

NAPOLYON

— BISTRO et BAR —

Group menu

[STARTERS]

ARANCINI

Fried rice balls, mozzarella, cheddar,
jalapeno, tarragon, parmesan

TOAST SKAGEN

Hand peeled shrimps, horseradish,
lemon, sourdough bread

WAGYU CARPACCIO

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

[MAINS]

RAMSON RISOTTO

Arborio rice, asparagus, ramson, pesto, chevre

RAINBOW TROUT

Langoustine sauce with yuzu & green chili,
almond potato puré, radish

ENTRECOTE

Swedish entrecôte from Skövde, served with
sauce Bearnaise, French fries, peppery
red wine sauce, and watercress

2 courses 575,-

3 courses 675,-

[DESSERTS]

CHOCOLATE

Chocolate fudge cake, Dulce de leche, roasted
Pecan nut, sea buckthorn, sea salt

MANGO

Mango sorbet, olive oil crumble, merengue

CHEESE

Tomme de Montagne, green tomato marmalade

[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, portabello,
red wine sauce

795,- p.p

All prices are in SEK and including VAT. If you have any allergies, want to know the origin of
our produce, or have any other questions, don't hesitate to ask any of our staff.

Facebook & Instagram: [@BistroNapolyon](#)