

## AUBERGINE

*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*

205 kr

## CHEF'S CHOICE

## - RAVIOLI &amp; VENDACE ROE -

2023 ELLEVIN CHABLIS, BOURGOGNE

## -SIRLOIN OF BEEF

2018 CHÂTEAU LA FON DE BERGER, BORDEAUX

## -CHOCOLATE FONDANT

2021 CANTINA VALPANTENA RECIOTO DELLA VALPOLICELLA

665 KR

WINE PAIRING 470 KR

## STARTERS

**STEAK TARTAR "PELLE JANZON"** 195  
Raw minced meat, vendace roe, toast, red onion,  
egg yolk, lemon & horseradish

**RAVIOLI & VENDACE ROE** 190  
Fresh pasta filled with cream cheese, browned butter  
sauce, crispy green cabbage, hazelnuts & fresh herbs

**CHEVRÉ** 165  
Gratinated goat cheese, variation of pumpkin,  
hazelnuts, crispy green cabbage & truffle honey

**BLACKENED SALMON** 175  
Raw salmon, horseradish cream, vendace roe, crispy  
rye bread, fennel, green apple & cucumber

**BURRATA CAPRESE** 160  
Tomatoes, prosciutto crudo, rocket salad,  
balsamico & toasted pine nuts

**TOAST SKAGEN** 190/285  
Classic Swedish skagen with shrimps and mayonnaise  
on levain toast. Served with vendace roe, dill &  
lemon

**POTATO & VENDACE ROE** 180  
Potato terrine with Västerbotten cheese, red  
onion, smetana, chives & dill

**CHARKUTERIES & CHEESE** 255  
Spianata piccante, fennel salami, prosciutto  
crudo, talleggio & truffle pecorino. Served with  
marinated olives & artichokes

## MAINS

**TAGLIATELLE "MOULE MARINIÈRE"** 255  
Fresh pasta, mussels, white wine, garlic, cream &  
parsley

**CAESAR SALAD** 245  
Corn fed chicken, caesar dressing, bacon,  
croutons & parmesan cheese

**SWEDISH MEATBALLS** 250  
Porter creamy gravy, potato purée, lingonberries  
& pickled cucumber

**STEAK TARTAR** 270  
Truffle mayonnaise, artichokes, lemon, pine nuts,  
olive oil, rocket salad & parmesan cheese. Served  
with French fries

**SIRLOIN OF BEEF** 370  
Baked tomatoes, green beans, café de paris butter  
& red wine jus. Served with French fries & green  
salad

**VENDACE ROE PIZZA** 315  
Pizza bianco with Västerbotten cheese, vendace  
roe, smetana, red onions, dill & lemon

**BAKED CABBAGE** 265  
Browned butter sauce, truffle vinaigrette, crispy  
root vegetables, parmesan cheese & black truffle

**FISH STEW** 265  
Fish stew of salmon, cod, shrimps, mussels,  
tomatoes, white wine, cream, saffron, garlic.  
Served with aioli & croutons

**LOIN OF COD** 355  
Browned butter sauce, potato terrine with  
Västerbotten cheese, grilled lemon, cabbage &  
vendace roe

**BRAISED OX CHEEK** 280  
Truffled potato purée, wild mushrooms, bacon,  
marrow-glazed onions and red wine jus

**CHEVRÉ** 235  
Gratinated goat cheese, variation of pumpkin,  
hazelnuts, crispy green cabbage & truffle honey

## SNACKS

*Vendace roe chips 130 kr*  
*Vendace roe, potato chips, smetana, red onion, chives*

*Marinated Olives 70 k*

*Truffle Cashew 75 kr*

*Marcona Almonds 85 kr*

*Prosciutto Crudo 30 gram 85 kr*

*Fennel salami 30 gram 85 kr*

*Spianata Piccante 30 gram 85 kr*

HAVE YOU TRIED  
SNAPS?

PERFECT TO OUR TOAST SKAGEN

O.P. ANDERSSON 32/CL

HALLANDS FLÄDER 30/CL

SKÅNE AKVAVIT 32/CL

AALBORG JUBILEUM 30 CL

## DESSERTS

**CRÈME BRULÉE** 125  
Classic crème brulée flavored with  
vanilla

**CHOCOLATE FONDANT** 135  
Vanilla ice cream, candied nuts & sea  
buckthorn

**BLUEBERRY TARTELETTE** 130  
Compote of blueberries, cream cheese  
mousse, almonds & oxalis

**CHOCOLATE TRUFFLE** 55  
Dark chocolate truffle

**CHEESE PLATE** 165  
Truffle pecorino, taleggio & Gorgon-  
zola D.O.P. Served with crackers &  
truffle honey

**ICE CREAM** 50  
Vanilla

**SORBET** 50  
Ask your waiter about today's flavor

## 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!**

2017 CHÂTEAU PLINCE - POMEROL, BORDEAUX  
1690

An elegant wine from Bordeaux in France. A lot of  
black fruits, dark chocolate, coffee, leather & soil

**WINES BY GLAS**

**RED**

2022	Château Du Trignon, Côtes Du Rhône Rhône	155/680
2020	Constitution Road Shiraz, <i>Robertson</i>	160/690
2021	Gemma Langhe Nebbiolo, <i>Piedmont</i>	180/790
2022	Bogle Vineyards Pinot Noir California	165/730
2018	Château La Fon Du Berger, <i>Haut-Médoc</i> Bordeaux	190/840
2020	Condesa de Leganza Tempranillo, Castilla-La-Mancha	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, California	170/740
2022	Domaine Thomas Sancerre Le Pierrier Loire	195/860
2023	Gustave Lorentz, Gewürztraminer, Alsace	165/720
2022	Weingut Dr. Loosen Blue Slate Riesling, Mosel	155/690
2022	Aveleda Alvarinho, Vinho Verde	125/520

**ORANGE**

2020	Pino Román Naranjo, <i>Valle del Itata</i>	185/820
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**SPARKLING**

NV	Faustino Cava Brut, <i>Rioja</i>	125/560
NV	Pol Roger, Brut Réserve, <i>Champagne</i> .	205/1190

**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**

*Lemonad*

Lemon, Sugar & Soda  
79kr

*Strawberry Lemonad*

Lemon, Sugar, Strawberry & Soda  
79kr

**NON ALCOHOLIC**

Dr. Lo Riesling 0,0%, <i>Germany</i>	85
Rålund Cold Pressed Blueberry <i>Sweden</i>	95
San Pellegrino Aranciata Rossa	55
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!*

