

NAPOLYON

— BISTRO et BAR —

Group menu winter 2023

[STARTERS]

JERUSALEM ARTICHOKE

Caramelized Jerusalem artichoke soup, rye bread
crouton, apple, cress

BLEAK ROE

Blinis with Bleak roe, smetana, red onion, chives

CECINA DE LEON

Carpaccio of cured and smoked beef from Leon, truffle
creme, Marcona almonds, parmesan

[MAINS]

TRUFFLE PASTA

Fresh tagliatelle, fresh truffle, garlic, parmesan, oyster
mushroom, sunflower seeds

RISOTTO

Ceps mushroom risotto, kale pesto, crispy kale,
parmesan, pickled pumpkin

COD

Skrei cod, Beurre blanc, Jerusalem artichoke puré, Pata
Negra, apple, winter radish

RIB EYE

Grilled rib eye from Dalsjöfors, sauce Bearnaise, baked
tomato, caramelized onion, pickled cabbage, French fries

[DESSERTS]

MANDARIN

Mandarin sorbet, orange, burnt white chocolate, salted
caramel

MILK CHOCOLATE

Chocolate and Baileys mousse, amaretto cherry, dulce
leche

CREME BRULEE

Vanilla, cherries, 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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