

RESTAURANT

AUBERGINE

BAR & MATSAL

Our

PRE DINNER DRINKS

Rhubarb Sour

Vodka, Rhubarb,
Lemon, Sugar & Egg White

168kr

Elderflower & Lychee

Gin, Lychee,
Elderflower, Lemon, Egg White

168kr

Spicy Margarita

Tequila, Agave, Lime & Jalapeño

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 - André Clouet

205 kr

CHEF'S CHOICE

- WHITE ASPARAGUS ROYAL -

2022 WEINGUT DR. LOOSEN RIESLING BLUE SLATE, MOSEL

-PRIME VEAL "STEAK FRITTE!"

2018 CHÂTEAU LA FON DE BERGER, BORDEAUX

-RHUBARB & ALMOND

2017 CHÂTEAU GRAND PEYROT, BORDEAUX

665 KR

WINE PAIRING 450 KR

STARTERS

STEAK TARTAR "PELLE JANZON" 195

Raw minced meat, vendace roe, toast, red onion, egg yolk, lemon & horseradish

WHITE ASPARAGUS "ROYAL" 225

Sauce hollandaise, smoked salmon, spinach, lemon & croutons

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 165

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 185

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, 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, capers, rocket salad & parmesan cheese. Served with French fries

PRIME VEAL "STEAK FRITTE" 325

Sauce bearnaise, baked tomatoes, green asparagus & red wine sauce. Served with French fries

VENDACE ROE PIZZA 320

Pizza bianco with Västerbotten cheese, vendace roe, smetana, red onions, dill & lemon

BAKED CAULIFLOWER 265

Sause hollandaise, crispy root vegetables, parmesan cheese & 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

Sauce hollandaise, poached egg, shrimps, horseradish & spinach. Served with potatoes

BRAISED OX CHEEK 285

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

Boquerones 105 kr

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

RHUBARB & ALMOND 130

Almonds sponge cake with browned butter, rhubarb compote, almonds & 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 your waiter about today's flavor

ALLERGIES?

Please let your waiter know

RESTAURANT
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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 168kr

Baileys Coffee 168kr

Kaffe Karlsson 168kr

Affogato 70kr



WINE OF THE MONTH!

2022 VITÍCOLA MENTRIDANA, EL MENTRIDANO
GARNACHA, VINOS DE MADRID

750

A lighter red wine, made of garnacha. Full of red berries such as strawberries, wild raspberries & licorice

WINES BY GLAS

RED

2022	Château Du Trignon, Côtes Du Rhône Rhône	155/680
2021	Constitution Road Shiraz, Robertson	160/690
2022	Vitícola Mentrídana, El Mentrídano Garnacha, Vinos de Madrid	170/750
2022	Gemma Langhe Nebbiolo, Piedmont	180/790
2022	Casas Patronales, Pinot Noir Valle de Leyda	165/730
2018	Château La Fon Du Berger, Haut-Médoc Bordeaux	190/840
2020	Roberto Sarotto, Barolo, Piedmont	210/930
2022	Condesa de Leganza Tempranillo, Castilla-La-Mancha	125/520

WHITE

2023	Domaine Ellevin Chablis, Bourgogne	185/890
2022	Bogle Vineyards, Chardonnay, California	170/740
2023	Domaine Thomas Sancerre Le Pierrier Loire	195/860
2022	Weingut Dr. Loosen Blue Slate Riesling, Mosel	155/690
2023	Condesa de Leganza Verdejo, Castilla-La-Mancha	125/520
2021	Fedellos do Couto Conasbrancas, Ribiera Sacra (slightly skin-contact) Albarino, Treixadura mm.	180/805

ROSÉ

2024	M de Minuty, Rosé, Provence	150/660
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SPARKLING

NV	Faustino Cava Brut, Rioja	125/560
NV	André Clouet Grande 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

Rabarber Sour

Rhubarb, Lemon, Sugar & Egg white
99kr

NON ALCOHOLIC

Dr. Lo Riesling 0,0%, Germany	85
Apolinaire No 2 Apple, Lemon & Rosemary,	95
Apolinaire No 7 Blåbär, Citron & Tarragon	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 45kr

Single/Double Espresso 40/50kr

Cappuccino 55kr

Caffé Latte 55kr

Single/Double Macchiato 45/55kr

Single/Double Cortado 45/55kr

*Tea 45kr
(Red, Green & Black)*

Psst! We have decaf coffee!

