



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 4:00 PM

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
crispy CALAMARES with herb mayonnaise 145
creamy BURRATA with grilled melon, jalapeño oil and crispy bread 155
small STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan and cayenne 175
grilled SHRIMP SKEWER in hot marinade with blackened lime, sesame emulsion and crispy rice paper 145
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 hot feta cheese cream and broccolini. served with french fries and a green leaf salad 195
MUSHROOM SANDWICH with fried and pickled chantarelles, caramelized onion emulsion, grated västerbottens cheese and a small sallad 195
blackened tenderloin "PELLE JANZON" with vendace roe, toast, red onion, smetana, horse radish, egg yolk and french fries 285
STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan, cayenne 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, deep-fried 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 sandejord sauce, herb potatoes, cucumber, kohlrabi and trout roe 345
crispy VEAL SCHNITZEL with café de berlin butter, capers gravy, pickled onion, haricots verts, potato skewer and grated gruyère 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
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
APPLE PIE with cinnamon, oat crunch and vanilla ice cream 135
CHOCOLATE FONDANT with snickers peanuts and vanilla ice cream 115
N38 CARROT CAKE with yoghurt sorbet, chocolate crumbles and pickled carrot 115
CRÈME BRÛLÉE 95
CHOCOLATE BALL rolled in coco flakes 35
CHOCOLATE TRUFFLE 35
DUBAI PRALINE 45
SEA BUCKTHORNE SORBET 75