



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 16:00

TACOS & SMALL SERVINGS

- PATA NEGRA (60gr) with olive oil and espelette pepper 185
soy marinated TUNA TACO with chili mayonnaise and coriander 120
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
small OCTOPUS CARPACCIO with spicy pico de gallo 115
SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread, vendace roe, dill and lemon 210/275
gratinated SNAILS in garlic with parsley and grilled sourdough bread 195
crispy CALAMARES with herb mayonnaise 155
creamy BURRATA with jalapeño-oil, marinated cherry tomatoes, salsa romesco and bread crumbs 155
CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 120
small STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan and cayenne 185
VENDACE ROE CRISPS with smetana and chives 185

SEAFOOD BARI

- OYSTERS: FINE DE CLAIRE with mignonette: half a dozen 180, a dozen 350
OYSTERS: SUPER CHIRONFILS with mignonette: half a dozen 270, a dozen 495
SMOKED SHRIMPS with fried bread, aioli and lemon 185
CAVIAR, POLANCO SIBERIAN RESERVE, URUGUAY (10 gr) with smetana and ghurkin 299
MINI-MOULES with garlic, thyme, cream, white wine, aioli and grilled bread 155

MAIN COURSES

- CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195
WEEKLY OMELETTE with creamy mushrooms and crispy parsley. 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 295
STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan, cayenne and french fries 275
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
steamed CHAR with buerre blanc, rhubarb, beetroot emulsion, herb potatoes and radishes 335
butter-fried SCALLOPS with ravioli, lobster broth, scampi, tomato and parmesan 295
lemon and capers RAVIOLI with basil broth, tomato, parmesan and broccolini 255
ASPARAGUS RISOTTO with parmesan, crispy leek, sugar snaps, jalapeño oil, lime zest and honey cress 285
crispy VEAL SCHNITZEL with capers potatoes, bowned butter, cabbage, wild garlic mayonnaise and grated västerbottens cheese 295
grilled LAMB FILLET with asparagus, chèvre terrine, port wine sauce and crispy leek 335
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 235
VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 245
grilled RIBEYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 385
seared TUNA with spicy mayonnaise, marinated cucumber salad, crispy rice noodles and cilantro 295
grilled BLACK ANGUS BEEF ON A PLANK with parmesan pommes duchesse, red wine sauce, bearnaise sauce, tomato and bacon-wrapped beans 345

DESSERTS

- RHUBARB PIE with oat crunch and vanilla sauce 135
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
house pralines: MARIANNE 45 / WHITE LAVENDER 45
SEA BUCKTHORNE SORBET 75

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