

NAPOLYON

— BISTRO et BAR —

Group menu

[STARTERS]

SWEDISH CAVIAR

Blinies with bleak roe, smetana, red onion, chives, horseradish, dill

BEEF TARTAR

Topside steak tartare, smoked Vesterhavs cheese, truffle mayo, fried onion, pickled mushrooms

ARANCINI

Comte, lemon thyme, jalapeno, fig marmelade, Parmesan

[MAINS]

COD LOIN

Skrei cod, Sandefjord sauce, rhubarb, artichoke puré, white turnip, agretti

RIBEYE

Grilled Swedish ribeye from Skövde, sauce Bearnaise, French fries, sauce Bordelaise

WHITE ASPARAGUS

Grilled white asparagus, risotto with ramson pesto, pumpkin seeds, Parmigiano Reggiano, ramson capers

2 courses 575,-

3 courses 675,-

[DESSERTS]

CREME BRULEE

Salted caramel creme brulee

CHOCOLATE

Browned butter chocolate delice, Cointreau, roasted white chocolate, miso caramel

SORBET

Sorbet of the day with poached rhubarb and roast white chocolate

[FAMILY STYLE]

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

MARCONA ALMONDS

NOCELLARA OLIVES

SALCHICHON

CHORIZO

POTATO CHIPS with bleak roe

ARANCINI - Comte, fig marmelade

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](#)