

NAPOLYON

BISTRO et BAR

— Plat du jour —

MÅNDAG

Grillad lax, blomkålpuré, dragon, örter, ingefära
Grilled salmon, cauliflower puré, tarragon, peas, ginger
138 kr

TISDAG

Ångad flundra, hummersås, fänkål, krispig kål
Flounder, lobster sauce, fennel, crispy cabbage
138 kr

ONSDAG

Stekt aborre, pepparsås, potatispuré, gremolata
Pike filé, pepper sauce, potato puré, gremolata
138 kr

TORSDAG

Fiskgratäng, parmesan, vitvinsås, pommes duchesse, örter
Fish gratin, parmesan, white wine sauce, pomme duchesse, peas
138 kr

FREDAG

Norsk torsk, räkor, kapris, brynt smör, pepparrot
Norwegian cod, shrimps, capers, browned butter, horseradish
138 kr

— Plat speciale —

SCHNITZEL

Örtsmör, syrad kål, stekt potatis, kapris, citron
Schnitzel, herb butter, cabbage, potato, capers, lemon
145 kr

VECKANS VEGANSKA

Vegansk tortellini, grönkål, spenat, solrosfrö, tryffel
Vegan tortellini, kale, spinach, sunflower seeds, truffle
145 kr

FÄRSK PAPPARDELLE

Stekt svamp, tryffel, parmesan, ruccola, solrosfrö
Fresh pappardelle pasta, mushrooms, truffle, parmesan, arugula, sunflower seeds
175 kr

Cava.....95
Lunch vin.....8cl...52
Champagne.....135

— Plat principal —

ROSTAD SVENSK KYCKLING

Svamprisotto, tryffel, solrospesto, körsbärstomat, parmesan
Roasted Swedish chicken, mushroom risotto, truffle, sunflower pesto, cherry tomato, parmesan
205 kr

KALLRÖKT LAX

Spenat, rädisa, rostade kikärtor, dillmajonnäs, pepparrot
Smoked salmon, spinach, radish, roasted chickpeas, dill mayonnaise, horseradish
225 kr

HJORTKÖTTBULLAR

Potatispuré, västerbottenost, kål, gräddsås, saltgurka, råroräda svarta vinbär / *Swedish meatballs, potato pure, Västerbotten cheese, cabbage, cream sauce, pickled cucumber, black currant*
205 kr

BISTROBURGARE

Ekrökt cheddarost, tryffelaioli, syltad rödlök, pommes frites
Hamburger, oak smoked cheddar, truffle aioli, french fries
195 kr

RÄKSALLAD

Handskalade räkor, avocado, pomelo, fänkål, dillmajonnäs
Shrimp sallad, avocado, pomelo, fennel, dill mayonnaise
195 kr

STEAK MINUTE

Tomatsallad, örtsmör, pommes frites
Tomato salad, herb butter, french fries
195 kr

MOULES MARINIÈRE MED NOILLY PRAT

Vitt vin, grädde, vitlök, persilja, krutonger
Steamed mussels, white wine, cream, garlic, parsley, croutons
195 kr

GRILLAD ENTRECÔTE

Stekt svamp, jordärtsskocka, dragon, rödvinsås, pommes frites
Grilled rib eye, mushroom, Jerusalem artichoke, tarragon, red wine sauce, French fries
295 kr

— Délicatesse —

SORBET DU JOUR

Dagens sorbet - 55 kr

TRYFFEL

Chokladtryffel - 29 kr

CREME BRULEE

Vanilj - 85 kr