

NAPOLYON

— BISTRO et BAR —

Group menu spring 2022

[STARTERS]

WHITE ASPARAGUS

Sauce Bearnaise, radish, roasted onion

BLINI WITH BLEAK ROE

Smetana, red onion

CARPACCIO CECINA DE LEON

Cured and smoked beef from Leon, parmesan, organic olive oil from Hacienda queiles

[DESSERTS]

BROWN BUTTER BROWNIE

Brownie with browned butter, sea salt & chili, vanilla ice cream

CRÈME BRÛLÉE

Vanilla, rhubarb, roasted white chocolate

RHUBARB SORBET

Roasted rhubarb, white chocolate

[MAINS]

ZUCCHINI AND ASPARAGUS RISOTTO WITH CHEVRE

Arborio rice, parmesan, sunflower pesto, goats cheese

FRESH PAPPARDELLE

Truffle, Parmigiano Reggiano, oyster mushroom, champignon, sunflower seeds

RAINBOW TROUT

Langoustine risoni, shrimps, ramson, asparagus, fennel, chives

GRILLED ENTRECOTE FROM DALSJÖFORS

Sauce Bearnaise, champignon, red wine sauce, french fries

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.

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