

RESTAURANT
AUBERGINE
BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30- 14.30

Tuesday 11/6

HOISIN MARINATED CHICKEN
Noodle salad, cilantro & satay sauce of cashew nuts

Wednesday 12/6

CHAR
Cold herb dressing, green peas, lemon & potatoes

Thursday 13/6

VEAL ROAST BEEF ON RYE BREAD
Curry remoulade sauce, green salad, rye bread, potatoes and crispy onion

Friday 14/6

GRILLED FLANK STEAK
Chili mayonaise, red wine jus, roasted potatoes and green beans

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	190/285
Classic Swedish skagen with shrimps and mayonaise on levain toast. Served with vendace roe from Kalix, dill & lemon	
GAMBAS AL AIJILO	155
Gambas in hot garlic oil with "pan con tomate" & aioli	
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	
CHARKUTERIES	255
Bresaola, spinata calabra, fennel salami, taleggio & manchego. Served with olives & marcona almonds	



MAINS

POKÉ BOWL	175
Shrimps, noodles, avokado, cilantro, mango, red cabbage, chili mayonaise, pickled onions, edamame beans & sesame	
GNOCCHI	195
Potato gnocchi with ramson pesto, parmesan cheese, pine nuts and marinated tomatoes	
TUNA STEAK NIÇOISE	265
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	
STEAK TARTAR	270
Tarragon emulsion, charred tomatoes, capers & crispy potatoes. 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	325
Fillet of lamb, grilled egg plant, feta cheese, mint, chili, baked tomatoes & roasted new potatoes	

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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 TRUFFLE 45

Dark chocolate truffle

CRÈME BRULÉE 120

Classic crème brulée flavored with vanilla

SORBET 50

Rhubarb



Our

WINES BY GLAS

SPARKLING

NV Jaume Serra Cava Brut Nature , SP 85

NV Pol Roger Brut Réserve Champagne , FR 200

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)