

RESTAURANT
AUBERGINE
BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30- 14.30

Tuesday 29/10

SEA FOOD RISOTTO
Shrimps, clams, fennel & rocket salad

Wednesday 30/10

BOEUF BOURGUIGNON
Beef stew with chuck roll, bacon, mushrooms
and onions. Served with potato purée

Thursday 31/10

SALSICCIA MEATBALLS
Potato gnocchi, tomato sauce,
parmesan cheese & basil

Friday 1/11

SCHNITZEL
Schnitzel of pork with herb butter,
potatoes, broccoli & red wine jus

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



MAINS

CHANTERELLE PASTA	225
Chanterelles, spinach & crispy bread crumbs	
ROASTED BUTTERNUT PUMPKIN	265
Goat cheese, browned butter, funnel chanterelles, lingonberries, Swedish apples & crispy cabbage	
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!

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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 0,3 % 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

2022 Bogle Vineyards Pinot Noir, USA 165

2020 Roberto Sarotto Barolo, IT 210

2018 Château La Fon De Berger, Bordeaux, FR 190

WHITE

2021 Aveleda Alvarinho, PT 85

2022 Domaine Ellevin Chablis FR 185

2023 Gustave Lorentz Gewürztraminer, FR 165

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)