

RESTAURANT

AUBERGINE

BAR & MATSAL

Today's

LUNCH 185

LUNCH IS SERVED BETWEEN 11.30- 14.30

Tuesday 15/9

BAKED SALMON

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

Wednesday 16/9

HOISIN BAKED CHICKEN

Glass noodle salad, chili mayonnaise,
sesame roasted cashew nuts & coriander

Thursday 17/9

SALISBURY STEAK OF VEAL

Roasted potato, broccoli, mushroom sauce
& blackcurrant gel

Friday 18/9

SCHNITZEL

Vegetables and potato salad,
herb butter, red wine sauce
& grilled lemon

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 outhier thigh, herb emulsion,
capers, sorrel, root vegetable chips, pickled
red onion & parmesan.



MAINS

VEGETARIAN DISH OF THE WEEK 195

Pasta al pesto- Pappardelle, pine nuts, parmesan & rocket salad

CAESAR SALAD 225

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

STEAK TARTAR & HERBS 1/1 285

Coarsely ground outhier 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 & croutons

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!

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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	50
Dark chocolate truffle	
CRÈME BRULÉE	125
Classic crème brulée flavored with vanilla	



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)