

LUNCH MENU (TUE – FRI)

GOAT CHEESE SALAD • 185 SEK

Goat cheese, beets, Kalamata olives, hazelnuts, mustard- & honey dressing

FRENCH OMELETTE • 145 SEK

With aged gruyere cheese and spinach
Served with green salad

Add cured ham + 20 SEK

ASPARAGUS RISOTTO • 195 SEK

Spring crudité, raw planed fennel, parmesan cheese, chopped almonds

TOAST SKAGEN

• SMALL/155 SEK • LARGE/275 SEK

Hand-peeled shrimps, eggs, red onion, horseradish, bleak roe, grilled levain bread

BOUILLABAISSÉ • 275 SEK

Cod, mussels, king prawn, radish, skimmed seafood broth, cream

BOEUF BOURGUIGNON • 195 SEK

High ribs, grilled pork belly, green pepper, red wine reduction, potato puree

STEAK TARTARE

• SMALL/155 SEK • LARGE/245 SEK

Tenderloin, capers, beets, horseradish, Dijon mustard, Bombay Sapphire Gin
Large is served with French fries and aioli

STEAK MINUTE • 295 SEK

Sirloin, truffle sauce, green beans, tomato salsa, French fries

PLAT DU JOUR

BEEF À LA RYDBERG • 175 SEK

Roast beef, beer-cooked onions, mustard cream and potatoes

VEGETARIAN PIZZA • 145 SEK

Raw planed asparagus, radish, artichoke, jalapeño and a pepper cream

- Please inform your waiter about allergies
- All seafood is sustainably fished / farmed

BUSINESS LUNCH • 395 SEK

CREAMY LOBSTER SOUP

Cream, saffron, grilled levain bread

STEAK MINUTE

Sirloin, truffle sauce, green beans, tomato salsa, French fries

CHOCOLATE TRUFFLE

DESSERTS & COFFEE

CRÈME BRÛLÉE • 85 SEK

Ask your waiter for todays flavours

CHOCOLATE TRUFFLE • 35 SEK/ST

Ask your waiter for todays flavours

FILTER COFFEE • 38 SEK

THE • 38 SEK

ESPRESSO • 30 SEK • 38 SEK

CAPPUCCINO • 44 SEK

CAFÉ AU LAIT • 48 SEK

WINE

WHITE

Vin de Maison.	105 SEK
2018 Donatushof Saar Riesling.	125 SEK
2019 Noble Wines Chardonnay 446.	135 SEK
2018 La Tourainne Sauvignon Blanc.	140 SEK
2020 La Chablisienne Petit Chablis.	145 SEK

GLASS

BOTTLE

RED

Vin de Maison.	105 SEK
2019 Mont Redon Côtes du Rhône.	130 SEK
2019 Noble wines Pinot Noir 667.	135 SEK
2018 Heartland Cabernet Sauvignon.	145 SEK
2016 El Pedrosal Crianza Ribera del Duero.	155 SEK

GLASS

BOTTLE

BEER / CIDER

Estrella Damm/draft	78 SEK
Ship Full of IPA/draft	88 SEK
Damm Inedit (wheat beer) 25 cl/draft	68 SEK
Daura Damm (gluten free) bottle	84 SEK
Galipette Cidre Brut	88 SEK
Non Alcoholic IPA	58 SEK
Non Alcoholic Beer.	55 SEK

NON ALCOHOLIC

Loka / Perrier	38 SEK / 78 SEK
BONNE apple, vitamin-enriched	38 SEK
BONNE blackcurrant, vit.-enriched.	38 SEK
Coca Cola/Cola Zero/Fanta/Sprite	38 SEK
Redbull/Redbull Sugar free	45 SEK
Redbull Organic	45 SEK



OPENING HOURS

TUESDAY 11.30 – 21.00 • WEDNESDAY – FRIDAY 11.30 – 23.00 • SATURDAY 13.00 – 23.00

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