

RESTAURANT
AUBERGINE
BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30- 14.30

Tuesday 13/2

GARLIC CHICKEN
Mushroom risotto, rocket salad & herb oil

Wednesday 14/2

GRILLED STEAK TARTAR
Tomato salad, red wine sauce, herb butter & roasted potatoes

Thursday 15/2

BOEUF BOURGUIGNON
Red wine braised chuck roll, potato purée, bacon, onions & mushrooms

Friday 16/2

SCHNITZEL
Pork schnitzel with tartar sauce, crispy capers, lemon & potato salad

ADD A SIDE SALAD BEFORE YOUR LUNCH?

35 KR

SNACKS & SIDES

OLIVES 70
MARCONA ALMONDS 75

GREEN SALAD 35
FRENCH FRIES 40
POTATO PURÉE 45
AIOLI 15

TAKE AWAY?

CALL US AT 08-660 02 04

STARTERS

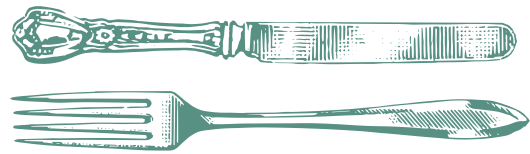
VENDACE ROE CHIPS 130
Potato chips, vendace roe, smetana & chives

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

TUNA TARTAR 155
Tomato lemon dressing, avocado, croutons & chili

ASIAN STEAK TARTAR 175
Pak choy pickled with chilies, kim-chi mayonaise, toasted sesame seeds, ponzu, scallions, crispy rice paper & cilantro

BURRATA & CAPRESE 160
Burrata cheese with cured tomatoes, bread crunch, balsamico and fresh basil



MAINS

CAESAR SALAD 195
Corn fed chicken breast, bacon, romaine lettuce, parmesan cheese, croutons & caesar dressing. (Can also be served with shrimps)

FISH STEW 265
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons

ASIAN STEAK TARTAR 265
Pickled pak choy, kim-chi mayonaise, toasted sesame seeds, ponzu, spring onion, crispy rice paper & cilantro. Served with French fries

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

TAGLIATELLE CON GAMBAS 265
Fresh pasta with shrimps, garlic, parsley, chili, lemon & parmesan cheese

STEAK MINUTE 295
Swedish flatned seared beef with horse radish, egg yolk & red wine jus. Served with French fries

GNOCCHI 230
Potato gnocchi served with zucchini, toasted pine nuts, cream, parmesan cheese, black cabbage and rocket salad

ALLERGIES? PLEASE LET YOUR WAITER KNOW!

RESTAURANT
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Our
BEVERAGES

Kronenbourg 1664 5,0 % 65kr

Brooklyn EAST IPA 6,9 % 94kr

Eriksberg Karaktär 5,4 % 89 kr

Cidraie Orginal 4,0 % 89 kr

Fråga oss gärna om vilka öl vi har på flaska!

NON ALCOHOLIC

Sparkling Water 100 cl 45kr

Galipette Cidre 0,0 % 84 kr

Soda 40 kr

Eriksberg Lager 0,0 % 59kr

Brooklyn Special Effects IPA 0,5 % 59kr

Richard Juhlin Sparkling 0,0 % 110 kr

Dr. Lo Riesling 0,0 % 85

DESSERTS

CHOKLADTERINNE

Dark chocolate, milk chocolate & dulce de leche.
Served with almonds, sea salt and olive oil

85

CRÈME BRULÉE

Classic crème brulée flavored with vanilla

120

COCONUT & PINEAPPLE

Coconut bavaroise, caramelized pineapple, rum,
lime & mint

120

SORBET

Ask your waiter what flavor of the day is

50



Our
WINES BY GLAS

SPARKLING

NV Jaume Serra Cava Brut Nature , SP 85

NV Gonet-Sulcova Brut Réserve Champagne , FR 165

RED

2020 Condesa de Leganza, Tempranillo , SP 85

2021 Château Du Trignon Côtes du Rhône, FR 145

2021 Gemma Langhe Nebbiolo, IT 190

2019 Roberto Sarotto Barolo DOCG, IT 210

2021 McManis Pinot Noir, USA 165

2020 Wena! Cabernet Sauvignon, Chile 160

WHITE

2021 Aveleda Alvarinho, PT 85

2022 Domaine Ellevin Chablis FR 185

2016 Gustave Lorentz Gewurztraminer, FR 160

2021 Bogle Vineyards Chardonnay, USA 165

2021 Domaine Thomas Sancerre Le Pierrier, FR 195

2021 Heinrichshof Riesling, DE 140

COFFEE & TEA

Filter coffee 25kr

Single/Double Espresso 35/45kr

Cappuccino 50kr

Caffé Latte 50kr

Single/Double Macchiato 40/50kr

Single/Double Cortado 40/50kr

Tea 40 kr
(Red, Green & Black)

