

RESTAURANT

# AUBERGINE

BAR & MATSAL

*Today's*  
**LUNCH 175**

LUNCH IS SERVED BETWEEN 11.30 - 14.30

*Tuesday 26/8*

**GRILLED CHICKEN**  
Roasted vegetables, crispy potatoes, aioli & parmesan cheese

*Wednesday 27/8*

**FRIED BREADED PLAICE**  
Curry remoulade sauce, sugar snaps, lemon & potatoes

*Thursday 28/8*

**SALISBURY STEAK OF LAMB**  
Tzatziki, tomato & feta cheese salad, roasted potatoes & rosemary jus

*Friday 29/8*

**WALLENBERGARE**  
Salisbury steak of veal with green peas, lingonberries, browned butter & potato purée

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**

## STARTERS

**VENDACE ROE CHIPS 130**

Potato chips, vendace roe from Kalix, red onion & chives

**TOAST SKAGEN 190/285**

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

**GAMBAS AL AJILLO 165**

Shrimps in hot garlic oil with "pan con tomate" & aioli

**STEAK TARTAR & TRUFFLE 180**

Capers, truffle mayonnaise, pickled onions, herb oil, crispy Jerusalem artichoke, parmesan cheese & fresh black truffle

**GRATINATED GOAT CHEESE 155**

Roasted eggplant cream, marcona almonds, honey, en-dice & frissé sallad



## 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, croutons & parmesan cheese

**STEAK TARTAR & TRUFFLE 270**

Capers, truffle mayonnaise, pickled onions, herb oil, crispy Jerusalem artichoke, parmesan cheese & fresh black truffle. 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

**RIB EYE STEAK 395**

Tarragon butter & red wine sauce. Served with French fries & tomato salad

**GRATINATED GOAT CHEESE 245**

Roasted eggplant cream, marcona almonds, honey, en-dice & frissé sallad

**ALLERGIES? PLEASE LET YOUR WAITER KNOW!**

RESTAURANT

# AUBERGINE

BAR & MATSAL

*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 brûlée 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)