

RESTAURANT  
**AUBERGINE**  
 BAR & MATSAL

*Our*  
**PRE DINNER DRINKS**

*Rhubarb Sour*

Vodka, Rhubarb,  
 Lemon, Sugar & Egg White  
 168kr

*Strawberry Amore*

Vodka, Amaretto, Strawberry & lemon  
 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*

125 kr

*Champagne - Pol Roger*

200 kr

**THE SOMMELIER'S  
 RECOMMENDATION TO TRUFFLE**

2022 BORGOGNO ERA ORA 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**

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

**MAINS**

<b>CAESAR SALAD</b>	245
Corn fed chicken, caesar dressing, bacon, croutons & parmesan cheese	
<b>SWEDISH MEATBALLS</b>	250
Porter creamy gravy, potato purée, lingonberries, & pickled cucumber	
<b>PAN FRIED COD WITH TRUFFLE</b>	355
Pan fried chanterelles, onions, pancetta & red wine jus. Served with potato purée flavored with roasted garlic	
<b>STEAK TARTAR &amp; TRUFFLE</b>	270
Truffle mayonnaise, silver onion, crispy parsnips, pickled mushrooms, parmesan & black truffle. Served with French fries and green salad	
<b>OX CHEEK "OSSO BUCO"</b>	285
Truffle risotto, ragu of braised ox cheek, crispy root vegetables, gremolata, parmesan & black truffle	
<b>TRUFFLE PASTA BLACK/WHITE</b>	305/355
Fresh pappardelle pasta, mascarpone, roasted chicken jus, truffle butter, spinach & parmesan. Choose between black or white truffle	
<b>DEER SIRLOIN &amp; TRUFFLE</b>	365
Pan fried sirloin of deer, truffled potato gratin, foie gras jus, port wine glazed onions, cabbage, mushrooms & black truffle	
<b>FISH STEW</b>	265
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons	
<b>TRUFFLE RISOTTO</b>	310
Fried & pickled mushrooms, roasted chicken jus, truffle butter, crispy cabbage, parmesan & white truffle	
<b>ROASTED BUTTERNUT PUMPKIN</b>	265
Goat cheese, browned butter, funnel chanterelles, lingonberries, Swedish apples & crispy cabbage	

**SNACKS**

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



**CHEF'S CHOICE**

- TRUFFLE DELI -

2019 FRANCO MOLINO, BARBERA D'ALBA, PIEDMONT

-DEER SIRLOIN & TRUFFLE

2018 CHÂTEAU LA FON DE BERGER, BORDEAUX

-CHOCOLATE & RASPBERRIES

2021 CANTINA VALPANTENA RECIOTO DELLA VALPOLICELLA

645 KR

WINE PAIRING 475 KR

**DESSERTS**

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

Boulard Cidre, <i>France</i> 4,5% 33cl	89
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*Non alcoholic*  
**COCKTAILS**

*Lemonade*

Lemon, Sugar & Soda  
 79k

*Strawberry lemonade*

Lemon, Sugar, Strawberry & 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!*

