

RESTAURANT
AUBERGINE
BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30- 14.30

Tuesday 8/4

GRILLED CHICKEN STEAK SALAD
Avokado, crispy potatoes, pickled
onion & salsa verde mayonnaise

Wednesday 9/4

SEARED CURED SALMON
Creamy fennel, potatoes, mustard
vinaigrette, crispy rye bread,
dill & cucumber

Thursday 10/4

VEAL MEATBALLS
Gnocchi, tomato sauce, basil
& parmesan cheese

Friday 11/4

SCHNITZEL
Schnitzel of pork with anchovy butter,
sauerkraut, potatoes & red wine sauce

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 mayonnaise on levain toast. Served with vendace roe from Kalix, dill & lemon

BURRATA CAPRESE 165

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 285

Truffled potato purée, wild mushrooms, bacon, marrow-glazed onions and red wine jus

RESTAURANT
AUBERGINE
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

Dark chocolate truffle

45

CRÈME BRULÉE

Classic crème brulée flavored with vanilla

120

SORBET

Ask your waiter about todays flavor

50



Our

WINES BY GLAS

SPARKLING

NV Faustino Cava Brut , SP 85

NV André Clouet Grande Réserve Champagne , FR 205

RED

2022 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 Casas Patronales Pinot Noir, CL 165

2020 Roberto Sarotto Barolo, IT 210

2022 Vitícola Mentrídana, El Mentrídano, SP 170
(Garnacha)

2018 Château La Fon De Berger, Bordeaux, FR 190

WHITE

2023 Condesa de Leganza, Verdejo , SP 85

2023 Domaine Ellevin Chablis FR 185

2021 Fedellos do Couto Conasbrancas, SP 180
(Albarino, Treixadura etc.)

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 40/50kr

Cappuccino 55kr

Caffé Latte 55kr

Single/Double Macchiato 45/55kr

Single/Double Cortado 45/55kr

Tea 40 kr
(Red, Green & Black)