

NAPOLYON

BISTRO et BAR

— Plat du jour —

MÅNDAG

Sej, gubbröra, potatis, spenat, rädisa
Saithe, egg, anchovy, potato, spinach, radish
138 kr

TISDAG

Torsk, pepparrotssås, ramslök, ägg, blomkål
Cod, horseradish sauce, ramson, egg, cauliflower
138 kr

ONSDAG

Lax, sparrissås, sockerärter, ärtor, fänkål
Salmon, asparagus sauce, sugar snap, peas, fennel
138 kr

TORSDAG

Fisksoppa, räkor, vitt vin, citrongräs, kokos, morot, aioli
Fish soup, shrimps, white wine, lemongrass, coconut, carrot, aioli
138 kr

FREDAG

Regnbåge, fransk potatissallad, dillmajonnäs, kapris
Rainbow trout, French potato salad, dill mayonnaise, capers
138 kr

— Plat speciale —

BIFF RYDBERG

Oxfile, potatis, lök, senapscreme, äggula
Tenderloin, potato, onion, mustard creme, egg yolk
175 kr

VECKANS VEGANSKA

Burgare på svarta bönor, pitabröd, tomatsallad, guacamole
Black bean burger, pita bread, tomato salad, guacamole
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

VARMRÖKT LAX

Sallad med potatis, senap, rädisa, kapris, örtmajonnäs, sockerärta
Smoked salmon, salad with potato, mustard, radish, capers, herb mayonnaise, sugarsnap
225 kr

HJORTKÖTTBULLAR

Potatispuré, råörda lingon, gräddsås, Västerbottenost, syrad gurka / Swedish meatballs, potato puré, lingonberries, cream sauce, Västerbotten cheese, cucumber
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 salad, 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