

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

CHEF'S CHOICE

- TOAST SKAGEN -

ERIKSBERG KARAKTÄR & 4 CL O.P ANDERSSON SNAPS

-ENTRECÔTE

2018 CHÂTEAU LA FON DE BERGER, BORDEAUX

-STICKY TOFFEE PUDDING

2020 RUFFINO SERELLE VIN SANTO DEL CHIANTI, TUSCANY

690 KR

DRINK PAIRING 510 KR

(ASK FOR OUR NON ALCOHOLIC OPTIONS)

ALLERGIES?

Please let your waiter know

STARTERS

GRATINATED GOAT CHEESE 155

Roasted eggplant cream, marcona almonds, honey,
endive & frissé salad

GAMBAS AL AJILLO 165

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

VENDACE ROE & POTATO 175

Potato croquettes, vendace roe, smetana & red onion

RAVIOLI & PORCINI MUSHROOMS 195

Fresh pasta filled with cream cheese, porcini
mushroom soup, bacon, pan fried chanterelles &
crispy Jerusalem artichoke

STEAK TARTAR & TRUFFLE 180

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

CHANTERELLE TOAST 190

Creamy Swedish chanterelles, toasted levain bread,
pickled onion & cress

TRUFFLE TACO 185

Crispy gyoza shells, raw minced meat, truffle
mayonnaise, capers, pickled silver onion, parmesan
cheese & black truffle

TOAST SKAGEN 1/2 190

Classic Swedish skagen with shrimps and mayonnaise
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,
red onion, cruotons & parmesan cheese

PEPPER-SEARED VEAL 355

Swedish chanterelles, roasted Jerusalem artichoke
purée, bellaverde broccoli & port wine jus

SWEDISH MEATBALLS 260

Porter creamy gravy, potato purée, lingonberries
& pickled cucumber

STEAK TARTAR & TRUFFLE 275

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

CHANTERELLE RISOTTO 295

Swedish chanterelles, crispy green cabbage,
pickled onion & parmesan cheese

GRATINATED GOAT CHEESE 245

Roasted eggplant cream, marcona almonds, honey,
endive & frissé salad

RIB EYE STEAK 395

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

PIZZA GAMBERETTI 295

San Marzano tomatoes, red prawns, garlic, fiore di
latte, lemon, parsley, chili oil & parmesa cheese

FISH STEW 275

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

PIKE PERCH 355

Swedish chanterelles, potato croquettes, crispy
green cabbage and crudité of fennel

TOAST SKAGEN 1/1 285

Classic Swedish skagen with shrimps and mayonnaise
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

STICKY TOFFEE PUDDING 135

Caramel sauce, cloudberry, pecan &
vanilla ice cream

FRENCH TOAST 135

Blueberries & raspberries, whipped
cream & almonds

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

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 <i>Rhône</i>	155/680
2022	Vitícola Mentrídana, El Mentrídano <i>Garnacha, 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
2024	Domaine de la Garenne, Sancerre <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

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!

