



## 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  
CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 110  
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

NOV 18 - NOV 22

**MONDAY:** grilled PLUMA with chanterelle sauce, roasted potatoes, herbs and blackened parsnip  
DRINK: LES CLEFS DE L'ENCLAVE CÔTES DU RHÔNE, RHÔNE, FRANCE FULL GLASS 150 / HALF GLASS 75

**TUESDAY:** lightly cured and seared SALMON with creamy mustard potatoes and pickled beets  
DRINK: MORGAN BAY CELLARS, CHARDONNAY, CALIFORNIA, USA FULL GLASS 165 / HALF GLASS 83

**WEDNESDAY:** grilled VEAL PATTY with sicilian caponata, olives and feta cheese  
DRINK: BRANCAIA, CHIANTI CLASSICO, TUSCANY, ITALY EKO FULL GLASS 165 / HALF GLASS 83

**THURSDAY:** crispy, filled SCHNITZEL with roasted potatoes, herbs, red wine sauce and green peas  
DRINK: RENATO RATTI, NEBBIOLO "OCHETTI" LANGHE, PIEDMONT, ITALY FULL GLASS 170 / HALF GLASS 85

**FRIDAY:** STEAK MINUTE with potato terrine, pink pepper sauce and blackened carrot  
DRINK: BARON P. DE ROTHSCHILD, MOUTON CADET HERITAGE, BORDEAUX FULL GLASS 165 / HALF GLASS 83

### MAIN COURSES

- CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195  
WEEKLY OMELETTE with cold smoked salmon and horseradish cream. 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  
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  
seared TUNA with spicy mayonnaise, marinated cucumber salad, crispy rice noodles, cilantro and sweet potato 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.