

RESTAURANT  
**AUBERGINE**  
BAR & MATSAL

*Our*  
**PRE DINNER DRINKS**

*Rhubarb Sour*

Vodka, Rhubarb,  
Lemon, Sugar & Egg White

168kr

*Elderflower & Lychee*

Gin, Lychee,  
Elderflower, Lemon, Egg White

168kr

*Pornstar Martini*

Vodka, Passionfruit & Vanilla

168kr

*Negroni*

Gin, Campari & Vermouth

168kr

*Old Fashioned*

Bourbon, Sugar, Angostrura

168kr

*Dry Martini*

Gin & Vermouth

168kr

**A glass of sparkling?**

*Cava - Jaume Serra*

120 kr

*Champagne - Pol Roger*

200 kr

**SWEDISH CLASSICS**

- S.O.S -

ERIKSBERG KARAKTÄR & 4 CL O.P ANDERSSON SNAPS

- SWEDISH MEATBALLS

2020 CONSTITUTION ROAD SHIRAZ, ROBERTSON

- STRAWBERRIES -

2015 CHÂTEAU GRAND PEYROT, BORDEAUX

520 KR

BEVERAGES PAIRING 470 KR

**STARTERS**

**GAMBAS AL AIJILO** 155  
Gambas in hot garlic oil with "pan con tomato" and aioli

**PORK BELLY "THAI" SLIDER** 115/ST  
Spicy papaya salad, toasted peanuts, cilantro & chili mayonnaise

**S.O.S** 185  
Pickled Swedish herrings served with matured cheese from Västerbotten, crackers & browned butter

**STEAK TARTAR** 170  
Tarragon emulsion, charred tomatoes, capers & crispy potatoes

**GOAT CHEESE SALAD** 165/225  
Gratinated goat cheese, confit of beets, chili honey, pine nuts & ramson vinegrette

**ASPARAGUS SOUP** 180  
Sweet breads, dill, crispy Jerusalem artichokes & cucumber

**TOAST SKAGEN** 190/285  
Classic Swedish skagen with shrimps and mayonnaise 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** 265  
Seared tuna, capers, tomatoes, olives, eggs, artichokes, anchovy dressing & blackned lemon

**SWEDISH MEATBALLS** 240  
Porter creamy gravy, potato purée, lingonberries, & pickled cucumber

**VITELLO TONNATO** 270  
Thinly sliced veal, tuna mayonnaise, artichokes, capers, parmesan cheese, rocket salad, lemon & roasted new potatoes

**STEAK TARTAR** 270  
Tarragon emulsion, charred tomatoes, capers & crispy potatoes. Served with French fries

**FILLET OF BEEF** 355  
Tenderloin of beef with French fries, blackned tomatoes, bearnaise sauce, grilled asparagus & red wine jus

**TRUFFLE PIZZA** 245  
Pizza bianco with portabella mushroom, spinach, shallots & burrata

**LAMB FILLET** 325  
Fillet of lamb, grilled egg plant, feta cheese, mint, chili, baked tomatoes & roasted new potatoes

**BAKED CABBAGE** 240  
Baked pointed cabbage with morel cream sauce, spring vegetables, truffled potato purée, 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*

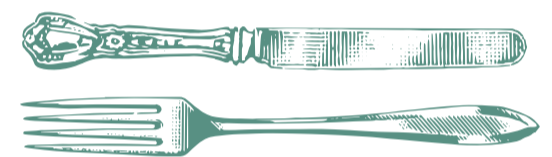
*Truffle Cashew 75 kr*

*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

**STRAWBERRIES** 125  
Fresh strawberries with elderflower, almond sponge & whipped cream

**CHOCOLATE TRUFFLE** 45  
Dark chocolate truffle

**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

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BAR & MATSAL

*Our*  
**COCKTAILS**

*Moscow Mule*

Vodka, Ginger Beer & Lime  
168kr

*Paloma*

Tequila, Lime & Grapefruit soda  
168kr

*Mojito*

Rum, Mint, Lime & Sugar  
168kr

*Tom Collins*

Gin, Lemon, Sugar & Soda  
168kr

*Whiskey Sour*

Bourbon, Lemon, Sugar,  
Angostura & Egg White  
168kr

**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>	120/510

**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, Vinho Verde	120/510

**ROSÉ/ORANGE**

2023	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>	120/540
NV	Pol Roger, Brut Réserve, <i>Champagne</i> .	200/1190

**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 East IPA, <i>USA</i> 6,9 % 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!*

