

RESTAURANT

# AUBERGINE

BAR & MATSAL

*Today's*

## LUNCH 185

LUNCH IS SERVED BETWEEN 11.30- 14.30

*Tuesday 29/9*

### OVEN BAKED SALMON

Boiled potato, champagne sauce,  
green peas, dill & lemon

*Wednesday 30/9*

### HOISIN BAKED CHICKEN

Glass noodle salad, chili mayonnaise,  
sesame roasted cashewnuts & coriander

*Thursday 1/10*

### SALISBURY STEAK OF VEAL

Roasted potato, black pepper sauce,  
broccoli & black currant gel

*Friday 2/10*

### PORK SCHNITZEL

Roasted potato, café de paris sauce  
& haricot verts

ADD A SIDE SALAD BEFORE YOUR LUNCH

35 KR

## SNACKS & SIDES

OLIVES 70  
MARCONA ALMONDS 75

GREEN SALAD 35  
FRENCH FRIES 40  
POTATO PURÉE 45  
AIOLI 15

**TAKE AWAY?**

**CALL US AT 08-660 02 04**

## STARTERS

### VENDACE ROE CHIPS 130

Potato chips, vendace roe from Kalix, red onion & chives

### TOAST SKAGEN 1/2 190

Classic Swedish skagen with shrimps and mayonnaise  
on levain toast.

Served with vendace roe from Kalix, dill & lemon

### GAMBAS AL AJILLO 170

Prawns in garlic oil with pan con tomate & aioli

### BURRATA 170

Marinated tomatoes, herb oil, pine nuts,  
rocket salad & balsamico

### STEAK TARTAR & HERBS 1/2 175

Coarsely ground outhur thigh, herb emulsion,  
capers, sorrel, root vegetable chips, pickled  
red onion & parmesan.



## MAINS

### VEGETARIAN DISH OF THE WEEK 195

Ravioli filled with ricotta cheese & mangold.  
Served with roasted tomato sauce, rocket salad,  
parmesan cheese & crispy bread crumbs

### CAESAR SALAD 225

Corn fed chicken, caesar dressing, bacon,  
red onion, crutons & parmesan cheese

### STEAK TARTAR & HERBS 1/1 285

Coarsely ground outhur thigh, herb emulsion,  
capers, sorrel, root vegetable chips, pickled red  
onion & parmesan. Served with French fries

### SWEDISH MEATBALLS 250

Porter creamy gravy, potato purée, lingonberries &  
pickled cucumber

### FISH STEW 275

Fish stew of salmon, cod, shrimps, mussels,  
tomatoes, white wine, cream, saffron & garlic.  
Served with aioli & crutons

### TOAST SKAGEN 1/1 285

Classic Swedish skagen with shrimps and mayonnaise  
on levain toast. Served with vendace roe from  
Kalix, dill, lemon & green salad

**ALLERGIES? PLEASE LET YOUR WAITER KNOW!**

RESTAURANT

# AUBERGINE

BAR & MATSAL

*Our*

## BEVERAGES

Kronenbourg 1664 5,0 % 65kr

Brooklyn East IPA 6,9 % 94kr

Eriksberg Karaktär 5,4 % 89 kr

Boulard Cidre 4,0 % 89 kr

We also have bottle/can beer!

## NON ALCOHOLIC

Sparkling Water 100 cl 45kr

San Pellegrino Aranciata Rossa 55kr

Galipette Cidre 0,3 % 84 kr

Soda 45 kr

Eriksberg Lager 0,0 % 59kr

Brooklyn Special Effects IPA 0,5 % 59kr

Richard Juhlin Sparkling 0,0 % 110 kr

Dr. Lo Riesling 0,0 % 85

## DESSERTS

CHOCOLATE TRUFFLE

Dark chocolate truffle

50

CRÈME BRULÉE

Classic crème brulée flavored with vanilla

125



*Our*

## WINES BY GLAS

### SPARKLING

NV Viña Adelaida Brut , SP 90

NV André Clouet Grande Réserve Champagne , FR 195

### RED

2024 Tria Rosso, Nero d'Avola , IT 85

2022 L'Olivella, Racemo rosso, IT 165

2024 Domaine La Mereuille Côtes du Rhône, FR 155

2023 Tenuta Guidobono, Langhe Nebbiolo, IT 180

2021 C&C Dharra Barolo, IT 210

2023 Camille Giroud Bourgogne Rouge , FR 205

2018 Château La Fon De Berger, Bordeaux, FR 190

### WHITE

2024 Tria Bianco, Grillo, IT 85

2022 Domaine Cordier, Chardonnay FR 220

2023 Bogle Vineyards Chardonnay, USA 170

2024 Domaine de la Garenne, Sancerre, FR 195

2024 Weingut Dr. Loosen Riesling, DE 155

2024 Domaine Ellevin Chablis, FR 185

## COFFEE & TEA

Filter coffee 30 kr

Single/Double Espresso 40/50kr

Cappuccino 55kr

Caffé Latte 55kr

Single/Double Macchiato 45/55kr

Single/Double Cortado 45/55kr

Tea 40 kr  
(Red, Green & Black)