



## 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 15 - SEPTEMBER 19

**MONDAY:** slow-roasted PORK BELLY with potatoes, creamy truffle cabbage, parsley and crispy onion

DRINK: CHÂTEAU PONZAC, MAINTENANT OU JAMAIS, (MALBEC) CAHORS, FRANCE EKO FULL GLASS 160 / HALF GLASS 80

**TUESDAY:** crispy SCHNITZEL with hot feta cheese cream, smashed potatoes and roasted cauliflower

DRINK: J. LEITZ, LEITZ OUT, RHEINGAU, GERMANY EKO FULL GLASS 150 / HALF GLASS 75

**WEDNESDAY:** grilled PATTY with fried egg, beer-braised onions, gravy and herb potatoes

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

**THURSDAY:** grilled CHICKEN THIGH FILLET with rice pilaf, creamy tarragon sauce and garlic fried beans

DRINK: DOMAIN BEGUDE, SIPIONA, (GEWURZTRAMINER) LANGEDOC, LIMOUX, FRANCE EKO, NATURAL FULL GLASS 180 / HALF GLASS 90

**FRIDAY:** grilled VEAL with hasselback potatoes, chantarelle sauce and blackened carrot

DRINK: CHATEAU BEL-AIR, LUSSAC ST-EMILION, BORDEAUX, FRANCE FULL GLASS 180 / HALF GLASS 90

### MAIN COURSES

CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195

WEEKLY OMELETTE with hot feta cheese cream and broccoli. 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.