



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 chanterelles, 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

fried VENISON with pommes anna, creamy chanterelles, berry sauce and crispy black cabbage 395

winetip: **DANIEL BOULAND, CÔTE DE BROUILLY CUVÉE MÉLANIE, BEAUJOLAIS** 185 / 880

BEAUJOLAIS

MAIN COURSES

- CLASSIC OMELETTE with smoked ham and mozzarella. served with french fries and a green leaf salad 195
- WEEKLY OMELETTE with tomato pesto and broccolini. 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 crumbs 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
- WIENERSCHNITZEL with lemon and your choice of potatoes and sauce 315
- POTATOES: boiled potatoes with sauerkraut / herb roasted potatoes / french fries SAUCE: parsley butter / red wine sauce / bearnaise sauce

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

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