

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

SWEDISH CLASSICS

- TOAST SKAGEN -

ERIKSBERG KARAKTÄR & 4 CL O.P ANDERSSON SNAPS

-SWEDISH MEATBALLS

2020 DOMAINE LA MEREUILLE, CÔTES DU RHÔNE, RHÔNE

-STRAWBERRIES & ALMONDS

2017 CHÂTEAU GRAND PEYROT, BORDEAUX

570 KR

DRINK PAIRING 475 KR

(ASK FOR OUR NON ALCOHOLIC OPTIONS)

ALLERGIES?

Please let your waiter know

STARTERS

GUBBRÖRA

155

Classic Swedish gubbröra with anchovy, eggs, chives & dill. Served with rye bread red onion & browned butter

HUMMUS

170

Libanese chickpea dipp, tomato, mint, chili, feta cheese almonds & sumak. Served with grilled bread

STEAK TARTAR

175

Capers, dijonnaise, cornichons, pickled onions, herb oil, crispy potato-julienne & parmesan cheese

GRILLED GREEN ASPARAGUS

175

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

ASIAN TACO

185

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

GAMBAS AL AJILLO

180

Shrimps in hot garlic oil, “pan con tomate” & aioli

TOAST SKAGEN 1/2

190

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

CHARKUTERIES & CHEESE

275

Coppa di Parma, truffle salami & jamon mangalicia, parmesan cheese, taleggio & truffled artichoke dipp

MAINS

CAESAR SALAD

225

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

VITELLO TONNATO

270

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

SWEDISH MEATBALLS

260

Porter creamy gravy, potato purée, lingonberries & pickled cucumber

STEAK TARTAR

275

Capers, dijonnaise, cornichons, pickled onions, herb oil, crispy potato-julienne & parmesan cheese. Served with French fries

GNOCCHI ARRABIATA

245

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

LAMB FILÉ

310

Herb-marinated lamb tenderloin, hummus, tomato, mint, chili, feta cheese, almonds & sumak. Served with roasted potatoes

RIB EYE STEAK

395

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

SEARED TUNA STEAK

295

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

FISH STEW

275

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

BAKED CHAR

355

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

TOAST SKAGEN 1/1

285

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

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

Truffle salami 30 gram 85 kr

Coppa di Parma 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

STRAWBERRIES & ALMONDS

135

Fresh strawberries, elderflower consommé, almond, sponge cake & whipped cream

CHOCOLATE TRUFFLE

55

Dark chocolate truffle

CHEESE PLATE

165

Parmesan cheese, Taleggio & Roquefort Served with fig marmalade & 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
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 Valle de Leyda	165/730
2018	Château La Fon Du Berger, <i>Haut-Médoc 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 Loire	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

ROSÉ

2024	M de Minuty, Rosé, <i>Provence</i>	150/660
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SPARKLING

NV	La Rosca Cava Brut, <i>Rioja</i>	125/560
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
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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%, <i>Germany</i>	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, <i>Sweden</i>	59
Brooklyn Special Effect IPA, 0,5% 33cl, <i>USA</i>	59
Richard Juhlin Sparkling 0,0% <i>France</i>	110
Galipette Cidre 0,3% 33 cl	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!

