

RESTAURANT  
**AUBERGINE**  
BAR & MATSAL

*Today's*  
**LUNCH 175**

LUNCH IS SERVED BETWEEN 11.30- 14.30

*Tuesday 11/2*

**GRILLED CHICKEN**

Mashed potatoes, green salad,  
pickled onion & aioli

*Wednesday 12/2*

**MEATBALLS OF SALSICCIA**

Potato gnocchi, parmesan cheese  
& tomato sauce

*Thursday 13/2*

**SALISBURY STEAK**

Broccoli, roasted potatoes, green  
pepper sauce & black currant jelly

*Friday 14/2*

**VEAL TRI-TIP**

Sauce bearnaise, baked tomato,  
haricot verts, potatoes & 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

**TAGLIATELLE AL PESTO 195**

Burrata, baked tomatoes, rocket salad & 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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BAR & MATSAL

*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 205

**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)