



SUMMER MENU NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

SMALL TACOS

- fresh marinated TUNA, chili mayonnaise, soy pearls and coriander 95
- FOIE GRAS, macadamia cream, caramelized nuts and sherry glaze 115
- butter-fried CHANTARELLES with västerbottens cheese cream and chives 115

SMALL SERVINGS

- GREEN GAZPACHO with cucumber, elderflower, feta cheese and roasted pistachios 95
- 40 gr PATA NEGRA jamon de belotta iberico 48 months 165
- grilled GREEN ASPARAGUS with wild garlic mayonnaise, roasted almonds and parmesan 125
- BLEAK ROE CRISPS with smetana and chives 145
- pisco-marinated CEVICHE with tuna, scallop, crispy onion, jalapeño and herb salad 155

OYSTERS FINE DE CLAIRE with mignonette: half a dozen 125, a dozen 225

SMOKED SHRIMPS with grilled sourdough bread and aioli 165

RAZOR CLAMS fried in garlic with french fries, aioli och grilled lemon 195

baked LOBSTER with parmesan, french fries, aioli and grilled lemon 265

SIZE MATTERS

blackened tenderloin "PELLE JANZON" on toast with bleak roe, red onion, smetana, horse radish and egg yolk 215/235

THE LARGE IS SERVED WITH FRENCH FRIES

BEEF TENDERLOIN TARTARE with roasted sesame-seeds, n38 soy sauce, scallions, radishes, egg yolk and crisp 185/235

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WEEKLY SWEDISH FOOD (served daily 11-15)

THE N38 GRILLED BURGER in brioche with comté cheese, bacon marmalade, truffle mayonnaise and french fries 165

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

MATJES HERRING with browned butter, egg, boiled potatoes, red onion, chives and dill 175

SHRIMP SALAD with crispy green leaves, cherry tomatoes, avocado, egg, lemon and rhode island dressing 245

PASTA BUCATINI with mussels, white wine, hot nduja, crispy parsley and grilled sourdough-bread 220

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, marinated water melon, feta cheese, green onions, lime dressing and leche de tigre 265

DESSERTS

STRAWBERRIES with vanilla ice cream and green pepper caramel 115

creamy DARK CHOCOLATE ICE CREAM with olive oil and butter-fried baguette 95

CRÈME BRÛLÉE 95

one piece of CHEESE, your choice of comté, bleu d'auvergne or brillat savarin 65

today's ICE CREAM or SORBET with sweet crumbles 55

CHOCOLATE BALL rolled in coco flakes 35

CHOCOLATE TRUFFLE 35

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