



LUNCH MENU NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

SMALL SERVINGS

- fresh marinated TUNA TACO with chili mayonnaise, soy pearls and coriander 110
PENNY BUN CROQUETTES with mushroom emulsion and pickled onion 115
40 gr PATA NEGRA jamon de belotta iberico 48 months 165
CHÈVRE TARTELETTE with salt baked beetroots, honey-roasted walnuts and truffle 145

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

OUR DAILY DISH

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

MAY 16 - MAY 20

MONDAY: CRISPY PORK SCHNITZEL with roasted potatoes, capers butter, pickled cauliflower and lemon

DRINK: 2021 PAULY GENERATIONS RIESLING FEINHERB, MOSEL, GERMANY FULL GLASS 155 / HALF GLASS 78

TUESDAY: SICILIAN PASTA with venus clams, scampi, hot tomato sauce, crispy parsley and grated italian cheese

DRINK: 2017 HETSZÖLÖ DRY FURMINT, TOKAJI, HUNGARY FULL GLASS 150 / HALF GLASS 75

WEDNESDAY: GRILLED DEER PATTY with mushroom sauce, rosemary roasted potatoes, steamed carrot and blackcurrants

DRINK: 2020 VOLVER. PASO A PASO TEMPRANILLO. LA MANCHA, SPAIN FULL GLASS 145 / HALF GLASS 73

THURSDAY: CHICKEN BALLOTINE "SALTIMBOCCA" with parma ham, sage, potato and parsnip purée, steamed broccoli and gravy

DRINK: 2020 BRANCAIA CHIANTI CLASSICO, TUSCANY, ITALY FULL GLASS 160 / HALF GLASS 80

FRIDAY: GRILLED TENDER STRIP with choron sauce, crispy pommes chateau and cherry tomatoes with herbs

DRINK: 2018 SEGHEGIO SCATENA BROTHERS ZINFANDEL, SONOMA, USA FULL GLASS 150 / HALF GLAS 75

SIZE MATTERS

blackened tenderloin "PELLE JANZON" on toast with bleak roe, red onion, smetana, horseradish and egg yolk 235/255

THE LARGE IS SERVED WITH FRENCH FRIES

STEAK TARTARE with browned butter cream, horseradish, crispy capers, cured egg yolk, roasted onion and herbs 215/265

THE LARGE IS SERVED WITH FRENCH FRIES

MAIN COURSES

CLASSIC OMELETTE with smoked ham and italian cheese. served with french fries and a green leaf salad 195

WEEKLY OMELETTE with chèvre, honey and pine nuts. served with french fries and a green leaf salad 195

WEEKLY VEGETARIAN spicy watermelon with feta cheese, calamata olives, pickled red onion, green leaves, mint vinaigrette and crispy cauliflower 195

BEETS with gratinated chèvre, honey, roasted walnuts, pomegranate and green leaves 220

CAESAR SALAD with bacon, parmesan, pickled onion, herb croutons and confit chicken 255

vegetarian CAESAR SALAD with parmesan, grilled halloumi, pickled onion and crispy avocado 255

deep-fried TUNA with baked beets, haricots verts, hot mayonnaise, crispy leek and soy butter 295

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

crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, dill and lemon 220

creamy BURRATA with wild garlic pesto, spring tomatoes, grilled asparagus, green leaves, roasted pine nuts and grilled sourdough bread 220

VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 235

grilled RIB EYE STEAK with pancetta wrapped haricots verts, béarnaise sauce, red wine reduction and french fries 345

baked CHAR with browned butter sauce, trout roe, cauliflower purée and dill 295

MATJES HERRING with browned butter, egg, boiled potatoes, red onion, chives and dill 195

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