

RESTAURANT

AUBERGINE

BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30 - 14.30

Tuesday 19/6

VITELLO TONNATO

Thinly sliced veal with tuna dressing,
crispy potatoes, tomato, parmesan cheese
& rocket salad

Wednesday 20/6

BAKED SALMON

Green asparagus, butter sauce, dill
& potatoes

Thursday 21/6

SALISBURY STEAK

Broccoli, roasted potatoes,
pepper sauce & black currant jelly

Friday 22/6

SCHNITZEL

Schnitzel of pork with herb 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

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 &
Wrångebäck cheese.

CONFIT OF LEEKS 155

Goat cheese cream, walnuts, truffle honey & fresh
herbs



MAINS

VEGETARIAN DISH OF THE WEEK 195

Potato gnocchi with pesto, tomato, rocket salad,
parmesan cheese & pine nuts

CAESAR SALAD 225

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

STEAK TARTAR 270

Capers, dijon mayonaise, leeks, cornichons &
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 45 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

BLUEBERRY BAVAROISE 120

Blueberries and roasted white chocolate

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

2024 Condesa de Leganza, Tempranillo , SP 85

2020 Domaine La Mereuille Côtes du Rhône, FR 145

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

2024 Condesa de Leganza, Verdejo , SP 85

2023 Domaine Ellevin Chablis FR 185

2024 Arndorfer, Grüner veltliner, AT 155

2022 Bogle Vineyards Chardonnay, USA 165

2023 Domaine Thomas Sancerre Le Pierrier, FR 195

2022 Weingut Dr. Loosen Riesling, DE 155

COFFEE & TEA

Filter coffee 30 kr

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)