



LUNCH MENU NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

STARTERS & SMALL SERVINGS

- OYSTERS FINE DE CLAIRE with mignonette: half a dozen 180, a dozen 350
- crispy CALAMARES with herb mayonnaise 155
- gratinated SNAILS in garlic with parsley and grilled sourdough bread 195
- SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread, vendace roe, dill and lemon 220/285
- crispy CALAMARES with herb mayonnaise 155
- CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 120
- STEAK TARTARE with sun-dried tomato emulsion, artichoke, arugula, pine nuts, croutons, basil aioli and parmesan 185
- tuna, scampi and char CEVICHE with leche de tigre and cilantro 185
- VENDACE ROE CRISPS with sour cream, red onion, dill and chives 185
- MUSHROOM SANDWICH with fried and pickled chantarelles, caramelized onion emulsion and grated västerbottens cheese 195

OUR DAILY DISH

ALWAYS COSTS 175 SEK AND IS SERVED WITH FRESHLY BAKED BREAD AND WHIPPED BUTTER

SEPTEMBER 1 - SEPTEMBER 5

MONDAY: BEEF STROGANOFF with bell-pepper, tomato, portabello, parsley, smetana, potato purée and ghurkin
DRINK: UMATHUM, ZWIGELT, BURGENLAND, AUSTRIA BIO FULL GLASS 160 / HALF GLASS 80

TUESDAY: crispy SCHNITZEL with roasted potatoes, kimchi slaw, bean sprouts and sesame emulsion
DRINK: PAULY, GENERATIONS RIESLING FEINHERB, MOSEL, GERMANY FULL GLASS 160 / HALF GLASS 80

WEDNESDAY: VEAL PATTY "WALLENBERGARE" with clarified butter, potato purée, lingonberries and green peas
DRINK: GOTLANDS BRYGGERI, SLEEPY BULLDOG - PALE ALE 4,8 %, SWEDEN 89 (+ O.P ANDERSSON AKVAVIT 75/3CL)

THURSDAY: grilled CHICKEN THIGH FILLET with chantarelle risotto, mâche salad and parmesan
DRINK: DOMAIN BEGUDE, TERROIR 11300, (CHARDONNAY) LANGEDOC, LIMOUX, FRANCE EKO FULL GLASS 160 / HALF GLASS 80

FRIDAY: grilled VEAL with potato gratin, pepper sauce and blackened carrot
DRINK: DUCKHORN, DECOY PINOT NOIR, 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 and horseradish cream. 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 325
- STEAK TARTARE with sun-dried tomato emulsion, artichoke, arugula, pine nuts, croutons, basil aioli, parmesan and french fries 275
- ASPARAGUS RISOTTO with parmesan, crispy leek, sugar snaps, jalapeño oil, lime zest and herbs 285
- crispy VEAL SCHNITZEL with capers potatoes, browned 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 275
- grilled RIBEYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 395
- SHRIMP SALAD with crispy green leaves, avocado, egg, horseradish, croutons, lemon and spicy rhode island dressing 275
- 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
- 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
- PICKLED HEERING with browned butter, egg, new potatoes, onion, chives and dill 195

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