

NAPOLYON

— BISTRO et BAR —

Group menu spring 2024

[STARTERS]

CHÈVRE CHAUD

Monte Enebro goats cheese, sourdough toast, smoked honey, pickled beetroot, balsamic, Marcona almonds

BLEAK ROE

Blinis with bleak roe, smetana, red onion, dill

JAMBON DE BAYONNE

Cured ham from Bayonne, Comte cheese, honeymoon melon, fried capers, sage, Espelette pepper

[MAINS]

ARCTIC CHAR

Swedish arctic char, browned butter sauce with ramson & roe, almond potato puré, Västerbotten cheese, mustard seeds, Timutpepper

ENTRECÔTE

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

GNOCCHI

Beurre blanc, Parmigiano Reggiano, bellaverde, Ceps mushrooms, kale

TRUFFLE PASTA

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

[DESSERTS]

CLOUDBERRIES

Warm Cloudbberries, cream cheese ice cream, oat cookie, salted dulce de leche, rosemary

CHOCOLATE

Chocolate `snickers` cake, brownie, caramel fudge, peanuts, pistachios, sea salt

SORBET

Lemon sorbet, roasted white chocolate, freeze dried strawberries

2 courses 575,-

3 courses 675,-

[FAMILY STYLE]

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

ARTICHOKE

POTATO CHIPS with bleak roe

SALCHICHON

CHORIZO

JAMBON DE BAYONNE

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