

RESTAURANT
AUBERGINE
BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30- 14.30

Tuesday 21/1

SEA FOOD RISOTTO
Parmesan cheese & rocket salad

Wednesday 22/1

ROAST VEAL
Carrots, black currant jelly,
pickled cucumber, gravy & potatoes

Thursday 23/1

SALISBURY STEAK
Brussels sprouts, roasted potatoes,
caramelized onions & pepper sauce

Friday 24/1

SCHNITZEL
Schnitzel of pork with parmesan butter,
potatoes, green salad & red wine jus

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 130
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

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

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

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



MAINS

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

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

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

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

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

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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

San Pellegrino Aranciata Rossa 55kr

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)