



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
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
SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread and lemon 210/275
whipped SOBRASADA with honey and crispy bread 135
crispy CALAMARES with herb mayonnaise 145
10 gr STURGEON CAVIAR SIBERIAN RESERVE with smetana, honey and ghurkin 299
creamy BURRATA with grilled melon, jalapeño oil and crispy bread 155
small STEAK TARTARE with wild garlic emulsion, green asparagus, crispy capers and grated västerbottens cheese 215
grilled SHRIMP SKEWER in hot marinade with blackened lime, sesame emulsion and crispy rice paper 145
VENDACE ROE CRISPS with smetana and chives 185

WEEKLY DISH (served mon-fri 11.00-15.00)

- SCHNITZEL with roasted potatoes, herbs, creamy mushroom sauce, blackened carrot and crispy parsley 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 285
STEAK TARTARE with wild garlic emulsion, green asparagus, crispy capers, grated västerbottens cheese and french fries 265
fried GNOCCHI with creamy burrata, wild garlic pesto, marinated cherry tomatoes and crispy leek 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 CHAR with browned butter, grilled asparagus, trout roe, new potatoes, herb salad and blackened 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
salted, cured SALMON with creamy dill and horseradish potatoes, green asparagus and lemon 235
PICKLED HEERING with browned butter, egg, new potatoes, onion, chives and dill 185
(from 16.00) grilled VEAL ON A PLANK with pommes duchesse, bearnaise sauce, blackened tomato and bacon-wrapped french beans 295

DESSERTS

- a piece of CHEESE with fig marmalade and crispy bread 95
BERRY PIE with vanilla sauce 95
CHOCOLATE FONDANT with snickers peanuts and vanilla ice cream 115
STRAWBERRIES with vanilla ice cream, almond crisp and pickled rhubarb 135
CRÈME BRÛLÉE 95
CHOCOLATE BALL rolled in coco flakes 35 / CHOCOLATE TRUFFLE 35

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