

RESTAURANT

AUBERGINE

BAR & MATSAL

BRUNCH MENU

SMALLER PLATES

EGG & AVOCADO	155
Toasted levain with creamy scrambled eggs, avocado, chili flakes & herbs	
STEAK TARTAR	195
Capers, dijonnaise, cornichons, leeks, ramson & matured cheese from Wrångebäck	
TOAST SKAGEN	190
Classic Swedish skagen with shrimps & mayonnaise on levain toast. Served with vendace roe, dill & lemon	
EGG & PROSCIUTTO	185
Toasted levain with creamy scrambled eggs, prosciutto ham, tomato & parmesan cheese	

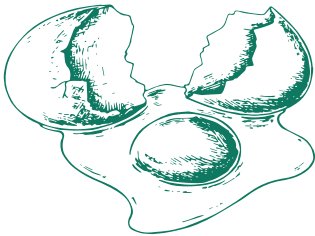
SIDES

FRENCH FRIES	50
POTATO PURÉE	45
GREEN SALAD	55
TOMATO SALAD	65
SIDE CAESAR SALAD	65
DIPP (CHILI MAYONAISE, AIOLI)	20

DISH OF THE MONTH

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

225



GAMBAS AL AJILLO	165
Shrimps in hot garlic oil, pan con tomate & aioli	
CONFIT OF LEEKS	155
Goat cheese cream, walnuts, truffle honey & herbs	
ASIAN TACO	185
Crispy gyoza shells, raw minced meat, ponzu, chili mayonnaise, gringer pickled vegetables, cilantro, sesame & cashew	

ALLERGIES?

Please let your waiter know

MAINS

VITELLO TONNATO	265
Thinly sliced veal, tuna dressing, grilled lemon, capers, arugula, deep fried potatoes & blackened tomatoes	
SEARED TUNA STEAK	295
Blackened pak choy, ginger pickled vegetables, chili mayonaise, ponzu, cilantro, sesame toasted cashews, lime, crispy rice paper & French fries	
GNOCCHI ARRABIATA	245
Pan fried fresh gnocchi, stracciatella, tomato ragu, gremolata, crispy bread crumbs, deep fried sage & parmesan	
STEAK TARTAR	270
Capers, dijonnaise, cornichons, leeks, & matured cheese from Wrångebäck. Served with French fries	

SNACKS

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

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	
RIB EYE	325
Sauce bearnaise, baked tomatoes, green asparagus & red wine sauce. Served with French fries	
CAESAR SALAD	225
Corn fed chicken, caesar dressing, bacon, cruotons & parmesan cheese	

DESSERTS

CRÈME BRÛLÉE	125	FRENCH TOAST	130
Classic crème brûlée flavored with vanilla		Strawberries marinated in elder-flower, rhubarb compote, 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			

BRUNCH BEVERAGES

BLOODY MARY	140
Vodka, Aubergine's spice mix, tomato juice, celery & lemon	
VIRGIN MARY	85
Aubergine's spice mix, tomato juice, celery & lemon	

RABARBER SOUR	168
Vodka, rhubarb, lemon, sugar & egg white	
MIMOSA	125
Orange juice & cava	

BRUNCH SPARKLING	95
Faustino Cava Brut, Rioja	
ORANGE JUICE	65
ESPRESSO MARTINI	168
Vodka, kahlua, espresso & sugar	

RESTAURANT

AUBERGINE

BAR & MATSAL

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

La Rosca Cava Brut, *Catalonia*

WINES BY GLAS

RED

2019	Domaine la Mereuille, Côtes Du Rhône <i>Rhône</i>	155/680
2021	Constitution Road Shiraz, <i>Robertson</i>	160/690
2022	Vitícola Mentrídana, 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

2024	Arndorfer, Grüner Veltliner, Wein aus Österreich	155/690
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
------	------------------------------------	---------

SPARKLING

NV	La Rosca Cava Brut, <i>Catalonia</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
--	----

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!

