

NAPOLYON

— BISTRO et BAR —

Group menu winter 2024

[STARTERS]

JERUSALEM ARTICHOKE

Soup of roasted Jerusalem artichoke,
apple, kale, Timut pepper

BLEAK ROE

Blinis with bleak roe, smetana, red onion, dill

BEEF TARTAR

Tarragon & jalapeno mayo, capers, red onion,
green olives, parmesan

[MAINS]

COD

Sandefjord sauce, roasted chorizo, Jerusalem artichoke
puré, flower sprouts

ENTRECÔTE

Grilled swedish ribeye, sauce Bearnaise, Marinda
tomato salad, red wine sauce, french fries

RISOTTO

Risotto on Arborio rice, kale pesto, chèvre,
sage, pickled pumpkin, parmesan

TRUFFLE PASTA

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

[DESSERTS]

CLOUDBERRIES

Warm cloudberrries, vanilla ice cream,
dulce leche, butter dough

CHOCOLATE

Chocolate delice, chocolate cream, dark rhun,
sea salt, almonds, cherries

COCONUT

Coconut sorbet, roasted pineapple,
salted caramel, 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](#)