

RESTAURANT

AUBERGINE

BAR & MATSAL

STARTERS

GAMBAS AL AJILLO Prawns in garlic oil with pan con tomate & aioli	170
TOAST PELLE JANZON Thin sliced beef, butter fried bread, swedish vendace roe, egg yolk, smetana, red onion, dill & lemon	220
BURRATA Marinated tomatoes, herb oil, pine nuts, rocket salad & balsamico	170
VENDACE ROE TACO (2PCS) Crispy gyoza shells, swedish vendace roe, smetana,avocado, chives, pickled onion & västerbotten cheese	195
STEAK TARTAR & HERBS 1/2 Coarsely ground outhur thigh, herb emulsion, capers, sorrel, herb oil, root vegetable chips, pickled onion & parmesan	175
SLIDERS (2PCS) Slow cooked beef cheek, chipotle mayonnaise, pickled vegetables & crispy onions	185
TOAST SKAGEN 1/2 Classic Swedish skagen with shrimps and mayonaise on levain toast. Served with vendace roe, dill & lemon	190
YELLOWFIN TUNA TARTAR 1/2 Cucumber, pickled cabbage, sesame dressing, chili mayonnaise, peanuts, coriander & deep fried rice paper	195
CHARCUTERIES Chef’s choice of three different charcuteries. Served with aged manchego cheese, marinated artichokes, potato chips & mojo rojo	255

MAINS

CAESAR SALAD Corn fed chicken, caesar dressing, bacon, red onion, crutons & parmesan cheese	225
STEAK FRITES Seared beef, french fries, red wine sauce, green asparagus with bacon, baked tomato & sauce bearnaise	395
YELLOWFIN TUNA TARTAR 1/1 Cucumber, pickled cabbage, sesame dressing, chili mayonnaise, peanuts & coriander. Served with French fries	305
SWEDISH MEATBALLS Porter creamy gravy, potato purée, lingonberries & pickled cucumber	265
BAKED POINTED CABBAGE Chili mayonnaise, sesame dressing, coriander & pick-led red onion. Served with French fries	255
STEAK TARTAR & HERBS 1/1 Coarsely ground outhur thigh, herb emulsion, capers, sorrel, root vegetable chips, pickled red onion & parmesan. Served with French fries	285
OX CHEEK BOLOGNESE Fresh pappardelle pasta, ragu made with red wine-braised ox cheek, arugula, crispy breadcrumbs & parmesan cheese	265
PIZZA BIANCO “TRUFFLE” Fiore di latte, truffe-crème fraiche, portabello, parmesan, truffe salami, pine nuts & rocket salad	230
SWEDISH CURED SALMON Black pepper cured salmon, dill stewed potato, fennel crudité, sweet mustard sauce, rye bread crutons & lemon	290
SECRETO IBERICO Corn croquettes, mojo rojo, pimientos de padrones, chimichurri, red wine sauce & grilled onion	355
FISH STEW Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron & garlic. Served with aioli & croutons	280
TOAST SKAGEN 1/1 Classic Swedish skagen with shrimps and mayon-naise on levain toast, vendace roe, dill & lemon. Served with green salad.	290

SNACKS

Vendace roe chips 130 kr Vendace roe , potato chips, smetana, red onion, chives
Pimientos de padrones 95 kr Parmesan & espelette pepper
Boquerones 105 kr Grilled bread, chimichurri & mojo rojo
Marinated Olives 70 kr
Truffle Cashew 75 kr
Marcona Almonds 85 kr



COFFEE DRINK?

IRISH COFFEE
KAFFE KARLSSON
BAILEYS COFFEE
ESPRESSO MARTINI
173KR

DESSERTS

CRÈME BRULÉE Classic crème brulée flavored with vanilla	125
BAKED DARK CHOCOLATE White chocolate mousse, cherries, almond brittle & vanilla ice cream	145
STRAWBERRY & ALMOND Swedish strawberries, almond cake, whipped cream, almond brittle & elderflower consommé	135
AFFOGATO Vanilla ice cream with espresso	75
CHEESE PLATE Chef’s choise of cheeses. Served with fig marmelade & crackers	165
CHOCOLATE TRUFFLE Dark chocolate truffe	55
ICE CREAM Vanilla	50
SORBET Lemon	50

PRE DINNER DRINKS

Rhubarb Sour

Vodka, Rhubarb,
Lemon, Sugar & Egg White
173kr

Blueberry & Vanilla

Vanilla vodka, lemon, sugar,
blueberry liqueur, lemon foam
173kr

Spicy Margarita

Tequila, Agave, Lime & Jalapeño
173kr

Negroni

Gin, Campari & Vermouth
173kr

Old Fashioned

Bourbon, Sugar, Angostrura
173kr

Dry Martini

Gin & Vermouth
173kr

A glass of sparkling?

Cava - Viña Adelaida

125 kr

Champagne - André Clouet

195 kr

SWEDISH CLASSICS

- TOAST SKAGEN-

ERIKSBERG KARAKTÄR & 3CL OP ANDERSSON AKVAVIT

-SWEDISH MEATBALLS-

2022 RACEMO ROSSO, CESANESE/SANGIOVESE, ITALY

-STRAWBERRY & ALMOND-

2020 BLUE LABEL 5 PUTTONYOS, TOKAJI, HUNGARY

575 KR

WINE PAIRING 455 KR

(WE HAVE NON ALCOHOLIC OPTIONS)

ALLERGIES?

Please let your waiter know

RESTAURANT

AUBERGINE

BAR & MATSAL

Our

COCKTAILS

Pornstar Martini

Vodka, Passionfruit & Vanilla
173kr

Moscow Mule

Vodka, Ginger Beer & Lime
173kr

Paloma

Tequila, Lime & Grapefruit soda
173kr

Mojito

Rum, Mint, Lime & Sugar
173kr

Tom Collins

Gin, Lemon, Sugar & Soda
173kr

Whiskey Sour

Bourbon, Lemon, Sugar,
Angostura & Egg White
173kr

COFFEE DRINKS

Hot shot 95kr

Irish Coffee 173kr

Baileys Coffee 173kr

Kaffe Karlsson 173kr



WINE OF THE MONTH

2024, DOMAINE VIGNEAU-CHEVREAU VOUVRAY,
CHENIN BLANC, CUVÉE SILEX, LOIRE, FR

800kr

Summer in a bottle!
A fresh white wine from Loire valley.
Notes of crispy yellow apples & sun yellow lemons.
Amazing to enjoy with or without food!

WINES BY GLAS

SPARKLING

NV André Clouet Grande Réserve, Champagne 195/1190
NV Viña Adelaida Cava Brut, SP 125/560

WHITE

2024 Weingut Dr. Loosen Blue Slate Riesling, Mosel 155/690
2024 Domaine Ellevin Chablis, Bourgogne 185/890
2022 Domaine Cordier, Saint Véran, Chardonnay, Bourgogne 220/990
2022 Bogle Vineyards, Chardonnay, California 170/740
2024 Domaine de la Garenne, Sancerre 195/920
2025 Bodegas Lozano, Verdejo/Sauvignon blanc La Mancha 125/540

RED

2024 Domaine la Mereuille, Côtes Du Rhône 155/680
2023 Tenuta Guidobono, Langhe Nebbiolo Piedmont 180/790
2022 L'Olivella, Racemo rosso, Lazio Cesanese, Sangiovese 165/730
2018 Château La Fon Du Berger, Haut-Médoc Bordeaux 190/840
2022 Camille Giroud, Bourgogne Rouge Pinot Noir, Bourgogne 205/950
2021 C & C, Dharra Barolo, Piedmont 210/980
2025 Bodegas Lozano Tempranillo/Shiraz La Mancha 125/540

ROSÉ

2025 M de Minuty, Cotes de provence /795
2024 Robertsson winery, South Africa /650

BEER AND CIDER

BEER ON BOTTLE

Nya Carnegiebryggeriet Kellerbier, SWE 5,9 % 33cl 94
Kronenbourg 1664 Blanc, France 5,0% 33cl 81
Carlsberg Hof, Denmark 4,2% 33cl 70
Erdinger Hefe Weissbier, Germany 5,5% 50cl 89
Estrella Galica (Gluten free), Spain 5,5% 33cl 79
Folkes Tjocke Stout, SWE, 8,3 % 30 cl 119

BEER ON TAP

Kronenbourg 1664, France 5,0% 30cl 79
Eriksberg Karaktär, Sweden 5,4% 30cl 84
Brooklyn East IPA, USA 6,9 % 30cl 94

CIDER

Boulard Cidre, France 4,5% 33cl 89

Non alcoholic

COCKTAILS

Lemonad

Lemon, Sugar & Soda
79kr

Strawberry/Rhubarb

Rhubarb, Lemon, Sugar, Strawberry
& Egg white
115kr

NON ALCOHOLIC

Dr. Lo Riesling 0,0%, Germany	85
Apolinaire No 2 Apple, Lemon & Rosemary,	95
Apolinaire No 7 Blueberry, Lemon & Tarragon	95
San Pellegrino Aranciata Rossa	55
Eriksberg Lager 0,0% 33cl, Sweden	59
Brooklyn Special Effect IPA, 0,5% 33cl, USA	59
Richard Juhlin Sparkling 0,0% France	110
Galipette Cidre 0,3% 33 cl	84
Frankrike	
Sparkling Water 100cl	45

COFFEE & TEA

Filter coffee 45kr

Single/Double Espresso 40/50kr

Cappuccino 55kr

Caffé Latte 55kr

Single/Double Macchiato 45/55kr

Single/Double Cortado 45/55kr

Tea 45kr
(Red, Green & Black)

Psst! We have decaf coffee!

