

RESTAURANT
AUBERGINE
BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30 - 14.30

Tuesday 10/9

BREADED PLAICE

Curry remoulade sauce, green peas, lemon & potatoes

Wednesday 11/9

VEAL STEAK

Carrots, pickled cucumber, black currant jam & potatoes

Thursday 12/9

SALISBURY STEAK

Haricot verts, mushroom sauce, lingonberries & roasted potatoes

Friday 13/9

SCHNITZEL

Schnitzel of pork with anchovy butter, red wine sauce, green salad & 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
AUBERGINE
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 45

Dark chocolate truffle

CRÈME BRULÉE 120

Classic crème brûlée flavored with vanilla

SORBET 50

Ask your waiter about todays flavor



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)