

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 - Faustino

120 kr

Champagne - Pol Roger

200 kr

SWEDISH CLASSICS

- TOAST SKAGEN -

ERIKSBERG KARAKTÄR & 4 CL O.P. ANDERSSON SNAPS

- SWEDISH MEATBALLS -

2020 CONSTITUTION ROAD SHIRAZ, ROBERTSON

- CLODBERRIES -

2015 CHÂTEAU GRAND PEYROT, BORDEAUX

520 KR

BEVERAGES PAIRING 470 KR

STARTERS

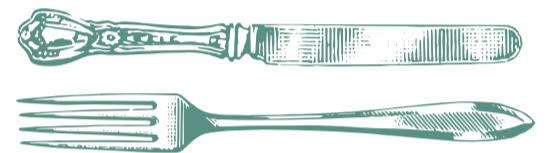
GAMBAS AL AIJILO	155
Gambas in hot garlic oil with "pan con tomato" and aioli	
ARRANCINI & TRUFFLE	145
Crispy risotto fritters with truffle mayonaise & tomato vinaigrette	
CHANTERELLE TOAST	195
Creamy chanterelles on levain toast with pickled shallots	
CRUDO OF SALMON	160
Tartar of salmon with ricotta cream, roasted chili oil, cured citrus, pine nuts & fresh basil	
STEAK TARTAR	180
Dijon mayonnaise, pickled chanterelles, parmesan cheese and root vegetables chips	
GRATINATED GOAT CHEESE	170
Buttered beetroots, beetroots cream & candied hazelnuts	
TOAST SKAGEN	190/285
Classic Swedish skagen with shrimps and mayonaise on levain toast. Served with vendace roe from Kalix, dill & lemon	
CHARKUTERIES	255
Jamon mangalicia, fennel salami & coppa di parma brillat savarin cheese & parmesan. Served with marinated artichokes and olives	

MAINS

CAESAR SALAD	245
Corn fed chicken, caesar dressing, pancetta, croutons & parmesan cheese	
SWEDISH MEATBALLS	250
Porter creamy gravy, potato purée, lingonberries, & pickled cucumber	
VEAL RIB EYE	310
Pan fried chanterelles, onions, pancetta & red wine jus. Served with potato purée flavored with roasted garlic	
STEAK TARTAR	270
Dijon mayonnaise, pickled chanterelles, parmesan cheese and root vegetables chips. Served with French fries and green salad	
BEEF TENDERLOIN	355
Haricot verts, pepper sauce, French fries & green salad	
PAPPARDELLE A LA BOLOGNESE	265
Ox cheek ragu with fresh pappardelle pasta, parmesan cheese, bread crust & fresh basil	
CHANTERELLE RISOTTO	270
Swedish chanterelles, shallots, parmesan cheese & root vegetables chips	
FISH STEW	265
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons	
BAKED CHAR	315
Creamy chanterelles, vendace roe from Kalix, potatoes & crudité of fennel	

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

CRÈME BRULÉE	120
Classic crème brulée flavored with vanilla	
CHOCOLATE & RASPBERRIES	135
Dark chocolate brownie, raspberry sorbet, white espresso ganache, fresh raspberries & hazelnutz	
CLODBERRIES	125
Almond sponge cake with cloudbberries, whipped cream	
CHOCOLATE TRUFFLE	45
Dark chocolate truffle	
CHEESE	195
Brillat savarin, Saint Agur and Parmesan cheese. Served with fig marmalade & crackers	
ICE CREAM	50
Vanilla	
SORBET	50
Ask your waiter about the flavour of the day	

ALLERGIES?

Please let your waiter know

RESTAURANT
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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, Robertson	155/680
2021	Gemma Langhe Nebbiolo, Piemonte	180/790
2022	Bogle Vineyards Pinot Noir California	165/730
2017	¡Wena!, Cabernet Sauvignon Grand Reserva, Maule	160/740
2020	Condesa de Leganza Tempranillo, Castilla-La-Mancha	120/510
2020	Roberto Sarotto, Barolo, Piemonte	210/930

WHITE

2022	Bründlmayer Grüner Veltliner, Niederösterreich	165/720
2022	Domaine Ellevin Chablis, Bourgogne	185/890
2022	Bogle Vineyards, Chardonnay, California	170/740
2022	Domaine Thomas Sancerre Le Pierrier Loire	195/860
2022	Weingut Dr. Loosen Blue Slate Riesling, Mosel	155/690
2022	Aveleda Alvarinho, Vinho Verde	120/510

ROSÉ/ORANGE

2023	M De Minuty Rosé, Provence	150/655
2020	Le Fief Noir Contact (Chenin Blanc) Loire	185/820

SPARKLING

NV	Faustino Cava Brut, Rioja	120/540
NV	Pol Roger, Brut Réserve, Champagne.	200/1190

BEER AND CIDER

BEER ON BOTTLE

Nya Carnegiebryggeriet Kellerbier, 5,9 % 33cl	94
Carlsberg Hof, Denmark 4,2% 33cl	70
Erdinger Hefe Weissbier, Germany 5,5% 50cl	89
Estrella Galica (Glutenfri), Spain 5,5% 33cl	79
Founders Breakfast Stout, USA, 8,3 % 30 cl	119

BEER ON TAP

Kronenbourg 1664, France 5,0% 30cl	79
Eriksberg Karaktär, Sweden 5,4% 30cl	84
Brooklyn East IPA, USA 6,9 % 30cl	94

CIDER

Cidraie Original, France 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%, Germany	85
Rålund Cold Pressed Blueberry Sweden	95
Eriksberg Lager 0,0% 33cl, Sweden	59
Brooklyn Special Effect IPA, 0,5% 33cl, USA	59
Richard Juhlin Sparkling 0,0% France	110
Galipette Cidre 0,3% 33 cl Frankrike	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!

