

RESTAURANT

AUBERGINE

BAR & MATSAL

Today's
LUNCH 175

LUNCH IS SERVED BETWEEN 11.30 - 14.30

Tuesday 16/9

STEAK SALAD
Avocado, pickled onion, roasted
potatoes & salsa verde mayonnaise

Wednesday 17/9

SALISBURY STEAK OF VEAL
Broccoli, lingonberries, mushroom
sauce & potato purée

Thursday 18/9

GRILLED CHICKEN
Truffle mayonnaise, parmesan roa-
sted potatoes, point cabbage &

Friday 19/9

SCHNITZEL
Schnitzel of pork with café de Paris sau-
ce, souer craut, haricot verts

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

Creamy mushroom pasta, rocket salad & parmesan cheese

CAESAR SALAD 225

Corn fed chicken, caesar dressing, bacon, cruotons & 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 Frech fries & tomato salad

GRATINATED GOAT CHEESE 245

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

ALLERGIES? PLEASE LET YOUR WAITER KNOW!

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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 55

Dark chocolate truffle

CRÈME BRULÉE 125

Classic crème brûlée flavored with vanilla

STICKY TOFFEE PUDDING 135

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

2023 Bogle Vineyards Chardonnay, USA 165

2024 Domaine de la Garenne, Sancerre, 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)