

NAPOLYON

— BISTRO et BAR —

Group menu winter 21/22

[STARTERS]

BLINI WITH BLEAK ROE

Smetana, red onion

BEETROOT

Blackberries, goat cheese, Marcona almonds

CHARKUTERI SELECTION

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

[MAINS]

COD LOIN

Shrimps, beetroot, capers, horseradish, browned butter

GRILLED ENTRECOTE FROM
DALSJÖFORS

Sauce Bearnaise, champignon, red wine sauce, french fries

MUSHROOM RISOTTO

Porcini, champignon, oyster mushroom, parmesan, truffle,
arborio rice

[DESSERTS]

DARK CHOCOLATE MOUSSE

WITH COINTREAU

Baked cherries, orange crumble

SAFFRON CHEESECAKE

Ginger bread, sea buckthorn

SORBET

Blood grape sorbet, orange crumble

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](#)