



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 16:00

SMALL TACOS

fresh marinated TUNA, chili mayonnaise, soy pearls and coriander 110

FOIE GRAS, macadamia cream, caramelized nuts and sherry glaze 125

crispy FETA CHEESE with pico de gallo and avocado cream 110

SMALL SERVINGS

WHITE ASPARAGUS with wild garlic, hollandaise and trout roe 165

CHÈVRE TARTELETTE with salt baked beetroots, honey-roasted walnuts and truffle 145

40 gr PATA NEGRA jamon de belotta iberico 48 months 165

BLEAK ROE CRISPS with smetana and chives 165

classic ESCARGOTS with garlic butter, parsley and grilled sourdough bread 135

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

MAC N' CHEESE with comté, black salsify and truffle sauce 130

PENNY BUN CROQUETTES with mushroom emulsion and pickled onion 115

S.O.S whipped butter, cheese, 2 x pickled heering, crispy bread and 3 cl aquavit 195

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

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

WEEKLY VEGETARIAN grilled halloumi burger with kimchi, mayonnaise, green leaves and sweet potato fries 195

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

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

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

grilled OCTOPUS with spicy pasta linguini, mussels, roasted cherry tomatoes, garlic, parsley, croutons and grilled lemon 295

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

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

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

crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, chives, 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

BEEF SALAD with grilled flap steak, avocado cream, semi dried tomato, roasted onion, pickled onion, aragula salad, red wine sauce and manchego 315

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

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

DESSERTS

WHITE CHOCOLATE PANNACOTTA with citrus, sesame and almond tuile 115

BANANA SPLIT with brownie, banana ice cream, chocolate cream, meringue, coconut cream and crispy plantain 135

RHUBARB AND STRAWBERRY CRUMBLE PIE with vanilla ice cream 135

CRÈME BRÛLÉE 95

one piece of CHEESE with fig marmalade and seed cracker 85

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.