



## 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  
PATA NEGRA (60gr) with olive oil and espelette pepper 185  
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  
small OCTOPUS CARPACCIO with spicy pico de gallo 115  
SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread and lemon 220/285  
gratinated SNAILS in garlic with parsley and grilled sourdough bread 195  
crispy CALAMARES with herb mayonnaise 145  
grilled LAMB SKEWER with wild garlic chimichurri 175  
CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 120  
small STEAK TARTARE with dijonnaise, parsley, red onion, deep-fried capers and marinated cherry tomatoes 185  
tuna, scampi and char CEVICHE with leche de tigre and cilantro 185  
creamy BURRATA with elderflower salsa, grilled peach and crispy basil 165  
VENDACE ROE CRISPS with smetana and chives 185

### WEEKLY DISH (served mon-fri 11.00-15.00)

- grilled CHICKEN SKEWER with melon & feta cheese salad, crispy potatoes, mint yoghurt and lime emulsion 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 325  
STEAK TARTARE with dijonnaise, parsley, red onion, deep-fried capers, marinated cherry tomatoes and french fries 275  
steamed CHAR with sandefjord sauce, new potatoes, herb salad and crispy bread 335  
grilled TENDER STRIP with garlic butter, new potatoes, herbs, wild garlic chimichurri and blackened vegetables 345  
(from 16.00) grilled SCAMPI with ravioli, lobster broth, tomato and parmesan 295  
ASPARAGUS RISOTTO with parmesan, crispy leek, sugar snaps, jalapeño oil, lime zest and herbs 285  
crispy VEAL SCHNITZEL with capers potatoes, browned butter, cabbage, wild garlic mayonnaise and grated västerbottens cheese 295  
crispy SWEDISH HASH with vendace roe, sour cream, red onion, chives, dill and lemon 325  
crispy SWEDISH HASH with trout roe, sour cream, red onion, chives, dill and lemon 275  
crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, chives, dill and lemon 255  
VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 255  
grilled RIBEYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 395  
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  
seared TUNA with marinated watermelon, feta cheese, spring onion, spicy mayonnaise and leche de tigre 295  
salted, cured SALMON with creamy dill and horseradish potatoes, vegetables and lemon 265  
PICKLED HEERING with browned butter, egg, new potatoes, onion, chives and dill 195

### DESSERTS

- STRAWBERRIES with italian meringue, lemon curd and cookie crumbles 140  
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  
TRUFFLE 45  
WILD STRAWBERRY SORBET 75  
a piece of COMTÉ CHEESE with fig marmalade 95

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