

RESTAURANT

# AUBERGINE

BAR & MATSAL

*Today's*  
**LUNCH 175**

LUNCH IS SERVED BETWEEN 11.30 - 14.30

*Tuesday 26/11*

**CHICKEN**  
Mojo rojo sauce, grilled  
vegetables & roasted potatoes

*Wednesday 27/11*

**SALISBURY STEAK OF GAME MEAT**  
Creamy cabbage, black currant jelly and  
potato purée flavored with  
Västerbotten cheese

*Thursday 28/11*

**Roast lamb**  
Tomato and feta cheese salad,  
rosemary jus and potato gratin

*Friday 29/11*

**SCHNITZEL**  
Schnitzel of pork with sauerkraut, anchovy butter  
& fried potatoes

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**

**ALLERGIES? PLEASE LET YOUR WAITER KNOW!**

## STARTERS

- VENDACE ROE CHIPS** 120  
Potato chips, vendace roe from Kalix, red onion & chives
- TOAST SKAGEN** 190/285  
Classic Swedish skagen with shrimps and mayonaise on levain toast. Served with vendace roe from Kalix, dill & lemon
- TARTAR OF TUNA** 175  
Marinated raw tuna, sriracha mayonise, scallions, cilantro, wakame, crispy onions & cashew
- STEAK TARTAR** 195  
Truffle mayonnaise, silver onion, crispy parsnips, pickled mushrooms, parmesan & black truffle
- STRACCIATELLA & TRUFFLE** 185  
Creamy truffle burrata, grilled bread, fried mushrooms & pickled shallots



## MAINS

- CAESAR SALAD** 245  
Corn fed chicken, caesar dressing, bacon, croutons & parmesan cheese
- TRUFFLE PASTA BLACK/WHITE** 305/355  
Fresh pappardelle pasta, mascarpone, roasted chicken jus, truffle butter, spinach & parmesan. Choose between black or white truffle
- ROASTED BUTTERNUT PUMPKIN** 265  
Goat cheese, browned butter, funnel chanterelles, lingonberries, Swedish apples & crispy cabbage
- STEAK TARTAR & TRUFFLE** 270  
Truffle mayonnaise, silver onion, crispy parsnips, pickled mushrooms, parmesan & black truffle. 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
- DEER SIRLOIN & TRUFFLE** 365  
Pan fried sirloin of deer, truffled potato gratin, foie gras jus, port wine glazed onions, cabbage, mushrooms & black truffle

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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)