



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 17:00

SMALL SERVINGS

- CHÈVRE CROQUETTES with sherry glaze 90
crispy ARTICHOKE with chili mayonnaise 85
LOBSTER MAC N' CHEESE with parmesan 110
BLEAK ROE CRISPS with smetana and chives 145

SIZE MATTERS

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: See regular menu! 185
N38'S FALAFEL with khobez bread, green hummus, chili, coriander, pomegranate, limehurt, 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
crispy SWEDISH HASH with seaweed caviar, red onion, dill and lemon 185
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
grilled RIB EYE STEAK with lardo and haricots verts, red wine reduction, béarnaise sauce and french fries 250
sesame seed and panko crusted TUNA with spicy mayonnaise, beets, soybeans, crisp, soy and browned butter 235
baked COD wrapped in kombu with buttered savoy cabbage, fennel, potato purée and smoked beurre blanc 250

DESSERTS

- CHOCOLATE TRUFFLE 35 OR CHOCOLATE BALL ROLLED IN COCO FLAKES 35
RAW BALL WITH DATES, COCONUT, HAZELNUTS, ALMONDS AND CHOCOLATE 35