



## LUNCH MENU NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

### TACOS & SMALL SERVINGS

fresh marinated TUNA TACO with chili mayonnaise, soy pearls and coriander 110

BLEAK ROE CRISPS with smetana, red onion, dill and chives 185

crispy CALAMARES with herb mayonnaise 145

CROQUETTES with charcuteries, creamy garlic and pickled onion 115

CEVICHE catch of the day with lime, mango, cilantro, chili and sweet potato chips 135

small STEAK TARTARE with pickled chantarelles, penny bun emulsion, crispy kale, jerusalem artichoke and grated västerbottens cheese 215

OYSTERS FINE DE CLAIRE with mignonette: half a dozen 165, a dozen 310

### OUR DAILY DISH

ALWAYS COSTS 165 SEK AND IS SERVED WITH FRESHLY BAKED BREAD AND WHIPPED BUTTER

APRIL 22 - APRIL 26

MONDAY: VENISON FLANK STEAK with pommes lyonnaise, mushroom smetana and port wine sauce

DRINK: ANIMA NEGRA, AN/2, MAJORCA, SPAIN FULL GLASS 205 / HALF GLASS 103

TUESDAY: crispy SCHNITZEL with parsley butter, german potato salad and lemon

DRINK: PFLÜGER BUNTSANSTEIN RIESLING TROCKEN, PFALZ, GERMANY EKO FULL GLASS 155 / HALF GLASS 78

WEDNESDAY: LAMB KEBABS with chèvre cream, gravy, roasted potatoes, herbs and blackened zucchini

DRINK: BRANCAIA, CHIANTI CLASSICO, TUSCANY, ITALY EKO FULL GLASS 165 / HALF GLASS 83

THURSDAY: CHICKEN BALLOTINE with corn risotto, sugar snaps, green leaves and parmesan

DRINK: MORGAN BAY CELLARS, CHARDONNAY, CALIFORNIA, USA FULL GLASS 165 / HALF GLASS 83

FRIDAY: STEAK MINUTE with pommes lyonnaise, garlic butter and confit tomato

DRINK: BARON P. DE ROTHSCHILD, MOUTON CADET HERITAGE, BORDEAUX, FRANCE FULL GLASS 170 / HALF GLASS 85

### MAIN COURSES

CLASSIC OMELETTE with smoked ham and mozzarella. Served with french fries and a green leaf salad 195

WEEKLY OMELETTE: with creamy mushrooms and parsley. Served with french fries and a green leaf salad 195

WEEKLY VEGETARIAN: crispy black bean burger in brioche with kimchi slaw, cilantro and sweet potato fries 195

blackened tenderloin "PELLE JANZON" with kalix vendace roe, toast, red onion, smetana, horse radish, egg yolk and french fries 285

STEAK TARTARE with pickled onion, penny bun emulsion, crispy kale, jerusalem artichoke, grated västerbottens cheese and french fries 265

salted, cured SALMON with creamy dill and horseradish potatoes, green asparagus and lemon 235

SHRIMP SALAD with crispy green leaves, cherry tomatoes, avocado, egg, lemon and rhode island dressing 265

CAESAR SALAD with bacon, parmesan, pickled onion, herb croutons and grilled chicken thigh fillet 255

vegetarian CAESAR SALAD with parmesan, grilled halloumi, pickled onion and crispy avocado 255

creamy PASTA RIGATONI with mushrooms, fermented garlic, truffle pecorino and green leaves 235

butterfried SCALLOPS with risotto, mushrooms, dill gremolata, lemon and crispy oyster mushroom 295

crispy SCHNITZEL with creamy parsley, pickled onion, olive-capers, comté cheese, sauerkraut and potatoes 295

crispy SWEDISH HASH with trout roe, sour cream, red onion, chives, dill and lemon 235

crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, chives, dill and lemon 220

VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 235

grilled RIB EYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 365

deep-fried TUNA with sesame seeds, marinated watermelon, feta cheese, scallions, spicy mayonnaise and leche de tigre 295