

RESTAURANT
AUBERGINE
BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30- 14.30

Tuesday 3/12

SALISBURY STEAK

Haricot verts, roasted potatoes,
black currant jelly & pepper sauce

Wednesday 4/12

BREADED PLAICE

Curry remoulade sauce,
sugar snaps, lemon & potatoes

Thursday 5/12

SCHNITZEL OF CHICKEN

Risotto, parmesan cheese & rocket salad

Friday 6/12

GRILLED VEAL TRI-TIP

Sauce bearnaise, green salad, red wine jus &
French fries

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 chick-
en 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)