



## 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  
SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread, vendace roe, dill and lemon 220/285  
gratinated SNAILS in garlic with parsley and grilled sourdough bread 195  
crispy CALAMARES with herb mayonnaise 155  
CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 120  
small STEAK TARTARE with dijonnaise, parsley, red onion, deep-fried capers and marinated cherry tomatoes 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

JUNE 23 - JUNE 27

MONDAY: grilled PLUMA with roasted potatoes, ramson chimichurri and crispy broccoli

DRINK: WEINGUT ZIEREISEN, TALRAIN PINOT NOIR, BADEN, GERMANY **EKO** FULL GLASS 175 / HALF GLASS 88

TUESDAY: crispy SCHNITZEL with fried potatoes, caprese mayonnaise, green peas and lemon

DRINK: EMRICH-SCHÖNLEBER ESTATE RIESLING TROCKEN, NAHE, GERMANY FULL GLASS 165 / HALF GLASS 83

WEDNESDAY: grilled VEAL PATTY with fried potatoes, chevre-baked portabello and green pepper sauce

DRINK: M.CHAPOUTIER, BELLERUCHE CÔTES DU RHÔNE, RHÔNE, FRANCE **EKO** FULL GLASS 150 / HALF GLASS 75

THURSDAY: grilled CHICKEN SKEWER with lukewarm bulgur salad and spicy feta cheese yogurt

DRINK: UMATHUM, ROSA, BURGENLAND, AUSTRIA **BIO** FULL GLASS 160 / HALF GLASS 80

FRIDAY: STEAK SALAD with crispy sweet potatoes, roasted corn, semi-dried tomatoes, pickled onion,

chipotle dressing and finely grated manchego

DRINK: CHASING LIONS CABERNET SAUVIGNON, CALIFORNIA, USA 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, dill and horseradish cream and baby spinach. 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 325

STEAK TARTARE with dijonnaise, parsley, red onion, fried capers, marinated cherry tomatoes 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, mint and cilantro 255

crispy VEAL SCHNITZEL with capers potatoes, bowned butter, cabbage, wild garlic mayonnaise and grated västerbottens cheese 295

crispy SWEDISH HASH with vendace roe, sour cream, red onion, chives, dill and lemon 325

crispy SWEDISH HASH with trout roe, sour cream, red onion, chives, dill and lemon 275

crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, chives, dill and lemon 255

VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 255

grilled RIBEYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 395

seared TUNA with marinated watermelon, feta cheese, spring onion, spicy mayonnaise and leche de tigre 295

salted, cured SALMON with creamy dill and horseradish potatoes, vegetables and lemon 265

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