



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

DECEMBER 15 - DECEMBER 19

- MONDAY: dijon stewed PUDDLE IN PAN with steak, pluma, choritzo, roasted potatoes, fried egg and pickled cucumber
DRINK: SEGHEISIO ZINFANDEL, SONOMA, CALIFORNIA, USA FULL GLASS 180 / HALF GLASS 90
- TUESDAY: steamed WERN FISH with "grenoble" roasted beetroot, capers, boiled potatoes and browned butter
DRINK: SEGHEISIO CHARDONNAY, SONOMA, CALIFORNIA, USA FULL GLASS 170 / HALF GLASS 85
- WEDNESDAY: grilled VEAL PATTY with raw fried potatoes, hot feta cheese creme, roasted carrot and gravy
DRINK: BAIGORRI, NEGU, RIOJA, SPAIN EKO FULL GLASS 160 / HALF GLASS 80
- THURSDAY: tomato and parmesan au gratin CHICKEN SCHNITZEL "CHICKEN PARM", mozzarella, spicy pilaff rice and steamed broccoli
DRINK: ADALIA, SOAVE SINGAN, VENETO, ITALY EKO FULL GLASS 165 / HALF GLASS 83
- FRIDAY: STEAK MINUTE with garlic butter, French fries Lyonnaise and fried snap beans
DRINK: DONNAFUGATA, DEA VULCANO ETNA ROSSO, SICILY, ITALY FULL GLASS 175 / HALF GLASS 88

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 cheddar, caramelized union, 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.