

NAPOLYON

— BISTRO et BAR —

Group menu

[STARTERS]

BURRATA

Honeymoon melon, watercress, Timut pepper,
Marcona almonds, raspberry honey

SWEDISH CAVIAR

Blinis with trout roe, smetana,
red onion, lemon, horseradish

WAGYU CARPACCIO

Carpaccio of Wagyu Bresaola, truffle mayo,
Parmigiano Reggiano, pickled onion

[MAINS]

RISOTTO

French white spring asparagus, Parmesan,
Arborio rice, pesto, goats cheese

TROUT

Troutfilé from Sirdalen, Beurre Blanc,
lime leaf, green pea puré

RIBEYE

Sauce Bearnaise, french fries,
peppery red wine sauce, watercress

TRUFFLE PASTA

Fresh pappardelle, fresh black truffle,
portabello, Parmigiano Reggiano

[DESSERTS]

CRÈME BRÛLÉE

Vanilla, sea buckthorn, crumble

COCONUT

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

CHOCOLATE TRUFFLE

Homemade truffle rolled in dried lingonberries

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.

MARCONA ALMONDS

CRISPY ARTICHOKE

POTATO CHIPS with bleak roe

NOCELLARA OLIVES

SALCHICHON

CHORIZO

SOURDOUGH BREAD

TENDERLOIN PROVENCALE

Served with fried potatoes, browned Sobrasada
and Parmesan butter, haricot vertes, Ceps
mushrooms, red wine sauce

795,- 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](#)