



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 16:00

TACOS & SMALL SERVINGS

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

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

crispy FETA CHEESE TACO with melon pico de gallo 110

OYSTERS FINE DE CLAIRE with mignonette: half a dozen 165, a dozen 310

gratinated SNAILS in garlic with parsley and grilled sourdough bread 195

TRUFFLE SALAMI 125

CROQUETTES with charcuteries, creamy garlic and pickled onion 115

fried ARGENTINE RED SHRIMPS in saffron and garlic with lemon, urfa biber, aioli and garlic bread 185

crispy CALAMARES with herb mayonnaise 145

CEVICHE catch of the day with lime, mango, cilantro, chili and sweet potato chips 135

creamy BURRATA with herb oil, pistachio pesto, croutons and marinated cherry tomatoes 155

small STEAK TARTARE with truffle mayonnaise, crispy capers, pickled onion, egg yolk and tomato salad 215

BLEAK ROE CRISPS with smetana and chives 185

MAIN COURSES

CLASSIC OMELETTE with smoked ham and mozzarella. Served with french fries and a green leaf salad 195

WEEKLY OMELETTE: with stewed mushrooms and parsley.. Served with french fries and a green leaf salad 195

WEEKLY VEGETARIAN: Potato pancake with herb cream, green bean salad and lingonberries 195

fried GNOCCHI with creamy burrata, browned butter, green asparagus, chili, green leaves, parsley and lemon 235

blackened tenderloin "PELLE JANZON" on toast with bleak roe, red onion, smetana, horse radish, egg yolk and french fries 265

STEAK TARTARE with truffle mayonnaise, crispy capers, pickled onion, egg yolk, tomato salad and french fries 265

SHRIMP SALAD with crispy green leaves, cherry tomatoes, avocado, egg, lemon and rhode island dressing 265

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

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

butter-fried SCALLOPS with risotto, mushrooms, dill gremolata, lemon and crispy oyster mushroom 295

steamed CHAR with browned butter, new potatoes, herbs, summer salad, pickled chantarelles and trout roe 325

MATJES HERRING with browned butter, egg, boiled potatoes, red onion, chives and dill 185

grilled VEAL SCHNITZEL with semi-warm french potato salad, sugar snaps, asparagus, garlic butter and green leaves 325

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

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

grilled RIB EYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 365

creamy PASTA RIGATONI with mushrooms, fermented garlic, truffle pecorino and green leaves 235

deep-fried TUNA with sesame seeds, marinated watermelon, feta cheese, scallions, spicy mayonnaise and leche de tigre 295

NYBROGATANS PLANKA with tender strip, choron sauce, pommes duchesse and pancetta wrapped haricots verts 345

DESSERTS

whipped BRIE DE MEAUX with fig marmalade, crushed walnuts and crostini 145

lime marinated STRAWBERRIES with lemoncurd, sweet crumbles and italian meringue 125

ALMOND CAKE with mixed berries and swedish punsch in lightly whipped cream 125

CHOCOLATE ICE CREAM with olive oil, sea salt and crispy croutons 105

crushed MARCONA ALMONDS with warm caramel sauce and vanilla ice cream 120

CRÈME BRÛLÉE 95

ELDERFLOWER SORBET with or without cava 165/75

CHOCOLATE BALL rolled in coco flakes 35 / CHOCOLATE TRUFFLE 35