



NYBROGATAN 38 DINNER MENU

SERVED DAILY FROM 16:00

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) with olive oil and Espelette pepper 1855

SMALL DISHES ON PLATES, PLATTERS OR PERHAPS A BEAUTIFUL BOWL

POTATO TERRINE with tomato aioli, pickled jalapeño and silver onion 95

crispy TACO with creamy chèvre, salted roasted walnuts and honey 95

crispy TACO with soy-marinated tuna, chili mayonnaise and coriander 115

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 125

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

CHANTERELLE TOAST with caramelized onion emulsion and finely grated Gruyère 195

creamy BURRATA with marinated fennel, roasted pine nuts, rosemary honey, basil, chili and extra virgin olive oil 175

garlic-gratinated SNAILS with parsley and grilled sourdough bread 175

TOAST SKAGEN with vendace roe, dill and lemon 215/295

Mixed STEAK TARTARE with pickled yellow beets, shallots, capers, Dijon and egg yolk 195/295

SEAFOOD PIL PIL with aioli and grilled sourdough bread 195

SALADS

SHRIMP SALAD with avocado, creamy boiled egg, grated horseradish, dark rye croutons, lemon and spicy Rhode Island dressing 295

CAESAR SALAD with grilled chicken fillet, bacon, Parmesan, pickled silver onion and sourdough croutons 275

CHÈVRE CHAUD SALAD with crispy fried chèvre, thinly shaved pear, salt-baked yellow beets, roasted walnuts and honey vinaigrette 255



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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

butter-fried HALIBUT with lightly creamed chanterelles, trout roe and dill potatoes 385

TONIGHT'S MEAT FROM THE GRILL

grilled ENTRECÔTE with French fries, béarnaise sauce, red wine jus and marinated cherry tomatoes 395

SWEDISH HOME COOKING AND OTHER MAIN COURSES

PORCINI-FILLED RAVIOLI with butter-fried chanterelles & wild mushrooms, crispy oyster mushroom and grated truffle pecorino 275

crispy RÅRAKA with vendace roe, sour cream, red onion, chives, dill and lemon 325

spaghetti FRUTTI DI MARE with white wine, cherry tomatoes, Argentinian red prawns, queen scallops, langoustines, blue mussels and sea coral 295

seared TUNA with marinated watermelon, feta cheese, spring onion, spicy mayonnaise and leche de tigre 285

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

SEASONAL VEGETABLES 65

HARICOTS VERTS 65

FRENCH FRIES 45

SOMETHING SWEET AFTER? – OF COURSE!