

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

Pineapple & Coconut

Rhum, Pineapple,
Coconut, Lemon & Sugar

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 KARAKTÅR & 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

STRACCIATELLA & TRUFFLE 185
Creamy truffle burrata, grilled bread, fried mushrooms & pickled shallots

TARTAR OF TUNA 175
Marinated raw tuna, sriracha mayonaise, scallions, cilantro, wakame, crispy onions & cashew

STEAK TARTAR 180
Dijon mayonnaise, pickled chanterelles, parmesan cheese and root vegetables chips

SCALLOPS & NDUJA 166
Queen scallops from Galicia gratinated with ndjua butter

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

ROASTED BUTTERNUT PUMPKIN 265
Goat cheese, browned butter, funnel chanterelles, lingonberries, Swedish apples & crispy cabbage

SNACKS

Vendace roe chips 120 kr
Vendace roe from Kalix, potato chips, smetana, red onion, chives

Marinated Olives 70 k

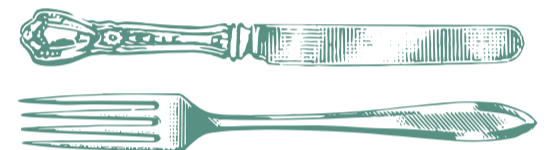
Truffle Cashew 75 kr

Marcona Almonds 85 kr

Fennel Salami 30 gram 85 kr

Jamon Mangalicia 30 gram 85 kr

Coppa di Parma 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
AUBERGINE
 BAR & MATSAL

Our
COCKTAILS

Pornstar Martini

Vodka, Passionfruit & Vanilla
 168kr

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
2022	Bogle Vineyards Pinot Noir California	165/730
2017	¡Wena!, Cabernet Sauvignon Grand Reserva, Maule	160/740
2018	Château La Fon Du Berger, <i>Haut-Médoc</i> Bordeaux	190/840
2020	Condesa de Leganza Tempranillo, Castilla-La-Mancha	120/510
2020	Roberto Sarotto, Barolo, <i>Piemonte</i>	210/930

WHITE

2022	Domaine Ellevin Chablis, <i>Bourgogne</i>	185/890
2022	Bogle Vineyards, Chardonnay, California	170/740
2022	Domaine Thomas Sancerre Le Pierrier Loire	195/860
2023	Gustave Lorentz, Gewürztraminer, Alsace	165/720
2022	Weingut Dr. Loosen Blue Slate Riesling, Mosel	155/690
2022	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) Loire	185/820

SPARKLING

NV	Faustino Cava Brut, <i>Rioja</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
 79k

Raspberry lemonade

Lemon, Sugar, Raspberry & Soda
 79k

NON ALCOHOLIC

Dr. Lo Riesling 0,0%, <i>Germany</i>	85
Rålund Cold Pressed Blueberry Sweden	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% France	110
Galipette Cidre 0,3% 33 cl	84
Frankrike	
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!

