



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 17:00

SMALL TACOS

raw marinated TUNA, chili mayonnaise, soy pearls and coriander 85
FOIE GRAS, macadamia cream, caramelized nuts and sherry glaze 115
DUCK CONFIT with truffle mayonnaise, fig compote and fried onion 95

SMALL SERVINGS

CHÈVRE CROQUETTES with sherry glaze 90
deep-fried CAULIFLOWER in sourdough bread with truffle mayonnaise 75
GRATINATED OYSTER with chèvre and chili 65
SHRIMP POPCORN with 2 x mayonnaise, parsley and chili 135
MAC N' CHEESE with fermented garlic and parmesan 95
BLEAK ROE CRISPS with smetana and chives 145
butter-fried CHANTERELLES with celeriac, roasted almonds and grated manchego 135
N38's HOT SMOKED SALMON with cauliflower cream, bleak roe, pickled cucumber and browned butter powder 145
classic ESCARGOTS with garlic and parsley butter and grilled sourdough bread 110
FOIE GRAS ICE CREAM with fig compote, crispy chicken skin and caramelized nuts 110

SIZE MATTERS

LOBSTER SOUP with scallops, parsley root, parsley mayonnaise and grilled sourdough bread 135/195
blackened tenderloin "PELLE JANZON" on toast with bleak roe, red onion, smetana, horse radish and egg yolk 215/235
THE LARGE IS SERVED WITH FRENCH FRIES
DEER TARTARE with pickled red cabbage, pickled onion, capers, semi-dried tomatoes, egg yolk, truffle mayonnaise and grated manchego 175/225
THE LARGE 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: with cold smoked salmon, horseradish cream and green leaves. served with french fries and a green leaf salad 185
THE WEEKLY VEGETARIAN: grilled broccoli with roasted pine nuts, raisins, mint, balsamico, croutons and parmesan cream 185
N38'S FALAFEL with khobez bread, green hummus, chili, coriander, pomegranate, spinach and semi-dried tomato 185
grilled REINDEER with "hasselbacks" potatoes, smoked sour cream, confit mushrooms, pickled onion and cranberry sauce 295
PACCHERI-PASTA with burrata, deep-fried oyster mushroom, tomato and green parmesan pesto 195
crispy SWEDISH HASH with sour cream, lemon, red onion, dill and bleak roe 235
VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 195
PLANK STEAK No. 1 with grilled flap steak, pommes duchesse, roasted bone marrow hollandaise, parmesan and crispy black cabbage 250
PLANK STEAK No. 2 with turbot, pommes duchesse, lobster sauce, pickled cucumber, crispy leek and truffle 250
braised OX CHEEK with roasted garlic purée, jerusalem artichoke, sage and red wine sauce 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
nordic SQUID with lemon, fregula, pistachio aioli, green leaves and crispy zucchini 235

DESSERTS

NYBROGATANS CHOCOLATE SANDWICH with white chocolate sorbet and chocolate cream 115
COCONUT PANNA COTTA with mango sorbet, roasted coconut, cashewnuts, and spiced treacle 110
CRÈME BRÛLÉE 85
STICKY TOFFEE PUDDING with tonka bean ice cream, whisky toffee and caramelized nuts 115
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