

NAPOLYON

— BISTRO et BAR —

Group menu summer 2024

[STARTERS]

TOAST SKAGEN

Hand peeled shrimps, sourdough toast, horseradish, pickled onion

BURRATA

Creamy Burrata, strawberries, pesto of basil & mint, balsamico, tomato, french chili

TARTAR

Raw beef, chili & roasted garlic aioli, parmesan, crispy capers, pickled beetroot

[MAINS]

ASPARAGUS

Grilled green asparagus, Bearnaise, butter bean puré, chimichurri, radish, new potatoes

ARCTIC CHAR

Swedish arctic char, Beurre Blanc with elderflower, bleak roe & chives, new potatoes, Timut pepper

RIBEYE

Grilled Swedish ribeye from Skövde, Bearnaise, tomato salad, chimichurri, French fries

TRUFFLE PASTA

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

[DESSERTS]

WHITE CHOCOLATE

Tartlette with white chocolate mousse, raspberries, hibiskus caramel, frozen elderflower yoghurt

RHUBARB

Rhubarb sorbet, roasted rhubarb, dream cookies, hazelnuts, lavender

STRAWBERRIES & ICE CREAM

Swedish strawberries with vanilla ice cream

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](#)