

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

205 kr

CHEF'S CHOICE

- RAVIOLI & 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

CEVICHE 175
Red prawns, tuna, cilantro, lime, chili,
sea buckthorn, avokado dressing & crispy tortilla

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

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

POTATO & VENDACE ROE 180
Potato croquettes 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,
cruotons & parmesan cheese

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

STEAK TARTAR 270
Truffle mayonnaise, artichokes, lemon, pine
nuts, olive oil, capers, 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 croquettes 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 & ALMOND 130
Almonds sponge cake with browned
butter, blueberry compote & whipped
cream

CHOCOLATE TRUFFLE 55
Dark chocolate truffle

CHEESE PLATE 165
Truffle pecorino, taleggio &
Gorgonzola D.O.P. Served with
crackers & truffle honey

ICE CREAM 50
Vanilla

SORBET 50
Ask you 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, Robertson	160/690
2021	Gemma Langhe Nebbiolo, Piedmont	180/790
2022	Bogle Vineyards Pinot Noir California	165/730
2018	Château La Fon Du Berger, Haut-Médoc Bordeaux	190/840
2020	Condesa de Leganza Tempranillo, Castilla-La-Mancha	125/520
2020	Roberto Sarotto, Barolo, Piedmont	210/930

WHITE

2023	Domaine Ellevin Chablis, Bourgogne	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, Valle del Itata	185/820
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SPARKLING

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

BEER AND CIDER

BEER ON BOTTLE

Nya Carnegiebryggeriet Kellerbier, 5,9 % 33cl	94
Carlsberg Hof, Denmark 4,2% 33cl	70
Erdinger Hefe Weissbier, Germany 5,5% 50cl	89
Estrella Galica (Glutenfri), Spain 5,5% 33cl	79
Founders Breakfast Stout, USA, 8,3 % 30 cl	119

BEER ON TAP

Kronenbourg 1664, France 5,0% 30cl	79
Eriksberg Karaktär, Sweden 5,4% 30cl	84
Brooklyn East IPA, USA 6,9 % 30cl	94

CIDER

Boulard Cidre, France 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%, Germany	85
Rålund Cold Pressed Blueberry Sweden	95
San Pellegrino Aranciata Rossa	55
Eriksberg Lager 0,0% 33cl, Sweden	59
Brooklyn Special Effect IPA, 0,5% 33cl, USA	59
Richard Juhlin Sparkling 0,0% France	110
Galipette Cidre 0,3% 33 cl Frankrike	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!

