



## EVENING MENU TAKE AWAY

### SMALL SERVINGS

CHÈVRE CROQUETTES with sherry glaze 90

MAC N' CHEESE with fermented garlic and parmesan 95

BLEAK ROE CRISPS with smetana and chives 145

### HOT AND COLD STARTERS

butter-fried CHANTERELLES with celeriac, roasted almonds and grated manchego 135

crispy SWEDISH HASH with sour cream, lemon, red onion, dill and your choice of TROUT ROE or SEAWEED CAVIAR 165

DEER TARTARE with pickled red cabbage, pickled onion, capers, semi-dried tomatoes, egg yolk, truffle mayonnaise and grated manchego 175/225

THE LARGE TARTARE IS SERVED WITH FRENCH FRIES

### MAIN COURSES

CLASSIC OMELETTE with jamon and italian cheese. served with french fries and a green leaf salad 165

THE WEEKLY OMELETTE: served with french fries and a green leaf salad 185

THE WEEKLY VEGETARIAN: see ordinary menu for this weeks alternative

N38'S FALAFEL with khobez bread, green hummus, chili, coriander, pomegranate, spinach and semi-dried tomato 185

PACCHERI-PASTA with burrata, deep-fried oyster mushroom, tomato and green parmesan pesto 195

VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 195

grilled BEEF SALAD with roasted onions, pickled onion, mushrooms, carrots, croutons, italian hard cheese, red wine reduction, and avocado 235

grilled RIB EYE STEAK with lardo and haricots verts, red wine reduction, béarnaise sauce and french fries 250

N38's seared TUNA with beets, chestnut cream, green leaves and crumbled sheep cheese 235

### DESSERTS

N38's CHEESE PLATTER with semi-dried grapes and caramelized nuts 145

CHOCOLATE TRUFFLE 35

CHOCOLATE BALL rolled in coco flakes 35