



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
- fresh marinated TUNA TACO with chili mayonnaise, soy pearls and coriander 120
- FOIE GRAS TACO with macadamia cream, caramelized nuts and sherry glaze 135
- crispy HALLOUMI TACO with honey, chili, avocado cream and roasted sesame seeds 115
- 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

8 DECEMBER - 12 DECEMBER

- MONDAY: grilled PLUMA with romesco, roasted potatoes and crispy broccoli
DRINK: CARLIN DE PAOLO, BARBERA D'ASTI SUPERIORE, PIEDMONT, ITALY FULL GLASS 180 / HALF GLASS 80
- TUESDAY: crispy SCHNITZEL with hot tomato sauce, pesto tossed potatoes, arugula and finely grated parmesan
DRINK: PAULY, GENERATIONS RIESLING FEINHERB, MOSEL, GERMANY FULL GLASS 165 / HALF GLASS 83
- WEDNESDAY: bacon wrapped VEAL MEATLOAF with potato puré, roasted carrot, pepper sauce and lingon berries
DRINK: M.CHAPOUTIER, BELLERUCHE CÔTES DU RHÔNE, RHÔNE, FRANCE EKO FULL GLASS 155 / HALF GLASS 78
- THURSDAY: creamy french CHICKEN STEW with tarragon, mushroom, dijon, carrot, semi dried tomatoes and roasted potatoes
DRINK: SEGHEISIO CHARDONNAY, SONOMA, CALIFORNIA, USA FULL GLASS 170 / HALF GLASS 85
- FRIDAY: FLANK STEAK with marinated tomatoes, sweet potatoe fries, red wine sauce and cafe de paris butter
DRINK: SEGHEISIO ZINFANDEL, SONOMA, CALIFORNIA, USA FULL GLASS 180 / HALF GLASS 90

MAIN COURSES

- french UNION SOUP with gruyère gratinated sourdough bread 185
- CLASSIC OMELETTE with smoked ham and mozzarella, french fries and a green leaf salad 195
- WEEKLY OMELETTE with with smoked salmon, dill, horseradish cream, french fries and baby spinach 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.