

LARGER PARTIES AT RESTAURANT AUBERGINE

To provide you and our other patrons with an experience as agreeable as possible, we ask that you order your food in advance if you are more than 8 people. For larger parties, we only offer our set 3 course menus. The group doesn't need to order the same menu.

Preorders should be placed no less than two days beforehand.
Drink pairings are also available on request.

All enquiries must be made by e-mail to info@aubergine.se

Cancellation policy

For convenience we ask that you cancel or adjust the number of persons in your booking as soon as possible. You may adjust the number of guests up until one hour before your booking in order to avoid being charged for any absent members of your party.

Payment

We accept payment by card or by invoice. If you wish to pay via invoice you are required to send invoice details along with your booking request. A 150 sek invoice charge is added.



RESTAURANT
AUBERGINE
BAR & MATSAL

GROUP MENU

FOR PARTIES OF 8 PERSONS OR MORE

Menu 1

TOAST SKAGEN

Classic Swedish toast skagen. Served with toasted levain, vendace roe from Kalix, dill & lemon

LAMB FILLET "PROVENCALE"

Fillet of lamb, buttered spring vegetables, red wine sauce, deep fried garlic & ramson emulsion

CREME BRÛLÉE

Classic crème brûlée flavored with vanilla

645 kr

Menu 2

SPANISH STEAK TARTAR

Chorizo emulsion, marinated tomatoes, sherry vinegar, silver onion, marcona almonds, espelette pepper & manchego cheese

CHAR

Baked char with spring vegetables, vendace roe from Kalix, buttered new potatoes & hollandaise

RHUBARB

Poached rhubarb with creme anglaise, crushed cookies & rhubarb sorbet

625 kr

Menu 3

GOAT CHEESE SALAD

Gratinated goat cheese, confit of beets, chili honey, pine nuts & ramson vinaigrette

BAKED CABBAGE

Baked pointed cabbage with morel cream sauce, spring vegetables, parmesan & crispy artichoke

CHOCOLATE MOUSSE

Berries, almonds, sea salt & olive oil

515 kr

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