

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
CHANTERELLE TOAST Grilled bread, västerbottencrème, butter fried chanterelles, dill pickled shallots, browned butter & vendace roe	225
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 & pickled 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
CHANTERELLE PASTA Pappardelle, caramelized cream, browned butter, butter fried chanterelles, deep fried sage & roasted hazelnuts	270
PIZZA BIANCO “TRUFFLE” Fiore di latte, truffle-crème fraiche, portabello, parmesan, truffle 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 mayonaise on levain toast, vendace roe, dill & lemon. Served with green salad.	290

SNACKS

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



COFFEE DRINK?

IRISH COFFEE
KAFFE KARLSSON
BAILEYS COFFEE
ESPRESSO MARTINI
173KR

DESSERTS

CRÈME BRULÉE Classic crème brulée flavored with vanilla	125
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 truffle	55
ICE CREAM Vanilla	50
SORBET Lemon	50

Our

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, <i>Champagne</i>	195/1190
NV	Viña Adelaida Cava Brut, <i>SP</i>	125/560

WHITE

2024	Weingut Dr. Loosen Blue Slate Riesling, <i>Mosel</i>	155/690
2024	Domaine Ellevin Chablis, <i>Bourgogne</i>	185/890
2022	Famille Cordier, Saint Véran Chardonnay, <i>Bourgogne</i>	220/990
2022	Bogle Vineyards, Chardonnay, <i>California</i>	170/740
2024	Domaine de la Garenne, Sancerre	195/920
2024	Tria Bianco, Grillo, <i>Sicily</i>	125/540

RED

2024	Domaine la Mereuille, Côtes Du Rhône	155/680
2023	Tenuta Guidobono, Langhe Nebbiolo <i>Piedmont</i>	180/790
2022	L'Olivella, Racemo rosso, Lazio Cesanese, Sangiovese	165/730
2018	Château La Fon Du Berger, <i>Haut-Médoc Bordeaux</i>	190/840
2022	Camille Giroud, Bourgogne Rouge Pinot Noir, <i>Bourgogne</i>	205/950
2021	C & C, Dharra Barolo, <i>Piedmont</i>	210/980
2024	Tria Rosso, Nero d'Avola, <i>Sicily</i>	125/540

ROSÉ

2025	M de Minuty, <i>Cotes de provence</i>	/795
2024	Robertsson winery, <i>South Africa</i>	/65

BEER AND CIDER

BEER ON BOTTLE

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

BEER ON TAP

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

CIDER

Boulard Cidre, <i>France</i> 4,5% 33cl	89
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Non alcoholic

COCKTAILS

Lemonad

Lemon, Sugar & Soda
79kr

Strawberry/Rhubarb

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

NON ALCOHOLIC

Dr. Lo Riesling 0,0%, <i>Germany</i>	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, <i>Sweden</i>	59
Brooklyn Special Effect IPA, 0,5% 33cl, <i>USA</i>	59
Richard Juhlin Sparkling 0,0% <i>France</i>	110
Galipette Cidre 0,3% 33 cl	84
<i>Frankrike</i>	
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!

