



## 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 8 - SEPTEMBER 12

**MONDAY:** SCAMPI LINGUINI with mussels, hot tomat sauce, grated comté and crispy gremolata

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

**TUESDAY:** crispy SCHNITZEL with thyme roasted potatoes, creamy mushroom sauce and blackened carrot

DRINK: PAULY, GENERATIONS RIESLING FEINHERB, MOSEL, GERMANY FULL GLASS 160 / HALF GLASS 80

**WEDNESDAY:** SAITH GRENOBLE with browned butter, beetroots, capers. lemon, herbs and potatoes

DRINK: GOTLANDS BRYGGERI, SLEEPY BULLDOG - PALE ALE 4,8 %, SWEDEN 89 (+ O.P ANDERSSON AKVAVIT 75/3CL)

**THURSDAY:** grilled CHICKEN THIGH FILLET with creamy mushroom gnocchi and grated parmesan

DRINK: DOMAIN BEGUDE, TERROIR 11300, (CHARDONNAY) LANGEDOC, LIMOUX, FRANCE **EKO** FULL GLASS 160 / HALF GLASS 80

**FRIDAY:** grilled VEAL with potato purée, bacon, leek and red wine sauce

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 marinated artichoke and parmesan. 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 285  
LEMON RISOTTO with parmesan, crispy gremolata and marinated artichoke 275  
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.