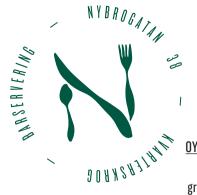
LUNCH MENU NYBROGATAN 38

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

<u>SHRIMPS IN MAYONNAISE "SKAGENRÖRA"</u> 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, ZWEIGELT, 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 (+ 0.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 DRICK: 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 <u>VEAL SCHNITZEL</u> with capers potatoes, browned butter, cabbage, wild garlic mayonnaise and grated västerbottens cheese 295 crispy <u>SWEDISH HASH</u> with vendace roe, sour cream, red onion, chives, dill and lemon 325

crispy <u>SWEDISH HASH</u> with trout roe, sour cream, red onion, chives, dill and lemon 275 crispy <u>SWEDISH HASH</u> with seaweed caviar, sour cream, red onion, chives, dill and lemon 255

VEAL MEATDALLS with aroom source linguishervise, notate purise and nickled everyment 275

<u>VEAL MEATBALLS</u> with cream sauce, lingonberries, potato purée and pickled cucumber 275

grilled <u>RIBEYE STEAK</u> with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 395 <u>SHRIMP SALAD</u> 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