



LUNCH MENU NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

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
SAUERKRAUT CROQUETTES with curry mayonnaise, deep-fried sauerkraut and grated gruyère 85
small STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan and cayenne 175
VENDACE ROE CRISPS with smetana and chives 185

OUR DAILY DISH

ALWAYS COSTS 165 SEK AND IS SERVED WITH FRESHLY BAKED BREAD AND WHIPPED BUTTER

OCT 21 - OCT 25

MONDAY: creamy dijon HASH with beef, pork, chorizo, roasted beets, gherkin and poached egg
DRINK: GOTLANDS BRYGGERI SLEEPY BULLDOG PALE ALE 4,8 %, GOTLAND, SWEDEN 86

TUESDAY: crispy SCHNITZEL with roasted bell-pepper cream, fried potatoes, crispy cauliflower and gravy
DRINK: BATTENFELD SPANIER, RIESLING TROCKEN, RHEINHESSEN, GERMANY BIO FULL GLASS 155 / HALF GLASS 78

WEDNESDAY: veal patty WALLENBERGARE with potato purée, clarified butter, green peas and lingonberries
DRINK: M.CHAPOUTIER, BELLERUCHE CÔTES DU RHÔNE, RHÔNE, FRANCE EKO FULL GLASS 155 / HALF GLASS 78

THURSDAY: grilled CHICKEN THIGH FILLET with hot feta cheese pesto, gnocchi, green leaves and crispy broccoli
DRINK: BOLLA, RÉTRO PINOT GRIGIO VALDADIGE, TRENINO, ITALY FULL GLASS 150 / HALF GLASS 75

FRIDAY: grilled VEAL with gremolata, risotto milanese, grated parmesan and baked tomato
DRINK: CARLIN DE PAOLO, BARBERA D'ASTI SUPERIORE, PIEDMONT, ITALY FULL GLASS 160 / HALF GLASS 80

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 pesto and semi-dried tomatoes. 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 VEAL SCHNITZEL with café de berlin butter, capers gravy, pickled onion, haricots verts and potato skewer 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

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