NYBROGATAN 38 DINNER MENU

SERVED DAILY FROM 15:00

SNACKS BEFORE

marinated OLIVES 65
roasted and salted ALMONDS 65
VENDACE ROE CHIPS with sour cream, red onion, dill and chives 185
freshly sliced PATA NEGRA (60 g) 185

SMALL DISHES ON PLATES, PLATTERS OR PERHAPS A BEAUTIFUL BOWL

crispy TACO with creamy chèvre, salted roasted walnuts and honey 85
crispy TACO with soy-marinated tuna, chili mayonnaise and coriander 105
crispy TACO with pulled beef, chili mayonnaise and pickled pearl onion 125
BOQUERONES with grated tomato dressing, chili and grilled sourdough bread 105
QUEEN SCALLOPS with chimichurri 115

N38'S CHEESE PLATTER

A CLASSIC FOR BEFORE, DURING OR AFTER DINNER – SMALL 145 / LARGE 225

We serve a selection of cheeses with classic accompaniments, crackers, jam and a vegetable.

OYSTERS AND CAVIAR

FINE DE CLAIRE with classic accompaniments: half dozen 180, dozen 350
POLANKO CAVIAR 30 G with chips, smetana and chives 495

STARTERS, HOT AND COLD

wild MUSHROOM TOAST with porcinibutter-sauteed mushrooms, pickled silver onions and toasted sourdough bread 175
creamy BURRATA with marinated fennel, roasted pine nuts, rosemary honey, basil, chili and extra virgin olive oil 155
seared SCALLOP with creamy pumkin purée, green apple, roasted hazelnuts, pickled pumpkin, crispy sage and saffron brown butter 185
GAMBAS PIL PIL with prawns, garlic, chili,peppers & tomato dressed insherry vinaigrette, parsley, lemon and grilled sourdough bread 185
TOAST SKAGEN with vendace roe, dill and lemon 215/295
STEAK TARTARE with pickled yellow beets, shallots, capers, dijon and egg yolk 195/295
garlic-gratinated SNAILS with parsley and grilled sourdough bread 175

SALADS

SHRIMP SALAD with avocado, creamy boiled egg, grated horseradish, lemon and spicy Rhode Island dressing 295
CAESAR SALAD with grilled chicken fillet, bacon, Parmesan, pickled silver onion and sourdough croutons 275
crispy CHÈVRE SALAD with thinly shaved pear- carrots, yellow beets, roasted walnuts. harricots verts and honey vinaigrette 255

WOULD YOU LIKE TO KNOW EXACTLY WHAT THE FOOD CONTAINS? ASK YOUR WAITER:)

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OMELETTE

OMELETTE with creamy truffle-stewed wild mushrooms and side salad 185
OMELETTE with cold-smoked salmon, spinach and side salad 205
OMELETTE with smoked ham, creamy chèvre and side salad 195

TONIGHT'S CATCH FROM THE SEA

baked ARCTIC CHAR with Sandefjord sauce, vendace roe, trout roe, dill-boiled potatoes and butter-fried seasonal vegetables 315
whole grilled SEA BREAM with bean ragout with chorizo, creamy potato puree, grilled broccolini, parsley oil and charred lemon 345

TONIGHT'S MEAT FROM THE GRILL

grilled ENTRECÔTE with French fries, béarnaise sauce, red wine jus and marinated cherry tomatoes 395
grilled VENISON FILET PLANK STEAK with duchess potatoes, grilled smoked pork belly,green beans, porcini butter and red wine sauce 365

SWEDISH HOME COOKING AND OTHER MAIN COURSES

PORCINI-FILLED RAVIOLI with wild mushrooms, crispy oyster mushroom and grated truffle pecorino 275
crispy RÅRAKA with vendace roe, sour cream, red onion, chives, dill and lemon 325
SEAFOOD SRISOTTO with saffron, seared scallop, langoustine, prawns, crispy Jerusalem artichoke and lemon gremolata 295
seared TUNA with crispy salad, papaya, coriander, carrot, daikon, cucumber, radishes, kimchimayo, sesame seeds and lime 295
toast "PELLE JANZON" with vendace roe, red onion, smetana, horseradish, egg yolk and French fries 325
red wine-braised OX CHEEK with creamy truffle purée, charred baby carrot, burrata onion and red wine sauce 335
VEAL MEATBALLS with creamy gravy, potato purée, raw-stirred lingonberries and pressed cucumber 285

A PLATTER OF WARM & SEASONED VEGETABLES

GARLIC & PARSLEY-FRIED WILD MUSHROOMS 65
GRILLED BROCCOLINI WITH PARMESAN 65
SEASONAL VEGETABLES 65
HARICOTS VERTS 65
FRENCH FRIES 45

SOMETHING SWEET AFTER? – OF COURSE!

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