

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

165/890 kr

CHEF'S CHOICE

- ASPARAGUS SOUP -

2016 GUSTAVE LORENTZ ROTENBERG GEWURZTRAMINER

- LAMB FILLET "PROVENCALE"

2017 CHÂTEAU PEYMARTIN, BORDEAUX

- BANANA SPLIT DONUT -

2015 CHÂTEAU GRAND PEYROT, BORDEAUX

620 KR

WINE PAIRING 465 KR

STARTERS

CARPACCIO	210
Thinly sliced tender loin, artichoke, parmesan cheese, pine nuts, rocket salad, lemon & olive oil	
WHITE ASPARAGUS	195
Browned butter hollandaise, vendace roe from Kalix, croutons & ramson	
SPANISH STEAK TARTAR	170
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	
MATJES HERRING	155
Browned butter, crisp rye bread, Västerbotten cheese, eggs, red onion, smetana & new potatoes	
ASPARAGUS SOUP	180
Sweet breads, dill, crispy Jerusalem artichokes & cucumber	
TOAST SKAGEN	185/285
Classic Swedish skagen with shrimps and mayonaisse on levain toast. Served with vendace roe from Kalix, dill & lemon	
CHARKUTERIES	255
Bresaola, spinata calabra, fennel salami, taleggio & manchego. Served with olives & marcona almonds	

MAINS

TUNA STEAK NIÇOISE	255
Seared tuna, capers, tomatoes, olives, eggs, artichokes, anchovy dressing & blackned lemon	
SWEDISH MEATBALLS	240
Porter creamy gravy, potato purée, lingonberries, & pickled cucumber	
CHICKEN & TRUFFLE	295
Ballotine of truffled Swedish chicken. Served with morel cream sauce, pointed cabbage & confit of beets	
SPANISH STEAK TARTAR	265
Chorizo emulsion, marinated tomatoes, sherry vinegar, silver onion, marcona almonds, espelette pepper & manchego cheese. Served with French fries	
FILLET OF BEEF	345
Tenderloin of beef with French fries, blackned tomatoes, bearnaise sauce, grilled asparagus & red wine jus	
PIZZA GAMBAS AL AJILLO	215
Garlic shrimp pizza with mozzarella, parmesan, ramson, rocket salad, lemon & chili oil	
LAMB FILLET "PROVENCALE"	325
Fillet of lamb, buttered spring vegetables, red wine sauce, deep fried garlic & ramson emulsion	
BAKED CABBAGE	240
Baked pointed cabbage with morel cream sauce, spring vegetables, parmesan & crispy artichoke	
FISH STEW	265
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons	
CHAR	305
Baked char with spring vegetables, vendace roe from Kalix, buttered new potatoes & hollandaise	

SNACKS

Potato Chips 110 kr
Artichoke dipp and parmesan cheese

Marinated Olives 70 k

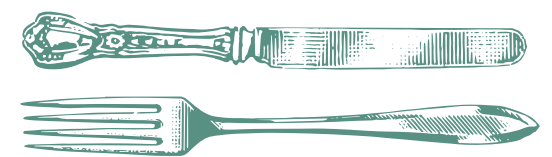
Truffle Cashew 75 kr

Marcona Almonds 85 kr

Fennel Salami 30 gram 85 kr

Bresaola 30 gram 85 kr

Spinata Calabra 30 gram 85 kr



DESSERTS

CRÈME BRULÉE	120
Classic crème brulée flavored with vanilla	
BANANA SPLIT DONUT	130
Depp fried donut with banana ice cream, salted caramel & hazelnuts	
RHUBARB	125
Poached rhubarb with creme anglais, crushed cookies & rhubarb sorbet	
CHOCOLATE MOUSSE	95
Berries, almonds, sea salt & olive oil	
CHEESE	180
Tellegio, Saint Agur & Manchego. Served with crackers and fig marmalade	
ICE CREAM	50
Vanilla or Banana	
SORBET	50
Rhubarb	

ALLERGIES?

Please let your waiter know

RESTAURANT
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BAR & MATSAL

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
2020	Constitution Road Shiraz, <i>Robertson</i>	155/680
2021	Gemma Langhe Nebbiolo, <i>Piemonte</i>	180/790
2017	Château Peymartin, <i>Saint-Julien Bordeaux</i>	200/890
2017	Bolla Le Poiane Amarone della Valpolicella DOCG, <i>Veneto</i>	210/920
2021	McManis Family Vineyards Pinot Noir <i>California</i>	165/730
2017	¡Wena!, Cabernet Sauvignon Grand Reserva, <i>Maule</i>	160/740
2020	Condesa de Leganza Tempranillo, <i>Castilla-La-Mancha</i>	115/480

WHITE

2022	Bründlmayer Grüner Veltliner, <i>Niederösterreich</i>	165/720
2022	Domaine Ellevin Chablis, <i>Bourgogne</i>	185/890
2021	Bogle Vineyards, Chardonnay, <i>California</i>	170/740
2021	Domaine Thomas Sancerre Le Pierrier <i>Loire</i>	195/860
2022	Weingut Scheuermann Riesling, (1000 ml) <i>Pfalz</i>	150/830
2021	Aveleda Alvarinho, <i>Vinho Verde</i>	115/480

ROSÉ/ORANGE

2022	M De Minuty Rosé, <i>Provence</i>	150/655
2020	Le Fief Noir Contact (Chenin Blanc) <i>Loire</i>	185/820

SPARKLING

NV	Jaume Serra Cava Brut Nature, <i>Penedès</i>	115/525
NV	Gonet-Sulcova, Brut Réserve, <i>Champagne</i>	170/890

BEER AND CIDER

BEER ON BOTTLE

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

BEER ON TAP

Kronenbourg 1664, <i>France</i> 5,0% 30cl	79
Eriksberg Karaktär, <i>Sweden</i> 5,4% 30cl	84
Brooklyn Stonewall IPA, <i>USA</i> 4,6 % 30cl	94

CIDER

Cidraie Original, <i>France</i> 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%, <i>Germany</i>	85
Rålund Cold Pressed Blueberry <i>Sweden</i>	95
Eriksberg Lager 0,0% 33cl, <i>Sweden</i>	59
Brooklyn Special Effect IPA, 0,5% 33cl, <i>USA</i>	59
Richard Juhlin Sparkling 0,0% <i>France</i>	110
Galipette Cidre 0,3% 33 cl <i>Frankrike</i>	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!

