



## SUMMER MENU TAKE AWAY NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

### SMALL SERVINGS

grilled GREEN ASPARAGUS with wild garlic mayonnaise, roasted almonds and parmesan 120

BLEAK ROE CRISPS with smetana and chives 145

### SIZE MATTERS

BEEF TENDERLOIN TARTARE with roasted sesame-seeds, sesame sauce, scallions, radishes, egg yolk and crispy paper 185/235  
THE LARGE IS SERVED WITH FRENCH FRIES

WEEKLY SPECIAL (served every day 11-15)

### SEE OUR WEBSITE

### MAIN COURSES

CLASSIC OMELETTE with smoked ham and italian cheese. served with french fries and a green leaf salad 185

N38'S ARANCINIS with portabello mushroom, mozzarella, pistachio pesto, artichoke, pickled onion, summer salad and parmesan 185

SHRIMP SALAD with crispy salad, herb croutons, lemon and rhode island dressing 250

PASTA BUCATINI with mussels, white wine, hot nduja, crispy parsley and grilled sourdough-bread 215

CAESAR SALAD with bacon, parmesan, herb croutons and confit chicken 235

vegetarian CAESAR SALAD with parmesan, grilled halloumi and crispy avocado 235

crispy SWEDISH HASH with sour cream, lemon, red onion, dill and bleak roe 235

crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, dill and lemon 185

VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 195

steamed CHAR with new potatoes, grilled asparagus, pickled onion, mint and herb velouté 250

grilled RIB EYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 250

deep-fried TUNA with sesame seeds, matinated water melon, feta cheese, green onions, lime dressing and leche de tigre 265

### DESSERTS

CHOCOLATE BALL rolled in coco flakes 35

CHOCOLATE TRUFFLE 35