



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 17:00

SMALL SERVINGS

CHÈVRE CROQUETTES with sherry glaze 90

fried PORK SKIN with herbs and chili mayonnaise 75

one OYSTER with beurre blanc foam and kaviar 95

CHAR TARTARE with pickled chantarelles, apple mayonnaise and smoked trout roe 115

FOIE GRAS ICE CREAM with fig compote, crispy chicken skin and caramelized nuts 110

MAC N' CHEESE with fermented garlic and parmesan 95

deep-fried CAULIFLOWER in sourdough bread with truffle mayonnaise 75

BLEAK ROE CRISPS with smetana and chives 145

SMALL TACOS

raw marinated TUNA, chili mayonnaise, soy pearls and coriander 85

FOIE GRAS, macadamia cream, caramelized nuts and sherry glaze 115

"ÖJEBYRÖRA" crayfish, matured cheese, dill and caraway seeds 85

HOT AND COLD STARTERS

blackened tenderloin "PELLE JANZON" on toast with bleak roe, red onion, smetana, horse radish and egg yolk 215
WITH FRENCH FRIES 235

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

raw marinated HALIBUT with creamy egg yolk, gooseberries and kaviar 155

classic ESCARGOTS with garlic and parsley butter and grilled sourdough bread 110

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

LOBSTER SOUP with scallops, crispy vegetables, crown dill emulsion and grilled sourdough bread 135/195

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

half a CORN CHICKEN 'LABEL ROUGE' from our rotisserie. served with lemon velouté, café de paris butter, comté cheese, salad and french fries 229

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

THE WEEKLY OMELETTE: with broccoli and truffle pecorino. served with french fries and a green leaf salad 185

THE WEEKLY VEGETARIAN: mushroom croquettes with roasted butternut squash, beluga lentils, pickled onion and tarragon vinaigrette 185

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

pan-seared DUCK with broccolini, caramelized onion, morels, deep-fried and roasted potatoes and foie gras gravy 240

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

fried TURBOT with celeriac cream, jerusalem artichoke, pickled cucumber with mustard and chive velouté 250

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 summer tomatoes, red wine reduction, béarnaise sauce and french fries 250

N38's blackened TUNA NICOISE with new potatoes, egg, tomato, endive salad, olives, capers, anchovy, parmesan cream and green leaves 235

nordic SQUID with lemon, fregula, pistachio aioli, green leaves and crispy zucchini 235

DESSERTS

CRÈME BRÛLÉE 85

BLUEBERRY PIE with cardamom ice cream and tonka bean ganache 115

COCONUT PANNA COTTA with mango sorbet, roasted coconut, cashewnuts, and spiced treacle 110

today's ICE CREAM or SORBET with sweet crumbles 55

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

CHOCOLATE TRUFFLE 35 or CHOCOLATE BALL rolled in coco flakes 35

BROWNED BUTTER SPONGE CAKE with plum sorbet, blackcurrants and roasted marcona almonds 110