

RESTAURANT

AUBERGINE

BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30 - 14.30

Tuesday 22/4

TERIYAKI GRILLED CHICKEN
Noodles, cilantro, chili mayonaise,
sesame & cashew

Wednesday 23/4

SALSICCIA OF LAMB
Tomao feta cheese salad,
potato gratin & rosemary gravy

Thursday 24/4

SALISBURY STEAK
Broccoli, black currant jelly,
pepper sauce & roasted potatoes

Friday 25/4

SCHNITZEL
Schnitzel of pork with parmesan butter,
haricot verts, 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

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

MATJES HERRING 165

Poached egg, browned butter, Västerbotten cheese, crispy rye breas, smetana & red onion

STEAK TARTAR 170

Capers, dijon mayonaise, leeks, cornichons, ramson & Wrångebäck cheese.

LEMON BAKED LEEKS 165

Goat cheese cream, walnuts, truffle honey & fresh herbs



MAINS

CAESAR SALAD 245

Corn fed chicken, caesar dressing, bacon, cruotons & parmesan cheese

GNOCCHI ARRABIATA 230

Stracciatella, roasted tomato sauce, gremolata of ramson, crispy bread, sage & parmesan cheese

STEAK TARTAR 270

Capers, dijon mayonaise, leeks, cornichons, ramson & Wrångebäck cheese. Served with French fries

SWEDISH MEATBALLS 250

Porter creamy gravy, potato purée, lingonberries, & pickled cucumber

FISH STEW 275

Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons

VITELLO TONNATO 265

Thinly sliced veal with tuna dressing, capers, grilled lemon, rocket salad, parmesan cheese, baked tomatoes & roasted potatoes

MATJES HERRING 1/1 225

Poached egg, browned butter, Västerbotten cheese, crispy rye breas, smetana & red onion. Served with new potatoes

ALLERGIES? PLEASE LET YOUR WAITER KNOW!

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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 brulée flavored with vanilla

SORBET 50
Ask your waiter about todays flavor



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)