



LUNCH MENU NYBROGATAN 38

SERVED WEEKDAYS 11:00 - 15:00

STARTERS

- CHÈVRE CROQUETTES with sherry glaze 90
deep-fried CAULIFLOWER in sourdough bread with truffle mayonnaise 75
small taco with FOIE GRAS, macadamia cream, caramelized nuts and sherry glaze 115
BLEAK ROE CRISPS with smetana and chives 145

MAIN COURSES

- OMELETTE with jamon, italian cheese, french fries and a green leaf salad 165
THE WEEKLY OMELETTE: with creamy chantarelles and "västerbottens" cheese. served with french fries and a green leaf salad 185
THE WEEKLY VEGETARIAN: black rice risotto with marinated artichoke, portabello mushroom, pecorino and grilled lemon 185
blackened tenderloin "PELLE JANZON" on toast with bleak roe, smetana, horseradish, egg yolk and french fries 235
N38'S FALAFEL with green hummus, chili, coriander, pomegranate, spinach, khobez bread and semi-dried tomato 185
N38's seared TUNA with beets, chestnut cream, green leaves and crumbled sheep cheese 235
PACCHERI PASTA with burrata, deep-fried oyster mushroom, tomato and green pesto with parmesan 185
VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 195
FRENCH ONION SOUP with comté gratinated toast 135
honey glazed HALLOUMI with baked sweet potato, portabello mushroom, crispy black cabbage and truffle emulsion 185
braised OX CHEEK with roasted garlic purée, jerusalem artichoke, sage and red wine sauce 235
fried GNOCCHI with pumpkin purée, confit portabello, pickled onion, pecorino and truffle 195
grilled RIB EYE STEAK with lardo and haricots verts, red wine reduction, bearnaise sauce and french fries 250
CHÈVRE CHAUD with a variation of beets, honey and chili roasted walnuts and a small garden salad 195
DEER TARTARE with pickled red cabbage, pickled onion, capers, semi-dried tomatoes, egg yolk, truffle mayonnaise and grated manchego 225
crispy SWEDISH HASH with sour cream, lemon, red onion, dill and your choice of TROUT ROE or SEAWEED CAVIAR 185

SALAD

- SHRIMP SALAD with dill and horseradish dressing, carrot, tomato, cucumber, red onion, egg, fennel crudité and avocado 225
grilled BEEF SALAD with roasted onions, pickled onions, mushrooms, carrot, croutons, italian hard cheese, red wine reduction and avocado 245

OUR DAILY DISH

ALWAYS COSTS 125 SEK AND IS SERVED WITH FRESHLY BAKED BREAD AND WHIPPED BUTTER

NOVEMBER 23 - NOVEMBER 27

MONDAY: BOEUF BOURGUIGNON with red wine, bacon, mushrooms, pickled onion, potato purée and crispy parsley

DRINK: 2016 OLIVIER LEFLAIVE CUVÉE MARGOT, BURGUNDY, FRANCE FULL GLASS 145/ HALF GLASS 73

TUESDAY: BREADED PLAICE with fennel, dill potatoes, lemon and lobster sauce

DRINK: 2017 WEINGUT SCHMELZ, RIED KLAUS GRÜNER VELTLINER, WACHAU, AUSTRIA FULL GLASS 140/ HALF GLAS 70

WEDNESDAY: CHICKEN SCHNITZEL with tomato and tarragon butter, roasted potatoes and grilled salad

DRINK: 2018 LOGAN WINES CHARDONNAY, ORANGE, AUSTRALIA FULL GLASS 120/ HALF GLASS 60

THURSDAY: GRILLED LAMB PATTY with baked beets, roasted vegetables, thyme, chèvre cheese and red wine sauce

DRINK: 2015 PEGOS CLAROS RESERVA CASTELÃO, PALMELA, PORTUGAL FULL GLASS 120/ HALF GLASS 60

FRIDAY: ROASTED TENDERLOIN with roasted potatoes, rosemary, borderlaise sauce and blackened shallot

DRINK: 2016 DOMAINE SANTA DUC, CÔTES DU RHÔNE, LES VIEILLES VIGNES, RHÔNE, FRANCE FULL GLASS 135/ HALF GLASS 68

A LITTLE SOMETHING ON THE SIDE

- FRENCH FRIES 35 / GREEN LEAF SALAD 35
SMALL TOMATO SALAD WITH BASIL AND RED WINE VINEGAR 55
TRUFFLE AIOLI OR DIJONNAISE 20

DESSERTS

- CRÈME BRÛLÉE 85
TODAY'S ICE CREAM OR SORBET 55
CHOCOLATE TRUFFLE 35 OR CHOCOLATE BALL ROLLED IN COCO FLAKES 35
RAW BALL WITH DATES, COCONUT, HAZELNUTS, ALMONDS AND CHOCOLATE 35

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