

# NAPOLYON

— BISTRO et BAR —

## Group menu winter -24

### [STARTERS]

#### ARTICHOKE

Caramelized Jerusalem artichoke soup, pumpkin seed oil, crispy Havgus cheese, apple

#### CURED SALMON

Gin cured salmon, lobster mayonnaise, lime, grapefruit, chervil, Espelette pepper

#### JAMBON DE BAYONNE

French cured ham, mustard mayonnaise, crispy capers, Comte, pickled silver onion

### [MAINS]

#### COD

Cod loin, langoustine sauce, saffron, braised fennel, browned almond potato puré, pickled mustard seeds

#### DUCK

Glazed duck breast Barbarie, duck liver croquette, red wine sauce with hibiskus & Timut pepper

#### PUMPKIN

Fried pumpkin, five spice, saffron Beurre Blanc, browned almond potato puré, pickled pumpkin, caper berries, pumpkin seeds

### [DESSERTS]

#### CAPPUCCINO MOUSSE

Milk chocolate, coffee, Baileys, roasted pecan nuts, mandarin granita, dulce de leche

#### SAFFRON

Saffron cheesecake, almond gingerbread, sea buckthorn

#### COCONUT

Coconut sorbet, toasted coconut, lingonberries, dulce de leche, meringue

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](#)