



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

DEC 23 - DEC 27

MONDAY: grilled BEEF with bacon, crispy leek, potato purée and red wine sauce

DRINK: CHATEAU PATACHE D'AUX, MEDOC, BORDEAUX, FRANCE FULL GLASS 175 / HALF GLASS 88

TUESDAY: CLOSED FOR CHRISTMAS

WEDNESDAY: CLOSED FOR CHRISTMAS

THURSDAY: BRUNCH MENU

FRIDAY: BRUNCH MENU

MAIN COURSES

- CLASSIC OMELETTE with smoked ham and mozzarella, 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 285
STEAK TARTARE with fried and pickled jerusalem artichoke, roasted hazelnuts, egg yolk, parmesan, cayenne and french fries 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 and cilantro 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.