



## 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

OCTOBER 6 - OCTOBER 10

MONDAY: BOEUF BOURGUIGNON with smoked porkbelly, mushrooms, carrots, pearl onions, potato purée and parsley  
DRINK: MAISON TRENEL, PINOT NOIR, BURGUNDY, FRANCE FULL GLASS 180 / HALF GLASS 90

TUESDAY: crispy PARMESAN SCHNITZEL with fried potatoes, buttered tomato sauce and blackened cauliflower  
DRINK: BROGSITTER TERRA NOIR SPÄTBURGUNDER, RHEINHESSEN, GERMANY EKO FULL GLASS 160 / HALF GLASS 80

WEDNESDAY: fried PIKE PEARCH with crayfish risotto, dill gremolata, lemon and green leaves  
DRINK: J. LEITZ, MAGIC MOUNTAIN, RIESLING, GERMANY FULL GLASS 170 / HALF GLASS 85

THURSDAY: grilled CHICKEN FILLET with herb-roasted potatoes, spicy feta cheese cream, red wine sauce and crispy broccoli  
DRINK: RENATO RATTI, NEBBIOLO "OCHETTI" LANGHE, PIEDMONT, ITALY FULL GLASS 175 / HALF GLASS 88

FRIDAY: grilled TENDERSTRIP with pommes duchesse, bacon-wrapped haricots verts and choron sauce  
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 crayfish in mayonnaise and lemon. 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.