



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 glace 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

APRIL 21 - APRIL 25

MONDAY: EASTER MONDAY WE SERVE BRUNCH

DRINK: SOMETHING REALLY GOOD

TUESDAY: crispy SCHNITZEL with herb potatoes, creamy mushroom sauce and petits pois

DRINK: J. LEITZ, LEITZ OUT, RHEINGAU, GERMANY FULL GLASS 155 / HALF GLASS 78

WEDNESDAY: grilled LAMB KEBABS with semi-warm couscous sallad, mint yoghurt and marinated feta cheese

DRINK: BAIGORRI, NEGU, RIOJA, SPAIN EKO FULL GLASS 160 / HALF GLASS 80

THURSDAY: grilled CHICKEN THIGH FILLET with smashed potatoes, herbs, cheddar creamed corn and crispy broccoli

DRINK: MORGAN BAY CELLARS, CHARDONNAY, CALIFORNIA, USA FULL GLASS 160 / HALF GLASS 80

FRIDAY: grilled VEAL with pommes duchesse, bearnaise sauce and bacon-wrapped haricots verts

DRINK: CHÂTEAU PONZAC, MAINTENANT OU JAMAIS, CAHORS, FRANCE EKO 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 shrimps in mayonnaise "skagen" and lemon. served with french fries and a green leaf salad 195
- FRENCH ONION SOUP gratinated with gruyère 185
- ASPARAGUS RISOTTO with parmesan, crispy leek, sugar snaps, jalapeño oil, lime zest and honey cress 285
- 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, asparagus, mushroom, lemon and crispy jerusalem artichoke 295
- crispy VEAL SCHNITZEL with capers potatoes, bowned butter, cabbage, wild garlic mayonnaise and grated västerbottens cheese 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 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 385
- 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.