

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 - La Rosca

125 kr

Champagne - André Clouet

205 kr

CHEF'S CHOICE

- ASIAN TACO -

2022 WEINGUT DR. LOOSEN BLUE SLATE RIESLING, MOSEL

-RIB EYE STEAK

2018 CHÂTEAU LA FON DE BERGER, BORDEAUX

-FRENCH TOAST

2017 CHÂTEAU GRAND PEYROT, BORDEAUX

695 KR

WINE PAIRING 450 KR

ALLERGIES?

Please let your waiter know

STARTERS

CONFIT OF LEEKS

Goat cheese cream, walnuts, truffle honey & herbs

155

STEAK TARTAR

Capers, dijonnaise, cornichons, leeks & matured
cheese from wrongbäcke

170

GRILLED GREEN ASPARAGUS

Stracciatella, jamon mangalicia, olive oil, lemon &
salted almonds

175

ASIAN TACO

Crispy gyoza shells, raw minced meat, ponzu, chili
mayonnaise, ginger pickled vegetables, cilantro, ses-
ame & cashew

185

GAMBAS AL AJILLO

Shrimps in hot garlic oil, “pan con tomate” & ai-
oli

165

TOAST SKAGEN

Classic Swedish skagen with shrimps and mayonaise
on levain toast. Served with vendace roe, dill &
lemon

190/285

PICKLED HERRING “MATJES”

Eggs, smetana, browned butter, red onions, crispy
rye bread & västerbotten cheese

165

CHARKUTERIES & CHEESE

Spianata piccante, fennel salami & jamon
mangalicia, matured cheese from wrångbäcke,
taleggio, artichokes & marinated olives

255

MAINS

CAESAR SALAD

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

225

VITELLO TONNATO

Thinly sliced veal, tuna dressing, grilled lemon,
capers, arugula & deep fried potatoes

265

SWEDISH MEATBALLS

Porter creamy gravy, potato purée, lingonberries
& pickled cucumber

250

STEAK TARTAR

Capers, dijonnaise, cornichons, leeks & matured
cheese from wrongbäcke.
Served with French fries

270

GNOCCHI ARRABIATA

Pan fried fresh gnocchi, stracciatella, tomato
ragù, gremolata, crispy bread crumbs, deep fried
sage & parmesan

245

BRAISED LAMB SHANK

Creamy polenta, red wine sauce, gremolata,
deep fried sage & parmesan

285

RIB EYE STEAK

Tarragon butter, green asparagus & red wine sauce
Served with tomato salad & French fries

385

SEARED TUNA STEAK

Blackened pak choy, ginger pickled vegetables, chili
mayo, ponzu, cilantro, sesame toasted cashews, lime,
crispy rice paper & French fries

295

FISH STEW

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

275

BAKED CHAR

Buttered spring vegetables, champagne sauce,
roasted cauliflower purée & trout roe

355

PICKLED HERRING “MATJES”

Eggs, smetana, browned butter, redonions, crispy
rye bread & västerbotten cheese
served with buttered potatoes

225

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

Jamon Mangalicia 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

DOUGHNUT “BANANA SPLIT”

135

Banana & rum cream, salty caramel,
vanilla ice cream & roasted dark
chocolate

FRENCH TOAST

135

Strawberries marinated in elderflow-
er, rhubarb compote, whipped cream &
almonds

CHOCOLATE TRUFFLE

55

Dark chocolate truffle

FRESH PINEAPPLE

120

Yoghurt, chili flakes & mint

CHEESE PLATE

165

Matured cheese from vrångbäck,
Taleggio & Måneskär from arla unika.
Served with truffle honey & crackers

ICE CREAM

50

Vanilla

SORBET

50

Ask you waiter about today's flavor

RESTAURANT

AUBERGINE

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 VITÌCOLA 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

2019	Domaine la Mereuille, 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

2024	Arndorfer, Grüner Veltliner, Wein aus Österreich	155/690
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 (slighty skin-contact) Albarino, Treixadura mm.	180/805

ROSÉ

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

NV	La Rosca 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
79k

Rabarber Sour

Rhubarb, Lemon, Sugar & Egg white
99k

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!

