



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
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
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 27 - OCTOBER 31

MONDAY: spicy BEEF STROGANOFF with bell-pepper, onion, mushrooms, potato purée and ghurkin

DRINK: M.CHAPOUTIER, BELLERUCHE CÔTES DU RHÔNE, RHÔNE, FRANCE EKO FULL GLASS 155 / HALF GLASS 78

TUESDAY: FISH & CHIPS with tartar sauce, mashed peas and lemon

DRINK: JOSÉ PARIENTE FERMENTADO EN BARRICA, RUEDA, SPAIN FULL GLASS 180 / HALF GLASS 90

WEDNESDAY: VEAL PATTY "WALLENBERGARE" with potato purée, clarified butter, green peas and lingonberries

DRINK: OMAKA, KÄLLARBETONG, KELLERBIER 4,8%, SWEDEN 98

THURSDAY: grilled CHICKEN FILLET with creamy mushrooms, gnocchi, green leaves and grated parmesan

DRINK: CARLIN DE PAOLO, BARBERA D'ASTI SUPERIORE, PIEDMONT, ITALY FULL GLASS 160 / HALF GLASS 80

FRIDAY: STEAK MINUTE with roasted potatoes, herbs, chili bearnaise and garlic-fried french beans

DRICK: DUCKHORN, DECOY PINOT NOIR, CALIFORNIA, USA FULL GLASS 170 / HALF GLASS 85

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.