RESTAURANT

AUBERGINE

BAR & MATSAL

Our PRE DINNER DRINKS

Rhubarb Sour
Absolut vodka, Rhubarb,
Lemon, Sugar & Strawberry foam
173kr

Blueberry & Lemon
Absolut vodka vanilla, Blueberry
liqueur, Lemon, Sugar & Lemonfoam
173kr

Spicy Margarita
Olmeca Tequila,
Agave, Lime & Jalapeño
173kr

Apple & Vanilla
Four Roses Bourbon,
Apple liqueur, Lemon,
Sugar, Vanilla & Cannamon
173kr

Negroni
Beefeater Gin, Campari & Vermouth
173kr

Old Fashioned
Four Roses Bourbon, Sugar, Angostrura
173kr

Dry Martini
Gin & Vermouth
173kr

A glass of sparkling?
Cava - Viña Adelaida
125 kr

Champagne - Gonet Sulcova
195 kr

CHEF´S CHOICE

- RAVIOLI & TRUFFLE -

2023 JOSETTA SAFFIRIO, LANGHE NEBBIOLO, PIEMONTE, IT

-VENISON & TRUFFLE-

2018 CHATEAU LA FON DU BERGER, BORDEAUX, FR

-STRAWBERRY & ALMOND-

2017 CHATEAU GRAND PEYROT, BORDEAUX, FR

725 KR

WINE PAIRING 465 KR

(WE HAVE NON ALCOHOLIC OPTIONS)

ALLERGIES?
Please let your waiter know

STARTERS

ARANCINI & TRUFFLE 175
Deep fried croquettes of truffle risotto, parmesan, pickled onion, truffle mayonnaise & black truffle

CARPACCIO & TRUFFLE 215
Beef tenderloin carpaccio with truffled artichoke cream, frisé lettuce, truffle vinaigrette, marcona almonds, parmesan cheese & black truffle

GOAT´S CHEESE & TRUFFLE 180
Gratinated goat´s cheese, roasted hazelnuts, endive,baked jerusalem artichoke, truffle honey & black truffle

RAVIOLI & TRUFFLE 195
Fresh ravioli filled with ricotta. Served with truffled butter sauce, bread crumbs & black truffle

STEAK TARTAR & TRUFFLE 1/2 185
Coarsely ground outher thigh, truffle mayonnaise, pickled onion, crispy potato, parmesan & truffle

TRUFFLED SCRAMBLED EGGS 205
Jamon reserva, truffled scrambled eggs, roasted marcona almonds, pickled onion, chives & white truffle

TOAST SKAGEN 1/2 190
Classic Swedish skagen with shrimps and mayonaise on levain toast. Served with vendace roe, dill & lemon

YELLOWFIN TUNA TARTAR 1/2 195
Jalapeño mayonnaise, deep fried panko, roasted sesame seeds, ginger pickled vegetables & coriander

TRUFFLE DELI TO SHARE 265
Jamon reserva, truffle salami, coppa di parma, Aubergine´s truffled brillat savarin, moliterno, artichoke dip & truffle crostini

MAINS

CAESAR SALAD 235
Corn fed chicken, caesar dressing, bacon, red onion, crutons & parmesan cheese

VENISON & TRUFFLE 415
Black pepper fried venison fillet, potato gratin, port wine glaced onion, baked jerusalem artichoke, red wine sauce with truffle & black truffle

TRUFFLE PASTA BLACK/WHITE 325/375
Aubergines classic truffle pasta, fresh pappardelle, truffle butter, roasted chicken broth, parmesan & truffle.
You choose black or white truffle.

SWEDISH MEATBALLS 280
Porter creamy gravy, potato purée, lingonberries & pickled cucumber

BAKED POINTED CABBAGE 270
Crispy green cabbage, pickled onion, roasted marcona almonds, parmesan, truffled butter sauce & black truffle

STEAK TARTAR & TRUFFLE 1/1 295
Coarsely ground outher thigh, truffle mayonnaise, pickled onion, crispy potato, parmesan & black truffle. Served with French fries

RED WINE BRAISED OX CHEEK 315
Smoked porkbelly, mushroom, glaced onion, truffled potato puré, red wine sauce & black truffle

TRUFFLE RISOTTO 320
Forest mushrooms, deep fried green cabbage, truffle butter, parmesan & black truffle

COD & TRUFFLE 395
Baked cod, variation of cabbage, arancini, lemon, truffle butter sauce & black truffle

FISH STEW 285
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron & garlic.
Served with aioli & crutons

TOAST SKAGEN 1/1 295
Classic Swedish skagen with shrimps and mayonnaise on levain toast, vendace roe, dill & lemon. Served with green salad.

SNACKS

Vendace roe chips 140 kr
Vendace roe , potato chips, smetana, red onion, chives

Truffle crostini 145 kr
Served with truffled artichoke cream

Boquerones 105 kr
Served with grilled bread

Jamon Reserva 30 gram 90 kr

Truffle Salami 30 gram 85 kr

Coppa di parma 30 gram 85 kr

Marinated Olives 75 kr

Truffle Cashew 75 kr

Marcona Almonds 85 kr



ADD EXTRA TRUFFLE?

BLACK TRUFFLE 25KR/GRAM

WHITE TRUFFLE 70KR/GRAM

DESSERTS

CRÈME BRULÉE 130
Classic crème brulée flavored with vanilla

BAKED DARK CHOCOLATE 145
White chocolate mousse, cherries, almond brittle & vanilla ice cream

ALMOND & APPLE 145
Warm almond cake, caramelized apples, salted caramel, roasted almond & whipped creme fraiche

AFFOGATO 75
Vanilla ice cream with espresso

CHEESE PLATE 165
3 cheese of the night.
Served with truffle honey & crackers

CUCUMBER & HENDRICK´S 185
Cucumber sorbet, black pepper & Hendrick´s gin

CHOCOLATE TRUFFLE 60
Dark chocolate truffle

ICE CREAM 55/95
Vanilla / Truffle

SORBET 55
Sorbet of the night

RESTAURANT

AUBERGINE

BAR & MATSAL

Our COCKTAILS

Pornstar Martini
Absolut vodka,
Passionfruit & Vanilla
173kr

Moscow Mule
Vodka, Ginger Beer & Lime
173kr

Paloma
Olmeca tequila, Lime &
Grapefruit soda
173kr

Mojito
Havana 3, Mint, Lime & Sugar
173kr

Tom Collins
Beefeater, Lemon, Sugar & Soda
173kr

Whiskey Sour
Bourbon, Lemon, Sugar,
Angostura & Egg White

OUR WINE FAVOURITES

ITALIAN BUBBLES

2021 Josetta Saffirio, Alta Langa 790kr
Piemonte, Italien

ITALIAN RED

2023 Ceretto, Barbaresco 1690kr
Piemonte, Italien

2021 Josetta Saffirio, Barolo 1090kr
Piemonte, Italien

2018 Borgogno, Barolo Riserva 1750kr
Piemonte, Italien

2022 Giovanni Bulgari, Podernuovo Argirio 1190kr
Toskana, Italien

2021 Castiglion del Bosco, Brunello di Montalcino 1460kr
Toskana, Italien

2021 Carranco, Etna Rosso "Villa dei Baroni" 940kr
Sicilien, Italien

WINE OF THE MONTH

2016, CAPUZZIMATI DON CATALDO

PRIMITIVO DI MANDURIA *RISERVA*

PUGLIA, ITALY

1245 KR

In the heel of Italy, we find an incredibly complex wine made from the Primitivo grape.
Welcome the season with a wine from Puglia!

WINES BY GLAS

SPARKLING

NV	Gonet Sulcova, Brut Réserve, *Champagne*	*195/1190*
NV	Viña Adelaida Cava Brut, SP	*125/560*

WHITE

2025	Weingut Dr. Loosen Blue Slate Riesling, Mosel	155/690
2024	Domaine Ellevin Chablis, Bourgogne	185/890
2022	Domaine Cordier, Bourgogne blanc Chardonnay, Bourgogne	220/990
2022	Di Giovanni Bulgari, NicoLeo, Tuscany Grechetto & Chardonnay	175/860
2024	Domaine de la Garenne, Sancerre	195/920
2025	Costa Cruz, Verdejo/Sauvignon blanc La Mancha	125/540

RED

2024	Domaine la Mereuille, Côtes Du Rhône	155/680
2023	Josetta Saffirio, Langhe Nebbiolo Piedmont	185/860
2022	Azienda Agricola Cagliero, Piemonte Barbera d´Alba Superiore	165/730
2018	Château La Fon Du Berger, Haut-Médoc Bordeaux	190/870
2022	Camille Giroud, Bourgogne Rouge Pinot Noir, Bourgogne	205/950
2022	Roberto Sarotto, Barolo, Piedmont	210/980
2025	Costa Cruz Tempranillo/Shiraz La Mancha	125/540

DON'T MISS TONIGHT'S WINES
ON THE BLACK BOARD

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

Cidrae, France 4,5% 33cl	89

Non alcoholic COCKTAILS

Lemonad
Lemon, Sugar & Soda
79kr

Strawberry/Rhubarb
Rhubarb, Lemon, Soda, Sugar &
Strawberry foam
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 Frankrike	84
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!

