

NAPOLYON

— BISTRO et BAR —

Group menu autumn 2022

[STARTERS]

BLEAK ROE

Blinis with bleak roe, smetana, red onion

SALSIFY

Roasted salsify, Bearnaise, french chili,
salsify chips, sesame

TARTAR

Beef tartar, jalapeño mayo, Parmesan,
silver onion, crispy potato

[MAINS]

TRUFFLE PASTA

Fresh pappardelle, truffle, garlic, parmesan,
oyster mushroom, sunflower seeds

RISOTTO

Funnel chanterelle risotto, kale pesto, parmesan,
pickled funnel chanterelle, crispy oyster mushroom

PREMIUM SALMON

Premium salmon from Faroe islands, Sandefjord sauce,
puré of parsley root, lemongrass, Jerusalem artichoke,
radish, trout roe

RIB EYE

Grilled rib eye from Dalsjöfors, sauce Bearnaise, baked
tomato, caramelised onion, pickled chanterelle, French
fries

[DESSERTS]

CHOCOLATE

Chocolate mousse, almond, caramel, cherries

CRÈME BRULÉE

Vanilla, lemon curd

PEAR

Pear sorbet, roasted cherrys, cardamon 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:

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