

RESTAURANT  
**AUBERGINE**  
BAR & MATSAL

*Today's*  
**LUNCH 175**

LUNCH IS SERVED BETWEEN 11.30- 14.30

*Tuesday 6/5*

GRILLED CHICKEN  
Mojo rojo dressing, roasted  
vegetables & parmesan cheese

*Wednesday 7/5*

BAKED CHAR  
Julienne vegetables, white wine sauce  
& potatoes

*Thursday 8/5*

SALISBURY STEAK  
Onion gravy, pickled cucumber,  
lingonberries & potato purée

*Friday 9/5*

SCHNITZEL  
Schnitzel of pork with sauerkraut,  
herb butter, broccoli,  
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 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.

**CONFIT OF LEEKS** 155  
Goat cheese cream, walnuts, truffle honey & fresh herbs



**MAINS**

**CAESAR SALAD** 225  
Corn fed chicken, caesar dressing, bacon, cruotons & parmesan cheese

**GNOCCHI ARRABIATA** 245  
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

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*Our*  
**BEVERAGES**

Kronenbourg 1664 5,0 % 65kr

Brooklyn East IPA 6,9 % 94kr

Eriksberg Karaktär 5,4 % 89 kr

Boulard Cidre 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 La Rosca Cava Brut , SP 85

NV André Clouet Grande Réserve Champagne , FR 205

**RED**

2022 Condesa de Leganza, Tempranillo , SP 85

2019 Domaine La Mereuille 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)