

NAPOLYON

— BISTRO et BAR —

Group menu summer/autumn 2023

[STARTERS]

BLEAK ROE

Blinis with bleak roe, smetana, red onion

CHANTERELLES

Egg creme, Wrångebäck cheese, truffle, croutons, radish

BEEF TARTAR

Tarragon, jalapeno, parmesan, pickled beetroot, crispy potato

[MAINS]

ARCTIC CHAR

Sandefjord sauce, new potatoes, crown dill, fennel, Timut pepper

GRILLED SWEDISH RIBEYE

Parmesan and herb butter, caramelized onion, pickled chanterelles, red wine sauce, French fries

CHANTERELLE RISOTTO

Chanterelles, Arborio rice, sunflower pesto, parmesan, pickled chanterelles, sage

TRUFFLE PASTA

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

[DESSERTS]

PEACH

Honey roasted peaches, vanilla ice cream, butter dough, almond, raspberry

RASPBERRY

Raspberry and lime sorbet, roasted raspberry, cardamom crumble

CAPPUCCINO MOUSSE

Milk chocolate, salted caramel, vanilla cream, cherry, grated chocolate

2 courses 545,-

3 courses 645,-

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](#)