

RESTAURANT

AUBERGINE

BAR & MATSAL

BRUNCH MENU

SMALLER PLATES

EGG & AVOCADO	155
Toasted levain with poached eggs, avocado, chili flakes & herbs	
EGG ROYAL	185
Toasted levain, poached egg, sauce hollandaise & smoked salmon	
STEAK TARTAR & TRUFFLE	180
Truffle mayonnaise, pickled onion, herb oil, crispy Jerusalem artichoke, parmesan cheese & fresh black truffle	
TOAST SKAGEN	190
Classic Swedish skagen with shrimps & mayonnaise on levain toast. Served with vendace roe, dill & lemon	

SIDES

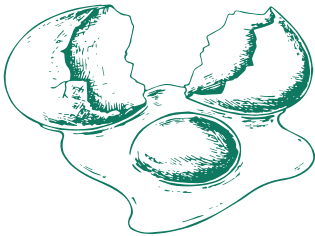
FRENCH FRIES	50
POTATO PURÉE	45
GREEN SALAD	55
TOMATO SALAD	65
SIDE CAESAR SALAD	65
DIPP (CHILI MAYONAISE, AIOLI & TRUFFLE MAYONNAISE)	20

DISH OF THE MONTH

OMELETTE

Open omelette with Västerboten cheese, vendace roe, pickled onion, dill, chives and lemon. Served with green salad

275



SNACKS

VENDACE ROE CHIPS	130
MARINATED OLIVES	70
MARCONA ALMONDS	85
TRUFFLE CASHEW	75
JAMON MANGALICIA 30 GRAM	85
TRUFFLE SALAMI 30 GRAM	85
COPPA DI PARMA 30 GRAM	65
BOQUERONES	105

ALLERGIES?

Please let your waiter know

MAINS

OMELETTE	275	SWEDISH MEATBALLS	250
Open omelette with Västerbotten cheese, vendace roe, pickled onion, dill, chives and lemon. Served with green salad		Porter creamy gravy, potato purée, lingonberries & pickled cucumber	
SEARED TUNA STEAK	295	FISH STEW	265
Blackened pak choy, ginger pickled vegetables, chili mayonaise, ponzu, cilantro, sesame toasted cashews, lime, crispy rice paper & French fries		Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & croutons	
GRATINATED GOAT CHEESE	245	RIB EYE	325
Roasted eggplant cream, marcona almonds, honey, endive & frissé salad		Tarragon butter & red wine sauce. Served with French fries and tomato salad	
STEAK TARTAR & TRUFFLE	275	CAESAR SALAD	225
Truffle mayonnaise, pickled onion, herb oil, crispy Jerusalem artichoke, parmesan cheese & fresh black truffle. Served with French fries		Corn fed chicken, caesar dressing, bacon, cruotons & parmesan cheese	

DESSERTS

CRÈME BRÛLÉE	125	BLUEBERRY BAVAROISE	130
Classic crème brûlée flavored with vanilla		Roasted white choclote & blueberries	
STICKY TOFFEE PUDDING	120	CHOCOLATE TRUFFLE	55
Caramel sauce, cloudberrries, pecan & vanilla ice cream		Dark chocolate truffle	
ICE CREAM/SORBET	50		
Ask your waiter about today's special			

BRUNCH BEVERAGES

BLOODY MARY	140	RABARBER SOUR	168	BRUNCH SPARKLING	95
Vodka, Aubergine's spice mix, tomato juice, celery & lemon		Vodka, rhubarb, lemon, sugar & egg white		La Rosca Cava Brut, Catalonia	
VIRGIN MARY	85	MIMOSA	125	ORANGE JUICE	65
Aubergine's spice mix, tomato juice, celery & lemon		Orange juice & cava		ESPRESSO MARTINI	
				Vodka, kahlua, espresso & sugar	

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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
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

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

ROSÉ

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

