



TAKE AWAY LUNCH MENU

NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

SMALL SERVINGS

BLEAK ROE CRISPS with smetana and chives 145
creamy CRAB CROQUETTES with dill mayonnaise 115

OUR DAILY DISH - SEE OUR WEBSITE WHAT WE SERVE TODAY

ALWAYS COSTS 145 SEK AND IS SERVED WITH FRESHLY BAKED BREAD AND WHIPPED BUTTER

MAIN COURSES

CLASSIC OMELETTE with smoked ham and italian cheese. served with french fries and a green leaf salad 185
WEEKLY OMELETTE see our website what we serve today 185
N38'S ARANCINIS with portabello mushroom, mozzarella, pistachio pesto, artichoke, pickled onion, summer salad and parmesan 185
SHRIMP SALAD with crispy green leaves, cherry tomatoes, avocado, egg, lemon and rhode island dressing 245
BEEF TENDERLOIN TARTARE with roasted sesame-seeds, n38 soy sauce, scallions, radishes, egg yolk, crisp and french fries 235
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
grilled RIB EYE STEAK with pancetta wrapped haricots verts, béarnaise sauce, red wine reduction and french fries 285
deep-fried TUNA with sesame seeds, matinated water melon, feta cheese, green onions, lime dressing and leche de tigre 265
BAKED CHAR with browned butter sauce, trout roe, cauliflower purée and dill 250

SWEET ENDING

CHOCOLATE BALL with coconut 35

TRUFFLE on dark chocolate 35