



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 16:00

TACOS & SMALL SERVINGS

- OYSTERS FINE DE CLAIRE with mignonette: half a dozen 165, a dozen 310
fresh marinated TUNA TACO with chili mayonnaise, soy pearls and coriander 110
crispy HALLOUMI TACO with honey, chili, avocado cream and roasted sesame seeds 115
FOIE GRAS TACO with macadamia cream, caramelized nuts and sherry glaze 125
gratinated SNAILS in garlic with parsley and grilled sourdough bread 195
CROQUETTES with charcuteries, creamy garlic and pickled onion 115
crispy CALAMARES with herb mayonnaise 145
10 gr STURGEON CAVIAR SIBERIAN RESERVE with smetana, honey and ghrurkin 299
CEVICHE catch of the day with lime, mango, cilantro, chili and sweet potato chips 135
creamy BURRATA with grilled melon, jalapeño oil and crispy bread 155
small STEAK TARTARE with pickled onion, penny bun emulsion, crispy kale, jerusalem artichoke and grated västerbottens cheese 215
VENDACE ROE CRISPS with smetana and chives 185

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
grilled VEAL ON A PLANK with pommes duchesse, bearnaise sauce, blackened tomato and bacon-wrapped french beans 295
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
crispy FETA CHEESE with chili-fried gnocchi, marinated cherry tomatoes and mint cream with peas 265
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
butter-fried SCALLOPS with risotto, mushrooms, dill gremolata, lemon and crispy oyster mushroom 295
steamed COD with potatoes, browned butter, crispy egg, prawns, horseradish, dill and lemon 345
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 RIBEYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 365
creamy PASTA RIGATONI with mushrooms, fermented garlic, truffle pecorino and green leaves 235
deep-fried TUNA with sesame seeds, marinated watermelon, feta cheese, scallions, spicy mayonnaise and leche de tigre 295
swedish LAMB DUMPLINGS with browned butter, lingonberries, pointed cabbage ballotine, cauliflower cream and herb foam 265

DESSERTS

- baked GOAT CHEESE with fig marmalade, walnuts and crispy bread 95
TARTE TATIN with vanilla sauce 95
CHOCOLATE FONDANT with snickers peanuts and vanilla ice cream 115
MILK SORBET with cherry compote, almonds and roasted white chocolate 95
CRÈME BRÛLÉE 95
CHOCOLATE BALL rolled in coco flakes 35 / CHOCOLATE TRUFFLE 35
LEMON SORBET 75