

RESTAURANT

AUBERGINE

BAR & MATSAL

Our

PRE DINNER DRINKS

Rhubarb Sour

Vodka, Rhubarb, Lemon, Sugar & Egg White

165kr

Spicy Margarita

Tequila, agave, jalapeño & lemon

165kr

Pornstar Martini

Vodka, Passionfruit & Vanilla

165kr

Negroni

Gin, Campari & Vermouth

165kr

Old Fashioned

Bourbon, Sugar, Angostrura

165kr

Dry Martini

Gin & Vermouth

165kr

A glass of sparkling?

Jaume Serra Cava

115/525 kr

Gonet-Sulcova Champagne

165/490 kr

CHEF'S CHOICE

- TUNA TARTAR -

2016 GUSTAVE LORENTZ ROTENBERG GEWURZTRAMINER

- DUCK "CAFÈ DE PARIS" -

2018 ROBERTO SAROTTO BAROLO DOCG

- STICKY TOFFEE PUDDING -

QUINTA DO VALLADO 10 YO TAWNY PORT

590 KR

WINE PAIRING 495 KR

ALLERGIES?

Please let your waiter know

STARTERS

BURRATA & CAPRESE	160
Burrata cheese with cured tomatoes, bread crunch, balsamico and fresh basil	
TUNA TARTAR	155
Tomato, lemon dressing, avocado, croutons & chili	
MOULE MARINIÈRE	160
Mussels, white wine, chili, garlic, parsley and cream. Served with toasted levain bread	
VENDACE ROE FLATBREAD	225
Flatbread served with Vendace roe from Kalix, Västerbotten cheese, smetana, pickled onions, dill, chives and lemon	
DUCK TERINNE	185
Duck confit. Served on brioche toast with pickles mayonnaise & pork cracklings	
ASIAN STEAK TARTAR	175
Pak choy pickled with chilies, kim-chi mayonnaise, toasted sesame seeds, ponzu, scallions, crispy rice paper & cilantro	
TOAST SKAGEN	185/285
Classic Swedish skagen with shrimps and mayonnaise on levain toast. Served with vendace roe from Kalix, dill & lemon	
CHARKUTERIES	255
Jamon mangalicia, Truffle salami, Nduja, tallegio & comté. Served with olives & marcona almonds	

MAINS

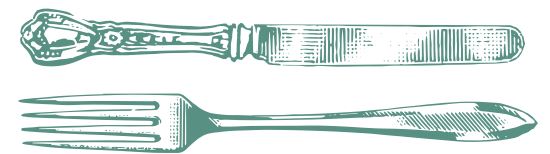
CAESAR SALAD	195
Corn fed chicken breast, bacon, romaine lettuce, parmesan cheese, croutons & caesar dressing	
SWEDISH MEATBALLS	235
Porter creamy gravy, potato purée, lingonberries, & pickled cucumber	
GNOCCHI	230
Potato gnocchi served with zucchini, toasted pine nuts, cream, parmesan cheese, black cabbage and rocket salad	
ASIAN STEAK TARTAR	265
Pickled pak choy, kim-chi mayonnaise, toasted sesame seeds, ponzu, spring onion, crispy rice paper & cilantro. Served with French fries	
DEER & TRUFFLE	335
Sirloin of deer, truffled potato gratin, haricot verts, shiitake, black currant and red wine jus	
TAGLIATELLE CON GAMBAS	265
Fresh pasta with shrimps, garlic, parsley, chili, lemon & parmesan cheese	
DUCK "CAFÈ DE PARIS"	320
Fried breast of duck. Served with croquette with comté and confit of duck, black cabbage, café de paris butter, grilled onion cream and duck jus	
STEAK MINUTE	285
Flatned seared beef with horse radish, egg yolk & red wine jus. Served with French fries	
FISH STEW	265
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons	
BAKED COD	320
Champagne sauce, vendace roe from Kalix, charred cucumber, crispy root vegetables. Served with a potato cream with browned butter and lemon	

TODAY'S SPECIAL

Served Tuesday - Friday. See the black board or ask your waiter

SNACKS

<i>Vendace roe chips</i>	115 kr
Potato chips, vendace roe, smetana & chives	
<i>Chicharricos</i>	95
Deep-fried pork cracklings with mayonnaise	
<i>Marinated Olives</i>	70 k
<i>Marcona Almonds</i>	75 kr
<i>Truffle Salami</i>	30 gram 85 kr
<i>Jamon Mangalicia</i>	30 gram 85 kr
<i>Nduja</i>	110
Spreadable salami from Italy. Served with brioche & honey	



DESSERTS

CRÈME BRULÉE	120
Classic crème brulée flavored with vanilla	
STICKY TOFFEE PUDDING	130
Vanilla ice cream, caramel sauce with cloudberry & pecan	
COCONUT & PINEAPPLE	120
Coconut bavaroise, caramelized pineapple, rum, lime & mint	
CHOCOLATE TERINNE	85
Dark chocolate, milk chocolate & dulce de leche. Served with almonds, sea salt and olive oil	
CHEESE	180
Tallegio, Saint Agur & Comté. Served with crackers and fig marmalade	
ICE CREAM	50
Vanilla	
SORBET	50
Ask your waiter what flavor of the day is	

AUBERGINE TURNS 30 YEARS!

LET'S CELEBRATE WITH CHAMPAGNE!

NV GONET-SULCOVA BRUT CHAMPAGNE

490 KR

(ASK YOUR WAITER FOR NON ALCOHOLIC OPTIONS)

RESTAURANT
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Our
COCKTAILS

Moscow Mule

Vodka, Ginger Beer & Lime
 165kr

Paloma

Tequila, Lime & Grapefruit soda
 165

Mojito

Rum, Mint, Lime & Sugar
 165kr

Tom Collins

Gin, Lemon, Sugar & Soda
 165kr

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
2020	Constitution Road Shiraz, Robertson	155/680
2021	McManis Family Vineyards Pinot Noir California	165/730
2017	¡Wena!, Cabernet Sauvignon Grand Reserva, Maule	160/740
2020	Condesa de Leganza Tempranillo, Castilla-La-Mancha	115/480

WHITE

2022	Domaine Ellevin Chablis, Bourgogne	185/890
2021	Bogle Vineyards, Chardonnay, California	165/740
2016	Gustave Lorentz Rotenberg Gewurztraminer Alsace	160/700
2021	Domaine Thomas Sancerre Le Pierrier Loire	195/860
2021	Heinrichshof, Römische Kapelle Riesling Mosel	145/630
2021	Aveleda Alvarinho, Vinho Verde	115/480

ORANGE/ROSE

2022	Tenuta Saiano, L'animo (Grechetto) Emilia Romagna	185/820
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SPARKLING

NV	Jaume Serra Cava Brut Nature, Penedès	115/525
NV	Gonet-Sulcova, Brut Réserve, Champagne.	170/490

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!

