



LUNCH MENU NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

TACOS & SMALL SERVINGS

- OYSTERS FINE DE CLAIRE with mignonette: half a dozen 180, a dozen 350
soy marinated TUNA TACO with chili mayonnaise, soy pearls 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
gratinated SNAILS in garlic with parsley and grilled sourdough bread 195
SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread, vendace roe, dill and lemon 210/275
crispy CALAMARES with herb mayonnaise 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 sour cream, red onion, dill and chives 185

OUR DAILY DISH

ALWAYS COSTS 170 SEK AND IS SERVED WITH FRESHLY BAKED BREAD AND WHIPPED BUTTER

MARCH 31 - APRIL 4

MONDAY: grilled PLUMA with wild garlic chimichurri, roasted potatoes, steamed broccoli and grated cheese
DRINK: HEINRICH, BLAUFRÄNKISCH, BURGENLAND, AUSTRIA BIO FULL GLASS 160 / HALF GLASS 80

TUESDAY: grilled SALMON with hollandaise sauce, dill potatoes and green asparagus
DRINK: MAISON TRENEL, CHARDONNAY, BURGUNDY, FRANCE FULL GLASS 175 / HALF GLASS 88

WEDNESDAY: bacon-wrapped VEAL MEATLOAF with potato purée and blackcurrants
DRINK: CARLIN DE PAOLO, BARBERA D'ASTI SUPERIORE, PIEDMONT, ITALY FULL GLASS 160 / HALF GLASS 80

THURSDAY: crispy CHICKEN SCHNITZEL with german potato salad, green leaves and sauerkraut mayonnaise
DRINK: J. LEITZ, LEITZ OUT, RHEINGAU, GERMANY FULL GLASS 155 / HALF GLASS 78

FRIDAY: grilled VEAL with red wine butter, pommes anna, truffle sauce and blackened carrot
DRINK: BALLARD LANE, CENTRAL COAST PINOT NOIR, CALIFORNIA, USA 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 parmesan and green asparagus. served with french fries and a green leaf salad 195
FRENCH ONION SOUP gratinated with gruyère 185
TRUFFLE RISOTTO with parmesan, grilled portabello, green leaves and crispy jerusalem artichoke 275
1/2 gratinated LOBSTER (canada) with french fries, dill mayonnaise and lemon 299
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
butter-fried SCALLOPS with risotto, mushrooms, dill gremolata, lemon and crispy jerusalem artichoke 295
crispy VEAL SCHNITZEL with feta cheese cream, onion gravy, broccolini, potato skewer and grated manchego 295
SHORT RIB RAGU with pasta papardelle, grated parmesan, marinated cherry tomatoes and green leaves 265
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 365
seared TUNA with spicy mayonnaise, marinated cucumber salad, crispy rice noodles and cilantro 295
salted, cured SALMON with creamy dill and horseradish potatoes, vegetables and lemon 235

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