



EVENING MENU NYBROGATAN 38

TAKE AWAY EVERY DAY FROM 16:00

SMALL SERVINGS

BLEAK ROE CRISPS with smetana and chives 145

MAIN COURSES

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

WEEKLY OMELETTE visit our website to see what we serve today 185

WEEKLY VEGETARIAN visit our website to see what we serve today 185

BEEF TENDERLOIN TARTARE with pickled beets, horseradish cream, trout roe, browned butter powder, dill and rye crostin 235

N38'S ARANCINIS with portabello mushroom, mozzarella, baked jerusalem artichoke, kale, truffle and fig vinaigrette 210

deep-fried TUNA with baked beets, haricots verts, hot mayonnaise, crispy leek and soy butter 265

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

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 DEER FILLET with parsley root purée, wild berry coulis, tuscan cabbage, red wine sauce and crispy parsley root 285

baked CHAR with browned butter sauce, trout roe, cauliflower purée and dill 250

grilled RIB EYE STEAK with pancetta wrapped haricots verts, béarnaise sauce, red wine reduction and french fries 285

SIDES

FRENCH FRIES 35

A SMALL GREEN SALAD 35

marinated CHERRY TOMATOES with chives 55

MAYONNAISE: choice of truffle, dijon, chili or classic 20

SWEET ENDING

CHOCOLATE BALL with coco flakes 35

TRUFFLE of dark chocolate 35

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