

RESTAURANT
AUBERGINE
 BAR & MATSAL

Our
PRE DINNER DRINKS

Negroni

Gin, Campari & Vermouth
 165kr

Old Fashioned

Bourbon, Sugar, Angostrura
 165kr

Dry Martini

Gin & Vermouth
 165kr

Pornstar Martini

Vodka, Passionfruit & Vanilla
 165kr

Rhubarb Sour

Vodka, Rhubarb, Lemon & Sugar
 155kr

A glass of sparkling?

Los Monteros Cava

115/525 kr

Sebastien Brunet Pet Nat

135/720 kr

Gonet-Sulcova Champagne

165/865 kr

WEEKLY SPECIAL

TUESDAY-SATURDAY

See the blackboard or ask your waiter.



STARTERS

DEEP-FRIED CHICKEN	95
Bloody mary hot-sauce, celery & blue cheese dressing drdressing	
BURRATA	145
Marinated tomatoes, basil, toasted pine nuts & balsamico	
BEEF TARTAR	175
Matured cheese from Sweden, ramson oil, pickled white asparagus, crispy rye bread & spring onion emulsion	
TUNA TARTAR	160
Jalapeño & avocado cream, ponzu sauce, cucumber & trout roe	
TOAST SKAGEN	175
Classic Swedish skagen with shrimps & mayonnaise on levain toast with vendace roe, dill & lemon	
WHITE ASPARAGUS	195
Crispy potato julienne, butter sauce, vendace roe, dill & chives	
CHARKUTERIE	210
Nduja, Jamon Mangalicia, fennel salami, taleggio, parmegiano reggiano (30 months), toasted levain & marinated artichoke	

MAINS

CAESAR SALAD	195
Corn fed chicken, bacon, romaine lettuce, parmesan cheese, croutons & caesar dressing	
SWEDISH MEATBALLS	220
Porter cream gravy, potato purée, lingonberries & pickled cucumber	
VITELLO TONNATO	240
Thinly sliced veal steak, creamy tuna dressing, capers, artichoke, rocket salad & parmesan cheese	
BEEF TARTAR	255
Matured cheese from Wrångebäcken, ramson oil, pickled white asparagus, crispy rye bread & spring onion emulsion	
IBERICO PORK TOP LOIN	295
Patatas bravas, mojo rojo, pickled onions, grilled asparagus & chimmichurri	
SPAGHETTI VONGOLE	285
Spaghetti with vongole clams, tomato, white wine, parsley, chili & garlic	
ASPARAGUS RISOTTO	255
Parmesan cheese, rocket salad, pickled white asparagus, marcona almonds & ramson	
STEAK MINUTE	295
French fries "Provençale", ramson butter, red wine jus and bean salad	
FISH STEW	265
Rainbow trout, haddock, shrimps, clams, tomato, white wine, cream and saffron. Served with aioli & croutons	
SEARED CHAR	290
Grilled asparagus, cauliflower purée, trout roe, browned butter vinaigrette, hazelnuts and wild garlic	

SNACKS

Vendace Roe Croustade 60 kr
Red onion, chives, dill & creme fraiche

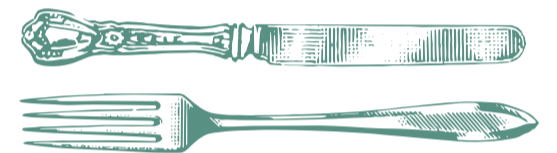
Olives 70 kr

Marcona Almonds 75 kr

Fennel Salami 30 gram 85 kr

Jamon Mangalicia 24 mån. 30 gram 85kr

Nduja on toasted levain 95kr



DESSERTS

CRÈME BRULÉE	110
Classic crème brulée flavored with vanilla	
RHUBARB	120
Warm almond sponge cake, rhubarb compote, vanilla ice cream & whipped punch cream	
DARK CHOCOLATE GANACHE	90
Olive oil, sea salt & marcona almonds	
CHEESE	195
Taleggio, Gammel Knas & Höglundagaard. Served with rhubarb and ginger compote and crackers	
ICE CREAM	50
Vanilla	
SORBET	50
Ask your waiter what flavor of the day is	

BARTENDER'S CHOICE!

ESPRESSO MARTINI 165

VODKA, KAHLUA, ESPRESSO & SUGAR

ALLERGIES?

Please let your waiter know