



LUNCH MENU NYBROGATAN 38

SERVED MONDAY TO FRIDAY FROM 11:00 - 15:00

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

NOVEMBER 17 - NOVEMBER 21

MONDAY: roasted **PORK BELLY** with potatoes, creamy cabbage, truffle and crispy sauerkraut

DRINK: RENATO RATTI, NEBBIOLO "OCHETTI" LANGHE, PIEDMONT, ITALY FULL GLASS 160 / HALF GLASS 80

TUESDAY: crispy **SCHNITZEL** with capers butter, fried potatoes and marinated broccoli

DRINK: J. LEITZ, LEITZ OUT, RHEINGAU, GERMANY EKO FULL GLASS 170 / HALF GLASS 85

WEDNESDAY: grilled **DEER PATTY** with roasted potatoes, mushroom smetana, crispy kale and lingonberries

DRINK: VIEUX BOURG, BEAUJOLAIS VILLAGES, BEAUJOLAIS, FRANCE FULL GLASS 170 / HALF GLASS 85

THURSDAY: **CHICKEN "SALTIMBOCCA"** with prosciutto, sage, buttered tomato sauce, parmesan potatoes and arugula salad

DRINK: PAUL DURDILLY ET FILS, "LES GRANDES COASSES NOVEAU", BEAUJOLAIS, FRANCE FULL GLASS 150 / HALF GLASS 75

FRIDAY: **STEAK MINUTE** with garlic butter, potato purée, red wine sauce, bacon and crispy leek

DRINK: DANIEL BOULAND, CÔTE DE BROUILLY CUVÉE MÉLANIE, BEAUJOLAIS, FRANCE FULL GLASS 185 / HALF GLASS 93

MAIN COURSES

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

WEEKLY OMELETTE with creamy mushrooms and crispy parsley. 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

crispy VEAL SCHNITZEL with capers potatoes, browned butter, cabbage, wild garlic mayonnaise and grated västerbottens cheese 295

OX CHEEK BOURGUIGNON with mushrooms, onion, smoked bacon and potato purée 285

LEMON RISOTTO with parmesan, crispy gremolata and marinated artichoke 275

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 spicy mayonnaise, marinated cucumber salad, rice noodles, crispy rice paper and cilantro 295

salted, cured SALMON with creamy dill and horseradish potatoes, vegetables and lemon 265

WANT TO KNOW EXACTLY WHAT'S IN YOUR FOOD? PLEASE ASK YOUR WAITER.