



## 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 29 - MAY 3

MONDAY: fried VEAL with creamy potato salad, spring vegetables, asparagus and gravy

DRINK: GOICHOT, PINOT NOIR, BURGUNDY, FRANCE FULL GLASS 170 / HALF GLASS 85

TUESDAY: crispy SCHNITZEL with creamy portabello mushrooms, roasted potatoes, herbs and green peas

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

WEDNESDAY: NYBROGATAN BURGER with cheese, truffle mayonnaise, caramelized onions, crispy salad and french fries

DRINK: BLACK STALLION CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, USA FULL GLASS 185 / HALF GLASS 93

THURSDAY: CHICKEN SKEWER with melon salad, feta cheese, mint yoghurt and chili-roasted potatoes

DRINK: SOALHEIRO ALVARINHO, VINHO VERDE, PORTUGAL FULL GLASS 160 / HALF GLASS 80

FRIDAY: STEAK MINUTE with café de paris butter, sweet potato fries and marinated cherry tomatoes

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

### MAIN COURSES

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

WEEKLY OMELETTE: with mozzarella, basil and semi-dried tomatoes. Served with french fries and a green leaf salad 195

WEEKLY VEGETARIAN: gratinated chèvre with beets, chili roasted walnuts, honey and green leaves 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

WANT TO KNOW EXACTLY WHAT'S IN YOUR FOOD? PLEASE ASK YOUR WAITER.