonnaise, fried capers, pickled yellow beets, preserved mustard seeds & parmesan cheese</i>
KLASSISKA KÖTTBULLAR 235 <i>GRÄDDSÅS, RÅRÖRDA LINGON, PRESSGURKA & POTATISPURÉ Classic Swedish meatballs served with gravy, lingonberries, pickled cucumber & potato purée</i>
BIFF MED KAPPA 335 <i>DRAGONMAJONNÄS, BAKADE TOMATER, RÖDVINSSÅS & 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>
HALSTRAD TONFISK NICOISE 295 <i>TOMAT, HARICOT VERTS, POCHERAT ÄGG, OLIVER, KAPRIS, GRILLAD CITRON, KRONÅRTSKOCKA & SARDELLEDRESSING Seared tuna, tomatos, green beans, poached egg, olives, capers, artichoke, lemon & anchovy dressing</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 265 <i>VÅR KLASSISKA FISKGRYTA SOM VARIT MED SEDAN START. LAX, TORSK, RÅKOR, 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, RÅKOR, BAKAD ÄGGKRÄM, PEPPARROT, DILL & SMÖRSLUNGAD POTATIS Baked cod, browned butter, shrimps, baked egg cream, horseradish, dill & buttery potatoes</i>

VECKANS TAVLA Weekly specials

Tisdag - Lördag Tuesday - Saturday

Se svarta tavlan eller fråga din servitör
See the blackboard or ask your waiter

(Med reservation för eventuell slutförsäljning)