

# NAPOLYON

— BISTRO et BAR —

## Group menu winter 2023

### [STARTERS]

#### BEETS

Honey glazed beets, five spice, goats cheese, balsamico, pumpkin seeds, pickled beetroot

#### BLINI

Blinis with cold smoked salmon, smetana, horseradish, red onion, chives

#### CECINA DE LEON

Carpaccio of cured and lightly smoked beef from Leon, blue cheese, Marcona almonds, figs, cress, roasted onion

### [MAINS]

#### COD

Cod loin, Beurre Blanc, horseradish, saffron, Jerusalem artichoke, capers

#### DEER

Spiced deer filé, Bordelaise sauce, porcini mushroom, lingonberries, butternut squash

#### PUMPKIN

Pumpkin risotto, saffron, porcini mushroom, sage, pickled pumpkin, pumpkin seeds

#### TRUFFLE PASTA

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

### [DESSERTS]

#### SAFFRON

Saffron cheesecake, cream cheese, gingerbread, sea buckthorn

#### CHOCOLATE

Chocolate delice, Baileys, hazelnut and cinnamon nougat, orange, chocolate crumble

#### COCONUT

Coconut sorbet, roasted pineapple, star anis, cloves caramel, sea salt, lingonberries

2 courses 545,-

3 courses 645,-

### [FAMILY STYLE]

The food is served in sharing style and is shared at the table. Only served to the whole group.

#### ARANCINI

POTATO CHIPS with bleak roe

SALCHICHON

CHORIZO

CABECERO

OLIVES

SOURDOUGH BREAD

#### TENDERLOIN PROVENCALE

Dry aged Swedish beef tenderloin, fried potatoes, herb butter, red wine sauce, haricot vertes

750,- p.p

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](#)