



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 16:00

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

PRETZEL with obatzde cheese dip 65

SAUERKRAUT CROQUETTES with curry mayonnaise, deep-fried sauerkraut and grated gruyère 85

THÜRINGER BRATWURST with pickled mustard seeds, curry mayonnaise and deep-fried sauerkraut 185

crispy VEAL SCHNITZEL with café de berlin butter, capers gravy, pickled onion, haricots verts, potato skewer and grated gruyère 295

APPLE PIE with salt-roasted walnuts and vanilla ice cream 125

OKTOBERFEST!

MAIN COURSES

CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195

WEEKLY OMELETTE with chèvre, honey and pine nuts. 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, 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 sandejord sauce, herb potatoes, cucumber, kohlrabi and trout roe 345

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

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

SEA BUCKTHORNE SORBET 75