

RESTAURANT

AUBERGINE

BAR & MATSAL

BRUNCH MENU

SMALLER PLATES

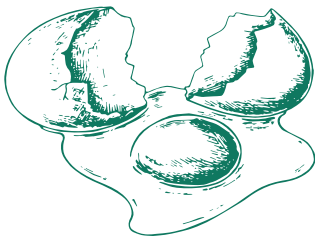
EGG & AVOCADO	135
Toasted levain with creamy scrambled eggs, avocado, ruccola & chili flakes	
EGG ROYAL	185
Toasted levain, poached egg, sauce hollandaise & cured salmon	
STEAK TARTAR & HERBS 1/2	175
Coarsely ground outhur thigh, herb emulsion, capers, sorrel, root vegetable chips, pickled red onion & parmesan.	
TOAST SKAGEN 1/2	190
Classic Swedish skagen with shrimps & mayonnaise on levain toast. Served with vendace roe, dill & lemon	

SIDES

FRENCH FRIES	50
POTATO PURÉE	45
GREEN SALAD	55
SIDE CAESAR SALAD	65
DIP (AIOLI & CHILI MAYONNAISE)	20

CHAMPAGNE WE RECOMMEND!

ANDRÉ CLOUET GRANDE RÉSERVE 1500ML
2100KR
NV LOUIS ROEDERER COLLECTION 246
1750KR
2015 BOLLINGER LA GRANDE ANNÉE ROSÉ
2790KR
2014 PERRIER-JOUËT BELLE EPOQUE
3490KR



SNACKS

VENDACE ROE CHIPS	130
MARINATED OLIVES	70
MARCONA ALMONDS	85
TRUFFLE CASHEW	75
TRUFFLE SALAMI 30 GRAM	85
SPIANATA PICCANTE 30 GRAM	85
COPPA DI PARMA 30 GRAM	85
PIMIENTOS DE PADRONES	105

ALLERGIES?

Please let your waiter know

MAINS

CLUB SANDWICH	245
Grilled chicken, bacon, lettuce, tomato, avocado, pickled onion & herb mayonnaise. Served with French fries	
OMELETTE	235
Open omelette with Västerbotten cheese, vendace roe, pickled onion, dill, chives and lemon. Served with green salad	
EGG & AVOCADO 1/1	195
Toasted levain with creamy scrambled eggs, avocado, ruccola & chili flakes	
TOAST SKAGEN 1/1	290
Classic Swedish skagen with shrimps & mayonnaise on levain toast. Served with vendace roe, dill, lemon & green salad	
CAESAR SALAD	225
Corn fed chicken, caesar dressing, bacon, red onion, crutons & parmesan cheese	

SWEDISH MEATBALLS	265
Porter creamy gravy, potato purée, lingonberries & pickled cucumber	
FISH STEW	280
Fish stew of salmon, cod, shrimps, mussels, tomatoes, white wine, cream, saffron, garlic. Served with aioli & crutons	
STEAK FRITES	395
Seared beef, french fries, red wine sauce, green asparagus with bacon, baked tomato & sauce bearnaise	
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	
YELLOWFIN TUNA TARTAR 1/1	305
Cucumber, pickled cabbage, sesame dressing, chili mayonnaise, peanuts, coriander & deep fried rice paper. Served with French fries	

DESSERTS

CRÈME BRÛLÉE	125
Classic crème brûlée flavored with vanilla	
STRAWBERRY & ALMOND	135
Fresh strawberries, almond cake, whipped cream, almond brittle & elderflower consommé	
CHOCOLATE TRUFFLE	55
Dark chocolate truffle	
AFFOGATO	75
Vanilla ice cream with espresso	
ICE CREAM	50
Vanilla	
SORBET	50
Ask your waiter about today's flavor	

BRUNCH BEVERAGES

BLOODY MARY	155
Vodka, Aubergine's spice mix, tomato juice, celery & lemon	
VIRGIN MARY	85
Aubergine's spice mix, tomato juice, celery & lemon	

RHUBARB SOUR	173
Vodka, rhubarb, lemon, sugar & egg white	
MIMOSA	125
Orange juice & cava	

BRUNCH SPARKLING	95
Viña Adelaida Cava Brut, Catalonia	
ORANGE JUICE	65
ESPRESSO MARTINI	173
Vodka, kahlua, espresso & sugar	

RESTAURANT

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BAR & MATSAL

Our

COCKTAILS

Rabarber Sour

Vodka, Rhubarb Liqueur,
Lemon, Sugar & Egg White

173kr

Spicy Margarita

Tequila, Agave, Lime & Jalapeño

173kr

Pornstar Martini

Vodka, Passion Fruit,
Vanilla & Lemon

173kr

Blueberry/Vanilla

Vanilla vodka, Blueberry Liqueur,
Lemon & Egg White

173kr

Negroni

Gin, Campari & Vermouth

173kr

COFFEE DRINKS

Hot shot 95kr

Irish Coffee 173kr

Baileys Coffee 173kr

Kaffe Karlsson 173kr



BRUNCH SPARKLING

95/510

Viña Adelaida, Cava Brut, *Katalonien*

195/1190

NV André Clouet Grande Réserve, *Champagne*

WINES BY GLAS

BUBBLES

NV	Viña Adelaida, Cava Brut, <i>Katalonien</i>	95/510
NV	André Clouet Grande Réserve, <i>Champagne</i> .	195/1190

WHITE

2022	Weingut Dr. Loosen Blue Slate Riesling, <i>Mosel</i>	155/690
2023	Domaine Ellevin Chablis, <i>Bourgogne</i>	185/890
2022	Bogle Vineyards, Chardonnay, <i>California</i>	170/740
2024	Domaine de la Garenne, Sancerre <i>Loire</i>	195/860
2022	Domaine Cordier Saint Véran, Chardonnay <i>Bourgogne</i>	220/990
2024	Tria Bianco, Grillo, <i>Sicily</i>	125/540

RED

2020	Domaine la Mereuille, Côtes Du Rhône <i>Rhône</i>	155/680
2023	Tenuta Guidobono Langhe Nebbiolo, <i>Piemonte</i>	180/790
2022	Olivella, Racemo rosso, <i>Lazio Cesanese, Sangiovese</i>	165/730
2018	Château La Fon Du Berger, <i>Haut-Médoc Bordeaux</i>	190/840
2021	C & C, Dharra Barolo, <i>Piemonte</i>	210/980
2022	Camille Giroud, Bourgogne Rouge Pinot Noir, <i>Bourgogne</i>	205/950
2024	Tria Rosso, Nero d'Avola, <i>Sicily</i>	125/540

BEER AND CIDER

BEER ON BOTTLE

Nya Carnegiebryggeriet Kellerbier, 5,9 % 33cl <i>Sweden</i>	94
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, <i>Sweden</i> , 6,0 % 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

Rhubarb/Strawberry

Rhubarb, Lemon, Sugar & Egg White

115kr

NON ALCOHOLIC

Dr. Lo Riesling 0,0%, <i>Tyskland</i>	85
Apolinaire No 2 Apple, Lemon & Rosemary,	95
Apolinaire No 7 Blueberry,Lemon & Tarragon	95
San Pellegrino Aranciata Rossa	55
Eriksberg 0,0% 33cl, <i>Sverige</i>	59
Brooklyn Special Effect IPA, 0,5% 33cl, <i>USA</i>	59
Richard Juhlin Sparkling 0,0% <i>Frankrike</i>	110
Galipette Cidre 0,3% 33 cl	84

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)

Fresh mint tea 65kr

