

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

*Gonet-Sulcova Champagne*

165/865 kr

**WEEKLY SPECIAL**

TUESDAY-SATURDAY

See the blackboard or ask your waiter.



**STARTERS**

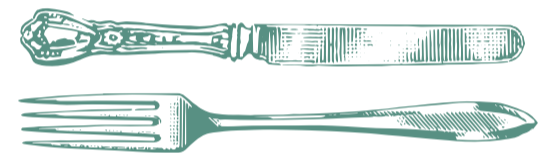
<b>GAMBAS AL AJILLO</b>	155
Chili and garlic marinated gambas. Served with toasted levain bread & charcoaled artichoke emulsion	
<b>GRATINATED GOAT CHEESE</b>	160
Black currant glazed beets, toasted honey, walnuts & rocket salad	
<b>CHANTERELLE TOAST</b>	195
Butter fried levain. Served with vendace roe and Västerbotten cheese	
<b>BEEF TARTAR</b>	175
Tartar of Swedish beef with emulsion of Gammel Knas cheese, rye crisp bread, herb vinaigrette, pickled red onion & leek ash	
<b>CARPACCIO</b>	185
Beef carpaccio. Marinated artichokes, parmegiano reggiano, rocket salad, gremolata & toasted pine nuts	
<b>TOAST SKAGEN</b>	175
Classic Swedish skagen with shrimps & mayonnaise on levain toast with vendace roe, dill & lemon	
<b>CHARKUTERIE</b>	255
Bresaola, Mangalicia shoulder, fennel salami, Taleggio, parmegiano reggiano. Served with marinated artichoke, crostini & tapenade	

**MAINS**

<b>CAESAR SALAD</b>	195
Corn fed chicken breast, bacon, romaine lettuce, parmesan cheese, croutons & caesar dressing	
<b>SWEDISH MEATBALLS</b>	230
Porter cream gravy, potato purée, lingonberries & pickled cucumber	
<b>SEARED TUNA</b>	285
Sweet potato purée, crispy corn, pickled mango, jalapeno, cucumber, cilantro & leche de tigre	
<b>BEEF TARTAR</b>	255
Tartar of Swedish beef with emulsion of Gammel Knas cheese, rye crisp bread, tarragon vinaigrette, pickled red onion & leek ash	
<b>VEAL RIB EYE</b>	325
Creamy beans, truffle, almond potato, porcini, sage, red wine jus, pancetta & gremolata	
<b>TRUFFLE PASTA</b>	235
Sweet potato purée, crispy corn, pickled mango, jalapeno, cucumber, cilantro & leche de tigre	
<b>ROASTED BUTTERNUT PUMPKIN</b>	255
Ricotta cheese, cabbage, spiced walnuts, herb vinaigrette, honey & water cress	
<b>STEAK MINUTE</b>	305
Flatned seared beef with French fries, sauce choron, green salad & red wine jus	
<b>FISH STEW</b>	265
Rainbow trout, haddock, shrimps, clams, tomato, white wine, cream and saffron. Served with aioli & croutons	
<b>PAN FRIED SEABASS</b>	290
Butter sauce, butter fried chanterelles, cabbage, almond potato, zucchini & toasted seeds	

**SNACKS**

<i>Vendace Roe Croustade</i>	60 kr
<i>Red onion, chives, dill &amp; creme fraiche</i>	
<i>Chips &amp; dip</i>	95 kr
<i>Grilled artichoke dip and parmesan cheese</i>	
<i>Olives</i>	70 k
<i>Crispy Corn</i>	45 kr r
<i>Marcona Almonds</i>	75 kr
<i>Fennel Salami</i>	30 gram 85 kr
<i>Bresaola</i>	30 gram 85 kr
<i>Mangalicia Shoulder</i>	30 gram 95kr



**DESSERTS**

<b>CRÈME BRULÉE</b>	120
Classic crème brulée flavored with vanilla	
<b>TIRAMISU</b>	125
Savoardi crackers, mascarpone, espresso, amaretto disaronno & cacao	
<b>DARK CHOCOLATE GANACHE</b>	90
Olive oil, sea salt & marcona almonds	
<b>CHEESE</b>	195
Taleggio, Gammel Knas & Höglundagaard. Served with cloudberry and crackers	
<b>ICE CREAM</b>	50
Vanilla	
<b>SORBET</b>	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