

NAPOLYON

— BISTRO et BAR —

GROUP MENU

[STARTERS]

ARANCINI

Comte, lemon thyme, jalapeno, fig marmelade,
Parmesan

QUEEN SCALLOPS

Gratinated queen scallops, Comte, spiced butter, garlic,
shiso cress

BEEF TARTAR

Beef tartar, tarragon & jalapeno mayo, pickled beetroot,
Fyrtoorns cheese, sourdough bread crumbs, crispy
capers

[MAINS]

PUMPKIN RISOTTO

Arborio rice, chili roasted pumpkin, kale pesto,
chevre cheese, roasted pumpkin seeds, Parmesan

COD

Cod loin, Sandefjord sauce, Sobrasada, cabbage, apple,
Timut pepper

RIBEYE

Grilled Swedish ribeye from Skövde, sauce Bearnaise,
caramelized onion, French fries, red wine sauce

2 courses 575,-

3 courses 675,-

[DESSERTS]

CHOCOLATE

Milk chocolate mousse with Baileys &
orange zest, coffee crumble, orange

CREME BRULEE

Sea buckthorn, roasted white chocolate

SORBET

Today's choice of sorbet

[FAMILY STYLE]

The food is served in sharing style and is shared
at the table. Only served to the whole group.

MARCONA ALMONDS

COMTE CHEESE with green tomato marmalade

POTATO CHIPS with bleak roe

NOCELLARA OLIVES

SALCHICHON

CHORIZO

SOURDOUGH BREAD

TENDERLOIN PROVENCALE

Dry aged Swedish tenderloin. Served with fried
potatoes, red wine sauce with fermented Kampot
pepper, browned herb and garlic butter,
haricot verts, cherry tomato

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