



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 16:00

TACOS & SMALL SERVINGS

PATA NEGRA (60gr) with olive oil and espelette pepper 185

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

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

creamy BURRATA with mushrooms, green leaves, truffle vinaigrette and roasted hazelnuts 165

MINI MOULES with jalapeño broth, aioli and roasted sourdough bread 145

VENDACE ROE CRISPS with smetana and chives 185

WIENERSCHNITZEL with lemon and your choice of potatoes and sauce 315

POTATOES: boiled potatoes with sauerkraut / herb roasted potatoes / french fries

SAUCE: persley butter / red wine sauce / bearnaise sauce

MAIN COURSES

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

WEEKLY OMELETTE with chèvre, pine nuts and honey. served with french fries and a green leaf salad 195

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

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

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

KING MUSHROOM RAVIOLI with truffle, browned butter with hazelnuts, parmesan broth and basil 310

herb marinated TIGER SHRIMPS with lemon risotto, crispy bread crumbles and lemon balm 295

MOULES with jalapeño broth, roasted sourdough bread, aioli and french fries 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

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 salmonberries, swedish punsch and whipped cream 115

CRÈME BRÛLÉE 95

CHOCOLATE BALL rolled in coco flakes 35 / TRUFFLE 45

SORBET 75

deep-fried CAMEMBERT with salmonberries 125

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