

RESTAURANT  
**AUBERGINE**  
BAR & MATSAL

*Today's*  
**LUNCH 175**

LUNCH IS SERVED BETWEEN 11.30- 14.30

*Tuesday 30/4*

**CHICKEN BREAST**

With caesar salad, pancetta, caesar dressing & parmesan cheese

*Wednesday 1/5*

**ITALIAN MEATBALLS**

With potato gnocchi, tomato sauce, rocket salad & parmesan cheese

*Thursday 2/5*

**SOYA MARINATED TUNA**

Noodle salad, chili mayonaise, cilantro, cashew & sesame

*Friday 3/5*

**SCHNITZEL**

Schnitzel of pork with lemon & parmesan butter, red wine sauce & deep-fried potatoes

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

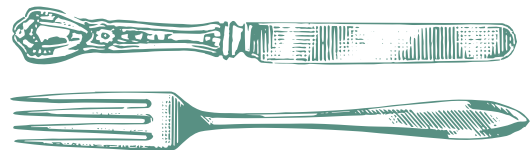
**TAKE AWAY?**

**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**

- GNOCCHI** 195  
Potato gnocchi 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

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**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** 85

Berries, almonds, sea salt & olive oil

**CRÈME BRULÉE** 120

Classic crème brûlée flavored with vanilla

**SORBET** 50

Rhubarb



*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)