



## 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

JUNE 20 - JUNE 24

MONDAY: CRISPY PORK SCHNITZEL with lemon and capers butter, roasted potatoes, steamed broccoli, manchego and gravy

DRINK: MARIESTAD CONTINENTAL 4,2% 79

TUESDAY: HOT SMOKED SALMON with new potatoes, dill and horseradish cream, grilled vegetables and lemon

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

WEDNESDAY: BACON WRAPPED VEAL MEATLOAF with potato purée, pepper cream sauce, roasted carrot and blackcurrants

DRINK: OLIVIER LEFLAIVE CUVÉE MARGOT BOURGOGNE PINOT NOIR, FRANCE FULL GLASS 160 / HALF GLASS 80

THURSDAY: GRILLED BEEF SALAD with garlic roasted potatoes, avocado cream, semi-dried tomatoes, pickled onion, red wine sauce and parmesan

DRINK: SEGHESSIO SCATENA ZINFANDEL, SONOMA, CALIFORNIA, USA FULL GLASS 150 / HALF GLASS 75

FRIDAY: WE ARE CLOSED CELEBRATING MIDSUMMER

DRINK: SOMETHING REALLY NICE!

### 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, 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

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

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.