

NAPOLYON

— BISTRO et BAR —

Group menu 2021

[STARTERS]

FIVE SPICE ROASTED
JERUSALEM ARTICHOKE

Brie cheese with truffle, celery, figs, Marcona almonds

BLINI WITH BLEAK ROE
Smetana, red onion

CHARKUTERI SELECTION
Acorn fed Iberico Salchichon, chorizo & cabecero
from Salamanca, Spain

[DESSERTS]

DARK CHOCOLATE MOUSSE
WITH COINTREAU
Baked cherries, orange crumble

SAFFRON CHEESECAKE
Ginger bread, sea buckthorn

SORBET
Blood grape sorbet, orange crumble

[MAINS]

FILLET OF DEER
Blackberry and red wine jus, ceps mushroom,
crispy cabbage, fried potato

HALIBUT
Pure of Jerusalem artichoke, browned butter and potato,
crispy Pata Negra, beets, saffron veloute

GRILLED ENTRECOTE FROM
DALSJÖFORS
Sauce Bearnaise, champinjon, red wine sauce, french fries

MUSHROOM RISOTTO
Porcini, champinjon, oyster mushroom, parmesan, truffle,
arborio rice, pickled yellow beet

2 courses 485,-
3 courses 535,-

All prices are in SEK and including VAT. If you have any allergies or other questions, don't hesitate to ask any of our staff.

Facebook & Instagram:
[@BistroNapolyon](#)