



## EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 4:00 PM

### TACOS & SMALL SERVINGS

- OYSTERS FINE DE CLAIRE with mignonette: half a dozen 180, a dozen 350
- WHITE ASPARAGUS with sandefjord sauce, croutons, green asparagus and wild garlic oil 210
- PATA NEGRA (60gr) with olive oil and espelette pepper 185
- soy marinated TUNA TACO with chili mayonnaise and coriander 120
- 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
- small OCTOPUS CARPACCIO with spicy pico de gallo 115
- SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread, vendace roe, dill and lemon 210/275
- gratinated SNAILS in garlic with parsley and grilled sourdough bread 195
- crispy CALAMARES with herb mayonnaise 155
- creamy BURRATA with jalapeño-oil, marinated cherry tomatoes, salsa romesco and bread crumbs 155
- CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 120
- small STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan and cayenne 185
- VENDACE ROE CRISPS with smetana and chives 185
- SMOKED SHRIMPS with fried bread, aioli and lemon 185
- CAVIAR, POLANCO SIBERIAN RESERVE, URUGUAY (10 gr) with smetana and ghurkin 299
- MINI-MOULES with garlic, thyme, cream, white wine, aioli and grilled bread 155

### MAIN COURSES

- CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195
- WEEKLY OMELETTE with chevré, pine nuts and honey. served with french fries and a green leaf salad 195
- blackened tenderloin "PELLE JANZON" with vendace roe, toast, red onion, smetana, horse radish, egg yolk and french fries 295
- STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan, cayenne and french fries 275
- SHRIMP SALAD with crispy green leaves, avocado, egg, horseradish, croutons, lemon and spicy rhode island dressing 265
- CAESAR SALAD with bacon, parmesan, pickled onion, croutons and grilled chicken fillet 255
- HALLOUMI SALAD with avocado, sesame seeds, black berries, beetroots, green leaves, lime dressing, crispy bread and cilantro 255
- steamed CHAR with buerre blanc, rhubarb, beetroot emulsion, herb potatoes and radishes 335
- butter-fried SCALLOPS with ravioli, lobster broth, scampi, tomato and parmesan 295
- lemon and capers RAVIOLI with basil broth, tomato, parmesan and broccolini 255
- ASPARAGUS RISOTTO with parmesan, crispy leek, sugar snaps, jalapeño oil, lime zest and honey cress 285
- crispy VEAL SCHNITZEL with capers potatoes, browned butter, cabbage, wild garlic mayonnaise and grated västerbottens cheese 295
- grilled LAMB FILLET with asparagus, chèvre terrine, port wine sauce and crispy leek 335
- 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 235
- VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 245
- grilled RIBEYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 385
- seared TUNA with spicy mayonnaise, marinated cucumber salad, crispy rice noodles and cilantro 295
- grilled BLACK ANGUS BEEF ON A PLANK with parmesan pommes duchesse, red wine sauce, bearnaise sauce, tomato and bacon-wrapped beans 345

### DESSERTS

- RHUBARB PIE with oat crunch and vanilla sauce 135
- CHOCOLATE FONDANT with snickers peanuts and vanilla ice cream 115
- ALMOND CAKE with cloudberry, swedish punsch and whipped cream 115
- CRÈME BRÛLÉE 95
- CHOCOLATE BALL rolled in coco flakes 35
- house pralines: MARIANNE 45 / WHITE LAVENDER 45 / HAZELNUT TOFFEE 45
- SEA BUCKTHORNE SORBET 75

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