

RESTAURANT  
**AUBERGINE**  
BAR & MATSAL

*Today's*  
**LUNCH 175**

LUNCH IS SERVED BETWEEN 11.30- 14.30

*Tuesday 3/9*

**GRILLED CHICKEN**

Chili aioli, roasted potatoes & Provencale vegetables

*Wednesday 4/9*

**BAKED CHAR**

Julienne vegetables, white wine sauce, lemon & potatoes

*Thursday 5/9*

**BOEUF BOURGUIGNON**

Stew of chuck roll, mushrooms and bacon. Served with potato purée

*Friday 6/9*

**GRILLED STEAK TARTAR**

Tomato salad, herb butter, 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**

**STARTERS**

**VENDACE ROE CHIPS 120**

Potato chips, vendace roe from Kalix, red onion & chives

**TOAST SKAGEN 190/285**

Classic Swedish skagen with shrimps and mayonnaise on levain toast. Served with vendace roe from Kalix, dill & lemon

**GAMBAS AL AIJILLO 155**

Gambas in hot garlic oil with "pan con tomate" & aioli

**STEAK TARTAR 180**

Dijon mayonnaise, pickled chanterelles, parmesan cheese and root vegetables chips

**GRATINATED GOAT CHEESE 170**

Buttered beetroots, beetroots cream & candied hazelnuts



**MAINS**

**GNOCCHI 185**

Tomato sauce, parmesan cheese, rocket salad & pine nuts

**GRATINATED GOAT CHEESE 265**

Buttered beetroots, beetroots cream & candied hazelnuts

**CAESAR SALAD 245**

Corn fed chicken, caesar dressing, pancetta, croutons & parmesan cheese

**STEAK TARTAR 270**

Dijon mayonnaise, pickled chanterelles, parmesan cheese and root vegetables chips. Served with French fries and green salad

**SWEDISH MEATBALLS 250**

Porter creamy gravy, potato purée, lingonberries, & pickled cucumber

**FISH STEW 265**

Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons

**BEEF TENDERLOIN 355**

Haricot verts, pepper sauce, French fries & green salad

**ALLERGIES? PLEASE LET YOUR WAITER KNOW!**

RESTAURANT  
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BAR & MATSAL

*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

Dark chocolate truffle

45

### CRÈME BRULÉE

Classic crème brûlée flavored with vanilla

120

### SORBET

Ask your waiter about todays flavor

50



*Our*

## WINES BY GLAS

### SPARKLING

NV Faustino Cava Brut , 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

2021 Gemma Langhe Nebbiolo, IT 180

2021 McManis Pinot Noir, USA 165

2020 Roberto Sarotto Barolo, IT 210

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 Dr. Loosen Riesling, DE 155

## 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)