

RESTAURANT
AUBERGINE
BAR & MATSAL

BRUNCH MENU

SMALLER PLATES

EGG ROYAL	185
Smoked salmon, poached egg, spinach, sauce hollandaise- Served on toasted levain	
STEAK TARTAR "PELLE JANZON"	195
Raw minced meat, vendace roe, toast, red onion, egg yolk, lemon & horseradish	
TOAST SKAGEN	190
Classic Swedish skagen with shrimps & mayonnaise on levain toast. Served with vendace roe, dill & lemon	
AVOKADO TOAST	155
Grilled bread, poached egg, smashed avokado, cream cheese, chili flakes & fresh herbs	

SIDES

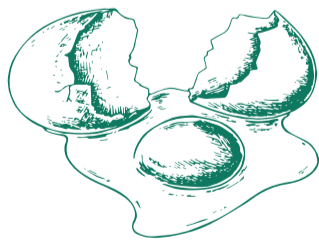
FRENCH FRIES	50
POTATO PURÉE	45
GREEN SALAD	55
SIDE CAESAR SALAD	65
DIRTY FRIES	95
DIPP (TRUFFLE MAYONAISE, BEARNAISE, AIOLI)20	

DISH OF THE MONTH

OMELETT

Open omelette, parma ham, artichoke, tomato, argula, onions & parmesan cheese

195 (VEGETARIAN 175)



BURRATA CAPRESE	165
Tomatoes, prosciutto crudo, rocket salad, balsamico & toasted pine nuts	
GRATINATED GOAT CHEESE 1/2	165
Variation of pumpkin, hazelnuts, crispy green cabbage & truffle honey	
POTATO & VENDACE ROE	185
Potato croquettes with Västerbotten cheese, red onion, smetana, chives & dill	

ALLERGIES?

Please let your waiter know

MAINS

HAMBURGER	225	SWEDISH MEATBALLS	250
Beef patty, brioche bun, smokey bacon, cheddar, classic burger dressing, onions, crisp lettuce & tomato. Served with French fries & truffle mayonnaise		Porter creamy gravy, potato purée, lingonberries & pickled cucumber	
VENDACE ROE PIZZA	320	FISH STEW	265
Pizza bianco with Västerbotten cheese, vendace roe, smetana, red onions, dill & lemon		Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons	
GRATINATED GOAT CHEESE 1/2	165	PRIME VEAL "STEAK FRITTE"	325
Variation of pumpkin, hazelnuts, crispy green cabbage & truffle honey		Sauce bearnaise, baked tomatoes, green asparagus & red wine sauce. Served with French fries	
STEAK TARTAR	270	CAESAR SALAD	245
Truffle mayonnaise, artichokes, lemon, pine nuts, olive oil, capers, rocket salad & parmesan cheese. Served with French fries		Corn fed chicken, caesar dressing, bacon, croutons & parmesan cheese	

DESSERTS

CRÈME BRÛLÉE	125	FRENCH TOAST	130
Classic crème brûlée flavored with vanilla		Rhubarb compote, cardamom, almond & whipped cream	
FRESH PINEAPPLE	120	CHOCOLATE TRUFFLE	55
Yoghurt, chili & fresh mint		Dark chocolate truffle	
SORBET	50		
Ask your waiter about today's special			

SNACKS

VENDACE ROE CHIPS	130
MARINATED OLIVES	70
MARCONA ALMONDS	85
TRUFFLE CASHEW	75
PROSCIUTTO CRUDO 30 GRAM	85
FENNEL SALAMI 30 GRAM	85
SPIANATA PICCANTE 30 GRAM	65
BOQUERONES	105

BRUNCH BEVERAGES

BLOODY MARY	140	RABARBER SOUR	168	BRUNCH SPARKLING	95
Vodka, Aubergine's spice mix, tomato juice, celery & lemon		Vodka, rhubarb, lemon, sugar & egg white		Faustino Cava Brut, Rioja	
VIRGIN MARY	85	MIMOSA	125	ORANGE JUICE	65
Aubergine's spice mix, tomato juice, celery & lemon		Orange juice & cava		ESPRESSO MARTINI	
				168	
				Vodka, kahlua, espresso & sugar	

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Our
COCKTAILS

Rabarber Sour

Vodka, Rhubarb,
 Lemon, Sugar & Egg White
 168kr

Spicy Margarita

Tequila, Agave, Lime & Jalapeño
 168kr

Pornstar Martini

Vodka, passion fruit & vanilla
 168kr

Elderflower Lychee

Gin, Elderflower, Lychee,
 Lemon & Egg White
 168kr

Negroni

Gin, Campari & Vermouth
 168kr

COFFEE DRINKS

Hot shot 95kr

Irish Coffee 168kr

Baileys Coffee 168kr

Kaffe Karlsson 168kr

Affogato 70kr



BRUNCH SPARKLING

95/510
 Faustino Cava Brut, Rioja

WINES BY GLAS

RED

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

WHITE

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

ROSÉ

2024	M de Minuty, Rosé, <i>Provence</i>	150/660
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SPARKLING

NV	Faustino Cava Brut, <i>Rioja</i>	95/510
NV	André Clouet Grande 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
 79k

Rabarber Sour

Rhubarb, Lemon, Sugar & Egg White
 99kr

NON ALCOHOLIC

Dr. Lo Riesling 0,0%, <i>Tyskland</i>	85
Apolinaire No 2 Apple, Lemon & Rosemary,	95
Apolinaire No 7 Blueberry, Lemon & Tarragon	95
San Pellegrino Aranciata Rossa	55
Eriksberg 0,0% 33cl, <i>Sverige</i>	59
Brooklyn Special Effect IPA, 0,5% 33cl, <i>USA</i>	59
Richard Juhlin Sparkling 0,0% <i>Frankrike</i>	110
Galipette Cidre 0,3% 33 cl	84

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!

