



LUNCH MENU NYBROGATAN 38

SERVED WEEKDAYS 11:00 - 15:00

OUR DAILY DISH

SEE ORDINARY LUNCH MENU

ALWAYS COSTS 125 SEK

STARTERS

CHÈVRE CROQUETTES with sherry glaze 90

crispy ARTICHOKE with chili mayonnaise 85

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: see ordinary lunch menu 185

THE WEEKLY VEGATARIAN: see ordinary lunch menu 165

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

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

honey glazed HALLOUMI with baked sweet potato, portabello mushroom, crispy black cabbage and truffle emulsion 185

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 210

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

sesame seed and panko crusted TUNA with spicy mayonnaise, beets, soybeans, crisp, soy and browned butter 235

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

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

CHOCOLATE TRUFFLE 35 OR CHOCOLATE BALL ROLLED IN COCO FLAKES 35

RAW BALL WITH DATES, COCONUT, HAZELNUTS, ALMONDS AND CHOCOLATE 35