

RESTAURANT
AUBERGINE
BAR & MATSAL

Our
PRE DINNER DRINKS

Negroni

Gin, Campari & Vermouth
165kr

Old Fashioned

Bourbon, Sugar, Angostrura
165kr

Dry Martini

Gin & Vermouth
165kr

Spicy Margarita

Tequila, agave, jalapeño & lemon
160kr

Pornstar Martini

Vodka, Passionfruit & Vanilla
165kr

Rhubarb Sour

Vodka, Rhubarb, Lemon & Sugar
155kr

A glass of sparkling?

Jaume Serra Cava

115/525 kr

Gonet-Sulcova Champagne

165/865 kr

CHEF'S CHOICE

A FIVE COURSE SET MENU FOR THE
ENTIRE COMPANY

SCALLOP, TRUFFLE & EGG

NV GONET SULCOVA CHAMPAGNE, FR

WHITE TRUFFLE PASTA

2018 GEMMA BARBARESCO DOCG, IT

SORBET & GIN

DEER & TRUFFLE

2019 ROBERTO SAROTTO BAROLO DOCG, IT

APPLE TARTE

2015 CHÂTEAU GRAND PEYROT, FR

795 KR PER PERSON

(WINE PAIRING 690 KR)

FÖRRÄTTER

BURRATA & TRUFFLE 160
Burrata cheese with marinated zucchini, pistachio & black truffle

SALMON SASHIMI 155
Sashimi of salmon cured in soy. Served with miso mayonnaise, pickled chili, crispy rice paper & ponzu

SCALLOP, TRUFFLE & EGG 175
Seared scallop with creamy eggs, browned butter vinaigrette, almonds, pickled shallots & white truffle

VENDACE ROE TOAST 265
30 gram of vendace roe from Kalix, butter fried levain bread, finely cut red onions, dill, lemon & smetana

STEAK TARTAR 180
Steak tartar with truffle emulsion, silver onion, crispy root vegetables, herb oil, mushrooms, parmesan cheese and black truffle

RAVIOLI & TRUFFLE 170
Fresh pasta filled with mushrooms, buttered spinach, chicken broth, lardo & black truffle

TOAST SKAGEN 185/285
Classic Swedish skagen with shrimps and mayonnaise, on levain toast with vendace roe from Kalix, dill & lemon

CHARKUTERIES 265
Jamon mangalicia, truffle salami & chorizo morcilla, truffle peccorino & brillat savarin stuffed with truffle. Served with artichoke and truffle cream & potato chips

MAINS

CAESAR SALAD 195
Corn fed chicken breast, bacon, romaine lettuce, parmesan cheese, croutons & caesar dressing

SWEDISH MEATBALLS 235
Porter cream gravy, potato purée, lingonberries & pickled cucumber

TRUFFLE RISOTTO 295
Arborioris, tryffelsmör, picklad & hyvlad svamp, parmesan, friterad grönkål & vit tryffel

STEAK TARTAR 275
Steak tartar with truffle emulsion, silver onion, crispy root vegetables, herb oil, mushrooms, parmesan cheese and black truffle

DEER & TRUFFLE 335
Sirloin of deer, truffled potato purée, caramelized red onions, foie gras jus, green beans, mushrooms & black truffle

TRUFFLE PASTA BLACK/WHITE 285/320
Fresh pappardelle pasta, roasted chicken broth, truffle butter & parmesan cheese

CAULIFLOWER & TRUFFLE 235
Baked cauliflower, truffled potato purée, herb oil, caramelized red onion, toasted almonds & black truffle

STEAK MINUTE 285
Flatned seared beef with horseradish, egg yolk & red wine jus. Served with French fries

AUBERGINES FISKGRYTA 265
Vår klassiska fiskgryta som varit med sedan start. Regnbåge, kolja, räkor, blåmusslor, tomat, vitt vin, grädde, saffran. Serveras med aioli & krutonger

COD & TRUFFLE 320
Seared loin of cod, savoy cabbage, roasted Jerusalem artichoke, spinach, truffle butter sauce & black truffle

SNACKS

Truffle Croustade 90 kr
Red onion, chives, dill & creme fraiche

Chips & dip 95 kr
Truffled artichoke dip and parmesan cheese

Marinated Olives 70 k

Marcona Almonds 75 kr

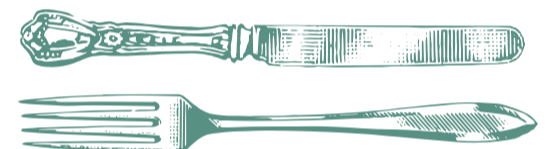
Truffle Salami 30 gram 85 kr

Jamon Mangalicia 30 gram 85 kr

Chorizo Morcilla Iberico 30 gram 95kr

Moliterno 95
Peccorino cheese with truffle & honey

Brillat Savarin 90
Brillat savarin cheese filled with white & black truffle



DESSERTS

CRÈME BRULÉE 120
Classic crème brulée flavored with vanilla

APPLE TARTE 130
Vanilla mousse, caramelized oats and browned butter ice cream

DARK CHOCOLATE GANACHE 65
Olive oil, sea salt & marcona almonds

CHEESE 255
Truffled brillat savarin, Moliterno & Montenebro. Served with crackers, caramelized red onion & fresh truffle

ICE CREAM 50
Browned butter

SORBET 50
Ask your waiter what flavor of the day is

WANT TO ADD MORE TRUFFLE?

JUST TALK TO YOUR WAITER

ALLERGIES?

Please let your waiter know

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Our
COCKTAILS

Moscow Mule

Vodka, Ginger Beer & Lime
155kr

Paloma

Tequila, Lime & Grapefruit soda
155

Mojito

Rum, Mint, Lime & Sugar
155kr

Tom Collins

Gin, Lemon, Sugar & Soda
155kr

Whiskey Sour

Bourbon, Lemon, Sugar,
Angostura & Egg White
165kr

COFFEE DRINKS

Hot shot 95kr

Irish Coffee 155kr

Baileys Coffee 155kr

Kaffe Karlsson 155kr

Affogato 65kr



WINE OF THE MONTH!

2020 RIDOLFI ROSSO DI MONTALCINO DOC

930

A VERY PRICeworthy RED WINE FROM MONTALCINO IN TUSCANY! PLENTY OF
CHERRIES, RED FRUIT, SOIL & LEATHER. JUST YUMMY!

WINES BY GLAS

RED

2021	Château Du Trignon, Côtes Du Rhône Rhône	145/640
2021	Gemma Langhe Nebbiolo, Piemonte	190/790
2019	Roberto Sarotto Barolo DOCG, Piemonte	210/920
2018	Gemma Barbaresco DOCG, Piemonte	200/880
2019	Rizieri Barbera d'Alba Sbilauta DOC	175/760
2021	McManis Pinot Noir, California	165/710
2017	¡Wena!, Cabernet Sauvignon Grand Reserva, Maule	160/740
2020	Condesa de Leganza Tempranillo, Castilla-La-Mancha	110/480

WHITE

2022	Domaine Ellevin Chablis, Bourgogne	185/890
2021	Bogle Vineyards, Chardonnay, California	165/740
2021	Domaine Thomas Sancerre Le Pierrier Loire	195/860
2021	Heinrichshof, Römische Kapelle Riesling Mosel	140/600
2021	Aveleda Alvarinho, Vinho Verde	110/480

ORANGE/ROSÈ

2021	By. Ott Rosé, Côtes de Provence	140/610
2022	Tenuta Saiano, L'animo (Grechetto) Emilia Romagna	185/820

SPARKLING

NV	Jaume Serra Cava Brut Nature, Penedès	115/525
NV	Gonet-Sulcova, Brut Réserve, Champagne.	170/865

BEER AND CIDER

BEER ON BOTTLE

Nya Carnegiebryggeriet Kellerbier, 5,9 % 33cl	94
Carlsberg Hof, Denmark 4,2% 33cl	70
Erdinger Hefe Weissbier, Germany 5,5% 50cl	89
Estrella Galica (Glutenfri), Spain 5,5% 33cl	79
Founders Breakfast Stout, USA, 8,3 % 30 cl	119

BEER ON TAP

Kronenbourg 1664, France 5,0% 30cl	79
Eriksberg Karaktär, Sweden 5,4% 30cl	84
Brooklyn East IPA, USA 6,9 % 30cl	94

CIDER

Cidraie Original, France 4,0% 33cl	89
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Non alcoholic
COCKTAILS

Lemonade

Lemon, Sugar & Soda
79k

Raspberry lemonade

Lemon, Sugar, Raspberry & Soda
79k

NON ALCOHOLIC

Dr. Lo Riesling 0,0%, Germany	85
Eriksberg Lager 0,0% 33cl, Sweden	59
Brooklyn Special Effect IPA, 0,5% 33cl, USA	59
Richard Juhlin Sparkling 0,0% France	110
Galipette Cidre 0,0% 33 cl Frankrike	84
Sparkling Water, 100cl	45

COFFEE & TEA

Filter coffee 40kr

Single/Double Espresso 35/45kr

Cappuccino 50kr

Caffé Latte 50kr

Single/Double Macchiato 40/50kr

Single/Double Cortado 40/50kr

*Tea 40kr
(Red, Green & Black)*

Psst! We have decaf coffee!

