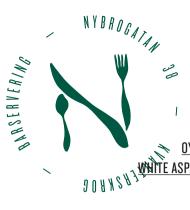
EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 4:00 PM



TACOS & SMALL SERVINGS

UISIENS FINE DE ULAIKE with mignonette: half a dozen 180, a dozen 350 **WHITE ASPARAGUS** with sandefjord sauce, croutons, green asparagus and wild garlic oil 210 **DATA NECRA (COLE)** with the structure of the s PATA NEGRA (60gr) with olive oil and espelette pepper 185 soy marinated TUNA TACO with chili mayonnaise and coriander I20 crispy HALLOUMI TACO with honey, chili, avocado cream and roasted sesame seeds 115 FOIE GRAS TACO with macadamia cream, caramelized nuts and sherry glace 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 **<u>CROQUETTES</u>** 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, bowned 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 **<u>RIBEYE STEAK</u>** 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

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

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