

NAPOLYON

— BISTRO et BAR —

Group menu spring 2024

[STARTERS]

ASPARAGUS

Green and white asparagus, Bearnaise, mustard seeds, fried potato, roasted pumpkin seeds

TOAST SKAGEN

Hand peeled shrimps, sourdough toast, horseradish, pickled onion

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]

GNOCCHI

Fried gnocchi, Beurre Blanc, Parmigiano Reggiano, ramson, asparagus, oyster mushroom

TROUT

Trout filé from Sirdalen, Beurre Blanc with bleak roe & chives, spring vegetables, Timut pepper

RIBEYE

Grilled Swedish ribeye, ramson Bearnaise, tomato salad, french fries, red wine sauce

TRUFFLE PASTA

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

[DESSERTS]

RHUBARB

Roasted rhubarb, rhubarb sorbet, crumble on almond & white chocolate, lavender caramel

CHOCOLATE

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

MONTE ENEBRO

Spanish goats cheese, served with smoked honey, figs marmalade & crackers

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](#)