

RESTAURANT  
**AUBERGINE**  
BAR & MATSAL

*Today's*  
**LUNCH 175**

LUNCH IS SERVED BETWEEN 11.30 - 14.30

*Tuesday 25/6*

**STEAK SALAD**  
Veal Tri-Tip, avocado, pickled  
onion, tomato & chili mayonnaise

*Wednesday 26/6*

**POACHED SALMON**  
Dill mayonnaise, pickled cucumber, lemon  
& potatoes

*Thursday 27/6*

**CHICKEN & ASPARAGUS RISOTTO**  
Rocket salad & parmesan cheese

*Friday 28/6*

**SCHNITZEL**  
Schnitzel of pork, herb butter, green  
asparagus, red wine jus & French fries

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 mayonnaise  
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 ho-  
ney, 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 mayonnaise, pickled onions,  
edamame beans & sesame
- BAKED CABBAGE** 195  
Baked pointed cabbage with morel cream sauce,  
spring vegetables, truffled potato purée,  
parmesan & crispy artichoke
- 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. Ser-  
ved 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 ho-  
ney, 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 East 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 brûlée 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

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)