

RESTAURANT
AUBERGINE
BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30- 14.30

Tuesday 2/4

VEAL STEAK

Carrots, pickled cucumber, clack currant jam, gravy & potatoes

Wednesday 3/4

CHICKEN

Salsa Verde, roasted potatoes with parmesan cheese, rocket salad & tomato salad

Thursday 4/4

SALSIBURY STEAK

Gravy with onions, pickled cucumber, potato puree with Västerbotten cheese

Friday 5/4

SALSIBURY STEAK OF VEAL

Potato purée, green peas, lingonberries and browned butter

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

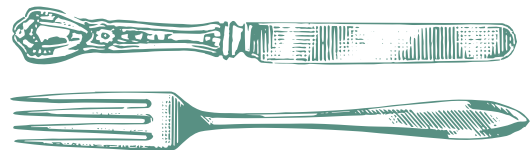
TAKE AWAY?

CALL US AT 08-660 02 04

ALLERGIES? PLEASE LET YOUR WAITER KNOW!

STARTERS

- POTATO CHIPS** 110
Artichoke cream and parmesan cheese
- TOAST SKAGEN** 185/285
Classic Swedish skagen with shrimps and mayonaise on levain toast. Served with vendace roe from Kalix, dill & lemon
- MATJES HERRING** 150
Browned butter, crisp rye bread, Västerbotten cheese, eggs, red onion, smetana & new potatoes
- SPANISH STEAK TARTAR** 175
Chorizo emulsion, marinated tomatoes, sherry vinegar, silver onion, marcona almonds, espelette pepper & manchego cheese.
- GOAT CHEESE SALAD** 165/225
Gratinated goat cheese, confit of beets, chili honey, pine nuts & ramson vinegrette
- CHARKUTERIES** 255
Bresaola, spinata calabra, fennel salami, taleggio & manchego. Served with olives & marcona almonds



MAINS

- TAGLIATELLE** 195
Fresh tagliatelle pasta with ramson pesto, parmesan cheese, pine nuts and marinated tomatoes
- TUNA STEAK NIÇOISE** 255
Seared tuna, capers, tomatoes, olives, eggs, artichokes, anchovy dressing & blackned lemon
- FISH STEW** 265
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons
- SPANISH STEAK TARTAR** 265
Chorizo emulsion, marinated tomatoes, sherry vinegar, silver onion, marcona almonds, espelette pepper & manchego cheese. Served with French fries
- SWEDISH MEATBALLS** 240
Porter creamy gravy, potato purée, lingonberries, & pickled cucumber
- GOAT CHEESE SALAD** 225
Gratinated goat cheese, confit of beets, chili honey, pine nuts & ramson vinegrette
- LAMB FILLET "PROVENCALE"** 325
Fillet of lamb, buttered spring vegetables, red wine sauce, deep fried garlic & ramson emulsion

RESTAURANT
AUBERGINE
BAR & MATSAL

Our

BEVERAGES

Kronenbourg 1664 5,0 % 65kr

Brooklyn Stonewall 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

CHOCOLATE MOUSSE

Berries, almonds, sea salt & olive oil

85

CRÈME BRULÉE

Classic crème brulée flavored with vanilla

120

SORBET

Rhubarb

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

2020 Constitution Road Shiraz, ZA 155

2017 Château Peymartin, Saint Julien, FR 200

2017 Bolla Amarone della Valpolicella, IT 210

2021 Gemma Langhe Nebbiolo, IT 180

2021 McManis Pinot Noir, USA 165

2020 Wena! Cabernet Sauvignon, Chile 160

WHITE

2021 Aveleda Alvarinho, PT 85

2022 Domaine Ellevin Chablis FR 185

2022 Bründlmayer Grüner Veltliner, AT 160

2021 Bogle Vineyards Chardonnay, USA 165

2022 Domaine Thomas Sancerre Le Pierrier, FR 195

2022 Weingut Scheuermann 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)