

NAPOLYON

— BISTRO et BAR —

Group menu summer -24

[STARTERS]

CHANTERELLE

Fries chanterelles, Västerbotten cheese tartlette, truffle, pickled chanterelles

SHELLFISH

Shellfish toast, lobster, shrimps, brioche, fennel

CECINA DE LEON

Lightly smoked and cured beef from Leon, pumpkin seeds, watercress, Parmesan

[DESSERTS]

CHERRY

Milk chocolate mousse, coffee, roasted cherries

APPLE

Baked apple, almond cake, vanilla ice cream

2 courses 575,-

3 courses 675,-

[MAINS]

SALMON

Seared salmon, sauce of crayfish and crown dill, crayfish tails, white turnips

RIBEYE

Grilled Swedish ribeye, sauce Bearnaise, caramelized onion, red wine sauce, french fries

RISOTTO

Arborio rice, pesto, chanterelles, white turnip, cabbage, Parmesan

[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](#)