



## LUNCH MENU NYBROGATAN 38

SERVED EVERY DAY FROM 11:00

### TACOS & SMALL SERVINGS

- fresh marinated TUNA TACO with chili mayonnaise, soy pearls and coriander 110  
crispy FETA CHEESE TACO with melon pico de gallo 110  
BLEAK ROE CRISPS with smetana, red onion, dill and chives 185  
crispy CALAMARES with herb mayonnaise 145  
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  
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  
OYSTERS FINE DE CLAIRE with mignonette: half a dozen 165, a dozen 310

### OUR DAILY DISH

ALWAYS COSTS 165 SEK AND IS SERVED WITH FRESHLY BAKED BREAD AND WHIPPED BUTTER

SEPTEMBER 18 - SEPTEMBER 22

#### MONDAY: POTATO PANCAKE with fried pork and lingonberries

DRINK: MÁRKVÄRT WINERY, KEKFRANKOS, SZEKSZÁRD, HUNGARY FULL GLASS 160 / HALF GLASS 80

OR: GOTLANDS BRYGGERI SLEEPY BULLDOG PALE ALE 4,8 % 86

#### TUESDAY: GRILLED SALMON with dill and horseradish stewed potatoes, pickled carrot, fennel and lemon

DRINK: PFLÜGER BUNTSANSTEIN RIESLING TROCKEN, PFALZ, GERMANY EKO FULL GLASS 160 / HALF GLASS 80

#### WEDNESDAY: RIGATONI BOLOGNESE on slow-cooked prime rib with parmesan, semi-dried tomato and crispy basil

DRINK: BRANCAIA, CHIANTI CLASSICO, TUSCANY, ITALY FULL GLASS 170 / HALF GLASS 85

#### THURSDAY: CHICKEN BALLOTINE with tomato, herbs, chèvre-baked portabello and port wine shy

DRINK: CHÂTEAU MAINE BLANC, BLAYE CÔTES DE BORDEAUX, BORDEAUX, EKO FRANCE FULL GLASS 165 / HALF GLASS 83

#### FRIDAY: GRILLED VEAL with potato gratin, garlic butter and green beans

DRINK: CHÂTEAU PONZAC, MAINTENANT OU JAMAIS, CAHORS, FRANCE EKO FULL GLASS 165 / HALF GLASS 83

### 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  
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  
creamy PASTA RIGATONI with mushrooms, fermented garlic, truffle pecorino and green leaves 235  
butterfried SCALLOPS with risotto, mushrooms, dill gremolata, lemon and crispy oyster mushroom 295  
grilled VEAL SCHNITZEL with semi-warm french potato salad, sugar snaps, asparagus, garlic butter and green leaves 325  
fried GNOCCHI with creamy burrata, browned butter, green asparagus, chili, green leaves, parsley and lemon 235  
MATJES HERRING with browned butter, egg, boiled potatoes, red onion, chives and dill 185  
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  
deep-fried TUNA with sesame seeds, marinated watermelon, feta cheese, scallions, spicy mayonnaise and leche de tigre 295

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