RESTAURANT

AUBERGINE

BAR & MATSAL

Today's

LUNCH 185

LUNCH IS SERVED BETWEEN 11.30 - 14.30

Tuesday 24/11

VITELLO TONNATO
Deep fried potato, tuna dressing, tomato, capers & parmesan

Wednesday 25/11

BAKED ARCTIC CHAR
Beurre blanc, sugar snaps, lemon & boiled potato

Thursday 26/11

SALISBURY STEAK OF VEAL
Onion gravy, salted cucumber, lingonberries & potato puré flavoured with västerbotten cheese

Friday 27/11

SCHNITZEL
Pork schnitzel, café de paris sauce, haricots verts & fried potato

ADD A SIDE SALAD BEFORE YOUR LUNCH

35 KR

SNACKS & SIDES

OLIVES 75
MARCONA ALMONDS 85

GREEN SALAD 35
FRENCH FRIES 40
POTATO PURÈE 45
AIOLI 15

TAKE AWAY?

CALL US AT 08-660 02 04

ALLERGIES? PLEASE LET YOUR WAITER KNOW!

STARTERS

VENDACE ROE CHIPS 140
Potato chips, vendace roe from Bottenviken, red onion & chives

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

YELLOW FIN TUNA TARTAR 195
Jalapeño mayonnaise, deep fried panko, roasted sesame seeds, ginger pickled vegetables & coriander

GRATINATED GOAT´S CHEESE 180
Roasted hazelnuts, truffle honey, baked jerusalem artichokes, endives & black truffle

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



MAINS

VEGETARIAN DISH OF THE WEEK 195
Gratinated canneloni with ricotta and spinach, tomato sauce, roasted pine nuts & basil

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

STEAK TARTAR & HERBS 1/1 285
Coarsely ground outher thigh, truffle mayonnaise, pickled onion, crispy potato, parmesan & black truffle. Served with French fries

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

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.
Served with vendace roe, dill, lemon & green salad

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Our

BEVERAGES

Kronenbourg 1664 5,0 % 65kr

Brooklyn East IPA 6,9 % 94kr

Eriksberg Karaktär 5,4 % 89 kr

Cidraie 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

Our

WINES BY GLAS

SPARKLING

NV Viña Adelaida Brut , SP 90

NV Gonet Sulcova, Réserve Champagne , FR 195

RED

2025 Costa Cruz, Tempranillo/Shiraz, SP 85

2024 Domaine La Mereuille Côtes du Rhône, FR 155

2023 Josetta Saffirio Langhe Nebbiolo, IT 185

2022 Roberto Sarotto, Barolo, IT 210

2023 Camille Giroud Bourgone Rouge , FR 205

2018 Château La Fon De Berger, Bordeaux, FR 190

WHITE

2025 Costa Cruz, Verdejo/Sauvignon blanc, SP 85

2022 Di Giovanni Bulgari, NicoLeo IT 175
Grechetto/Chardonnay

2022 Domaine Cordier, Chardonnay FR 220

2024 Domaine de la Garenne, Sancerre, FR 195

2025 Weingut Dr. Loosen Riesling, DE 155

2024 Domaine Ellevin Chablis, FR 185

DESSERTS

CHOCOLATE TRUFFLE 60
Dark chocolate truffle

CRÈME BRULÉE 130
Classic crème brulée flavored with vanilla

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)