

NAPOLYON

BISTRO et BAR

— *Plat du jour* —

MÅNDAG

Bakad lax, hummersås, svartrot, rädisa
Salmon, lobster sauce, salsify, radish
138 kr

TISDAG

Torsk, rödbeta, gubbröra, brynt smör
Cod, beetroot, anchovy, egg, browned butter
138 kr

ONSDAG

Flundra, räkor, dillmajonnäs, blomkål, pepparrot
Flounder, shrimps, dill mayonnaise, cauliflower, horseradish
138 kr

TORSDAG

Fiskgryta, tomat, vitt vin, fänkål, aioli
Fish stew, tomato, white wine, fennel, aioli
138 kr

FREDAG

Regnbåge, Hollandaisesås, potatissallad, örter
Rainbow trout, Hollandaise sauce, potato salad, peas
138 kr

— *Plat speciale* —

GRILLAD KYCKLING

Ceasarsallad, bacon, tomat, krutonger, paprika, parmesan
Grilled chicken, Caesar salad, bacon, tomato, croutons, paprika, parmesan
165 kr

VECKANS VEGANSKA

Vegansk burgare, sötpotatis bröd, sötpotatis pommes, tryffelaioli, syrad lök / *Plant burger, sweet potato fries, truffle aioli, pickled onion*
155 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, kapis, 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