

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

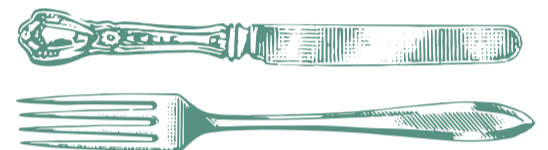
<b>PIEMENTOS DE PADRÓN</b>	115
Fried Spanish green pepper, olive oil, sea salt & parmesan cheese	
<b>GAMBAS AL AIJILLO</b>	155
Gambas in hot garlic oil with "pan con tomato" and aioli	
<b>PORK BELLY "THAI" SLIDER</b>	125/ST
Spicy papaya salad, toasted peanuts, cilantro & chili mayonnaise	
<b>S.O.S</b>	160
Pickled Swedish herrings served with matured cheese from Västerbotten, crackers & browned butter	
<b>STEAK TARTAR</b>	170
Tarragon emulsion, charred tomatoes, capers & crispy potatoes	
<b>GRILLED ASPARAGUS</b>	170
Grilled green asparagus, ricotta, browned sage butter, pine nuts, parmesan & blackned lemon	
<b>TOAST SKAGEN</b>	190/285
Classic Swedish skagen with shrimps and mayonnaise on levain toast. Served with vendace roe from Kalix, dill & lemon	
<b>CHARKUTERIES</b>	255
Jamon mangalicia, fennel salami & coppa di parma brillat savarin cheese & parmesan. Served with marinated artichokes, olive tapenade & crostini	

## MAINS

<b>TUNA STEAK NIÇOISE</b>	275
Seared tuna, capers, tomatoes, olives, eggs, artichokes, anchovy dressing & blackned lemon	
<b>SWEDISH MEATBALLS</b>	240
Porter creamy gravy, potato purée, lingonberries, & pickled cucumber	
<b>VITELLO TONNATO</b>	270
Thinly sliced veal, tuna mayonnaise, artichokes, capers, parmesan cheese, rocket salad, lemon & roasted new potatoes	
<b>STEAK TARTAR</b>	270
Tarragon emulsion, charred tomatoes, capers & crispy potatoes. Served with French fries	
<b>BEEF TENDERLOIN</b>	355
Grilled asparagus, tarragon butter, red wine jus, tomato salad & French fries	
<b>TRUFFLE PIZZA</b>	245
Pizza bianco with portabella mushroom, spinach, shallots & burrata	
<b>IBERICO PORK CHOPS</b>	325
Salsa verde mayonnaise, tomato vinegrette, pimientos de padrón, mangold, almonds & roasted potatoes	
<b>GNOCCHI</b>	240
Fresh gnocchi, butter sauce, herbs, summer vegetables, marcona almonds & parmesan	
<b>FISH STEW</b>	265
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons	
<b>SEARED CHAR</b>	295
Butter glazed summer vegetables, new potatoes, creamy butter sauce, trout roe, dill & chives	

## SNACKS

<i>Vendace roe chips</i>	120 kr
<i>Vendace roe from Kalix, potato chips, smetana, red onion, chives</i>	
<i>Marinated Olives</i>	70 k
<i>Truffle Cashew</i>	75 kr
<i>Marcona Almonds</i>	85 kr
<i>Fennel Salami</i>	30 gram 85 kr
<i>Jamon Mangalicia</i>	30 gram 85 kr
<i>Coppa di Parma</i>	30 gram 85 kr



## OUR SNAPS

O.P. ANDERSSON	32/CL
HALLANDS FLÄDER	30/CL
SKÅNE AKVAVIT	32/CL
AALBORG JUBILEUM	30 CL

## DESSERTS

<b>CRÈME BRULÉE</b>	120
Classic crème brulée flavored with vanilla	
<b>DONUT "SWEDISH FIKA"</b>	130
Deep fried donut, cardamom, cinnamon & vanilla ice cream	
<b>STRAWBERRIES</b>	125
Fresh strawberries with elderflower, almond sponge & whipped cream	
<b>CHOCOLATE TRUFFLE</b>	45
Dark chocolate truffle	
<b>BRILLAT SAVARIN</b>	155
Caramelized white cheese, hazelnuts, honey, strawberries & white balsamico served with crispy bread	
<b>ICE CREAM</b>	50
Vanilla	
<b>SORBET</b>	50
Ask your waiter about the flavour of the day	

## ALLERGIES?

Please let your waiter know

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**AUBERGINE**  
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
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  
79kr

*Raspberry lemonade*

Lemon, Sugar, Raspberry & Soda  
79kr

**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!*

