

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

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

THE SOMMELIER'S RECOMMENDATION TO TRUFFLE

2022 BORGOGNO ERA ORO RIESLING 1190

2016 BORGOGNO BAROLO RISERVA 1990

2014 BORGOGNO BAROLO FOSSATI 2290

2017 LANO GIANLUIGI BARBARESCO 1290

2020 MARCHESI ANTINORI TIGNANELLO 2400

2018 RIDOLFI BRUNELLO DI MONTALCINO 1220

GAJA - DIFFERENT VINTAGES FROM 4500

Want

MORE TRUFFLE?

FEEL FREE TO BUY EXTRA TRUFFLE AT
DAILY PRICE

TALK TO YOUR WAITER

STARTERS

ARRANCINI & TRUFFLE	155
Crispy risotto fritters, tomato vinaigrette & truffle mayonaise	
TARTAR OF TUNA	175
Marinated raw tuna, sriracha mayonaise, scallions, cilantro, wakame, crispy onions & cashew	
STRACCIATELLA & TRUFFLE	185
Creamy truffle burrata, grilled bread, fried mushrooms, silver onion & black truffle	
STEAK TARTAR & TRUFFLE	180
Truffle mayonnaise, silver onion, crispy parsnips, pickled mushrooms, parmesan & black truffle	
TOAST SKAGEN	190/285
Classic Swedish skagen with shrimps and mayonaise on levain toast. Served with vendace roe from Kalix, dill & lemon	
TRUFFLE SCRAMBLED EGGS	185
Creamy eggs with truffle, mangalicia ham, truffle pecorino & white truffle	
DUCK LIVER PARFAIT	225
Brioche, apricots, cornichons, pickles onions, pistachio & black truffle	
TRUFFLE DELI	255
Truffle salami, mangalicia ham, coppa di parma, marinated artichokes, truffle pecorino & truffled brillat savarin	

MAINS

CAESAR SALAD	245
Corn fed chicken, caesar dressing, bacon, croutons & parmesan cheese	
SWEDISH MEATBALLS	250
Porter creamy gravy, potato purée, lingonberries, & pickled cucumber	
PAN FRIED COD WITH TRUFFLE	355
Pan fried chanterelles, onions, pancetta & red wine jus. Served with potato purée flavored with roasted garlic	
STEAK TARTAR & TRUFFLE	270
Truffle mayonnaise, silver onion, crispy parsnips, pickled mushrooms, parmesan & black truffle. Served with French fries and green salad	
OX CHEEK "OSSO BUCO"	275
Truffle risotto, ragu of braised ox cheek, crispy root vegetables, gremolata, parmesan & black truffle	
TRUFFLE PASTA BLACK/WHITE	305/355
Fresh pappardelle pasta, mascarpone, roasted chicken jus, truffle butter, spinach & parmesan. Choose between black or white truffle	
DEER SIRLOIN & TRUFFLE	365
Pan fried sirloin of deer, truffled potato gratin, foie gras jus, port wine glazed onions, cabbage, mushrooms & black truffle	
FISH STEW	265
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons	
TRUFFLE RISOTTO	310
Fried & pickled mushrooms, roasted chicken jus, truffle butter, crispy cabbage, parmesan & white truffle	
ROASTED BUTTERNUT PUMPKIN	265
Goat cheese, browned butter, funnel chanterelles, lingonberries, Swedish apples & crispy cabbage	

SNACKS

<i>Vendace roe chips 120 kr</i>
<i>Vendace roe from Kalix, potato chips, smetana, red onion, chives</i>
<i>Marinated Olives 70 k</i>
<i>Truffle Cashew 75 kr</i>
<i>Marcona Almonds 85 kr</i>
<i>Truffle salami 30 gram 85 kr</i>
<i>Jamon Mangalicia 30 gram 85 kr</i>
<i>Coppa di Parma 30 gram 85 kr</i>



CHEF'S CHOICE

- TRUFFLE DELI -

2019 FRANCO MOLINO BARBERA D'ALBA

- TRUFFLE PASTA

2021 GEMMA LANGHE NEBBIOLO

-DEER SIRLOIN & TRUFFLE

2018 CHÂTEAU LA FON DE BERGER, BORDEAUX

-CHOCOLATE & RASPBERRIES

2021 CANTINA VALPANTENA RECIOTO DELLA VALPOLICELLA

795 KR

WINE PAIRING 655 KR

DESSERTS

CRÈME BRULÉE	125
Classic crème brulée flavored with vanilla	
CHOCOLATE & RASPBERRIES	130
Dark chocolate brownie, raspberry sorbet, white espresso ganache & fresh raspberries	
BREAD PUDDING	135
Custard, Swedish apples, hazelnuts & vanilla ice cream	
CHOCOLATE TRUFFLE	55
Dark chocolate truffle	
CHEESE PLATE	195
Brillat savarin filled with white truffle, Moliterno & Gruyere. Served with crackers & truffle honey	
ICE CREAM	50
Vanilla	
SORBET	50
Raspberry	

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!

2016 BORGOGNO BAROLO RISERVA DOC
 1990

A PERFECT MATCH TO TRUFFLE! A RED WINE FILLED WITH CHERRIES, CRANBERRIES,
 SOIL AND LEATHER. TRY IT!

WINES BY GLAS

RED

2019	Franco Molino Barbera d'Alba <i>Piedmont</i>	170/765
2020	Constitution Road Shiraz, <i>Robertson</i>	155/680
2021	Gemma Langhe Nebbiolo, <i>Piedmont</i>	180/790
2022	Bogle Vineyards Pinot Noir <i>California</i>	165/730
2018	Château La Fon Du Berger, <i>Haut-Médoc</i> <i>Bordeaux</i>	190/840
2020	Condesa de Leganza Tempranillo, <i>Castilla-La-Mancha</i>	125/520
2020	Roberto Sarotto, Barolo, <i>Piedmont</i>	210/930

WHITE

2023	Domaine Ellevin Chablis, <i>Bourgogne</i>	185/890
2022	Bogle Vineyards, Chardonnay, <i>California</i>	170/740
2022	Domaine Thomas Sancerre Le Pierrier <i>Loire</i>	195/860
2023	Gustave Lorentz, Gewürztraminer, <i>Alsace</i>	165/720
2022	Weingut Dr. Loosen Blue Slate Riesling, <i>Mosel</i>	155/690
2022	Aveleda Alvarinho, Vinho Verde	125/520

ROSÉ/ORANGE

2023	M De Minuty Rosé, <i>Provence</i>	150/655
2020	Pino Román Naranjo, <i>Valle del Itata</i>	185/820

SPARKLING

NV	Faustino Cava Brut, <i>Rioja</i>	125/560
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 <i>Sweden</i>	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% <i>France</i>	110
Galipette Cidre 0,3% 33 cl <i>Frankrike</i>	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!

