



## SUMMER MENU NYBROGATAN 38

SERVED EVERY DAY FROM 11:00AM WITH A BREAK BETWEEN 3:00PM AND 4:00PM

### TACOS & SMALL SERVINGS

- OYSTERS FINE DE CLAIRE with mignonette: half a dozen 165, a dozen 310
- PATA NEGRA (60gr) with olive oil and espelette pepper 185
- 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
- small OCTOPUS CARPACCIO with spicy pico de gallo 115
- SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread and lemon 220/285
- gratinated SNAILS in garlic with parsley and grilled sourdough bread 195
- crispy CALAMARES with herb mayonnaise 145
- grilled LAMB SKEWER with wild garlic chimichurri 175
- CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 120
- small STEAK TARTARE with dijonnaise, parsley, red onion, deep-fried capers and marinated cherry tomatoes 185
- tuna, scampi and char CEVICHE with leche de tigre and cilantro 185
- creamy BURRATA with elderflower salsa, grilled peach and crispy basil 165
- VENDACE ROE CRISPS with smetana and chives 185

### WEEKLY DISH (served mon-fri 11.00-15.00)

pasta linguini with garlic-fried SCAMPI, lobster sauce, parsley, tomatoes, grated parmesan and aragula salad 195

### MAIN COURSES

- CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195
- OMELETTE NO2 with comté cheese and caramelized onions. 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 325
- STEAK TARTARE with dijonnaise, parsley, red onion, deep-fried capers, marinated cherry tomatoes and french fries 275
- steamed CHAR with sandefjord sauce, new potatoes, herb salad and crispy bread 335
- grilled TENDER STRIP with garlic butter, new potatoes, herbs, wild garlic chimichurri and blackened vegetables 345
- (from 16.00) grilled SCAMPI with ravioli, lobster broth, tomato and parmesan 295
- ASPARAGUS RISOTTO with parmesan, crispy leek, sugar snaps, jalapeño oil, lime zest and herbs 285
- crispy VEAL SCHNITZEL with capers potatoes, browned butter, cabbage, wild garlic mayonnaise and grated västerbottens cheese 295
- crispy SWEDISH HASH with vendace roe, sour cream, red onion, chives, dill and lemon 325
- crispy SWEDISH HASH with trout roe, sour cream, red onion, chives, dill and lemon 275
- crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, chives, dill and lemon 255
- VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 255
- grilled RIBEYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 395
- 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
- seared TUNA with marinated watermelon, feta cheese, spring onion, spicy mayonnaise and leche de tigre 295
- salted, cured SALMON with creamy dill and horseradish potatoes, vegetables and lemon 265
- PICKLED HEERING with browned butter, egg, new potatoes, onion, chives and dill 195

### DESSERTS

- STRAWBERRIES with italian meringue, lemon curd and cookie crumbles 140
- 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
- TRUFFLE 45
- WILD STRAWBERRY SORBET 75
- a piece of COMTÉ CHEESE with fig marmalade 95

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