



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 4:00PM

TACOS & 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
crispy HALLOUMI TACO with honey, chili, avocado cream and roasted sesame seeds 115
small OCTOPUS CARPACCIO with spicy pico de gallo 115
SHRIMPS IN MAYONNAISE "SKAGENRÖRA" with butterfried bread and lemon 220/285
gratinated SNAILS in garlic with parsley and grilled sourdough bread 195
crispy CALAMARES with herb mayonnaise 155
MUSHROOM SANDWICH with fried and pickled chantarelles, caramelized onion emulsion and grated västerbottens cheese 195
CROQUETTES with västerbottens cheese, truffle mayonnaise and pickled onion 120
STEAK TARTARE with sun-dried tomato cream, artichoke, arugula, pine nuts, croutons, basil aioli and parmesan 185
tuna, scampi and char CEVICHE with leche de tigre and cilantro 185
creamy BURRATA with elderflower salsa, grilled peach and crispy basil 165
VENDACE ROE CRISPS with smetana and chives 185

MAIN COURSES

- CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195
WEEKLY OMELETTE with chèvre, honey and pine nuts. 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 cream, artichoke, arugula, pine nuts, croutons, basil aioli, parmesan and french fries 285
steamed CHAR with sandefjord sauce, new potatoes, herb salad and crispy bread 335
grilled TENDER STRIP with garlic butter, new potatoes, herbs, wild garlic chimichurri and blackened vegetables 345
KING MUSHROOM RAVIOLI with truffle, browned hazelnut butter, parmesan broth and basil 310
herb marinated TIGER SHRIMPS with lemon risotto, crispy bread crumbs and lemon balm 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

DESSERTS

- TARTE TATIN with vanilla ice cream 125
CHOCOLATE FONDANT with snickers peanuts and vanilla ice cream 115
ALMOND CAKE with cloudberry, swedish punsch and whipped cream 115
CRÈME BRÛLÉE 95
CHOCOLATE BALL rolled in coco flakes 35
TRUFFLE 45
SORBET 75
deep-fried CAMEMBERT with cloudberry 125