



## 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  
CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 110  
creamy BURRATA with jalapeño-oil, marinated cherry tomatoes, salsa romesco and bread crumbs 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 smoked, cured salmon and creamy horseradish. 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, marinated cherry tomatoes, tomato pesto, pumpkin cream and roasted pumpkin seeds 265  
SHRIMP SALAD with crispy green leaves, cherry tomatoes, avocado, egg, lemon and rhode island dressing 265  
CAESAR SALAD 2.0 with gem salad, bacon, parmesan, pickled onion, herb croutons and grilled chicken fillet 255  
HALLOUMI SALAD with avocado, sesame seeds, black berries, beetroots, green leaves, lime dressing, crispy bread and cilantro 255  
butter-fried SCALLOPS with risotto, mushrooms, dill gremolata, lemon and crispy oyster mushroom 295  
fried HALIBUT with white wine sauce, västerbottens croquettes, broccolini and dill oil 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  
seared TUNA with spicy mayonnaise, marinated cucumber salad, crispy rice noodles and cilantro 295  
grilled DEER ON A PLANK with parsnip and celeriac duchesse, mushroom cream, smoked bacon and blackened onion 345

### 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  
DUBAI PRALINE 45  
SEA BUCKTHORNE SORBET 75

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