

NAPOLYON

— BISTRO et BAR —

Group menu

[STARTERS]

SALMON TARTAR

Torched salmon, fennel, apple, elderflower emulsion, ranson capers, sorrel

ZUCCHINI FLOWER

Tempura fried zucchini flowers, goat cream cheese, gremolata, grilled lemon

BLACK ANGUS BRESAOLA

Carpaccio of Black Angus bresaola, Parmigiano Reggiano, tarragon, watercress, pommes allumettes

[MAINS]

TROUT

Trout filé from Sirdalen, Beurre Blanc, elderflower, asparagus, trout roe, almond potato puré

WHITE ASPARAGUS

Grilled white asparagus, risotto with ramson pesto, Marcona almonds, Parmigiano Reggiano, ramson capers

RIBEYE

Grilled white asparagus, risotto with ramson pesto, Marcona almonds, 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.

NOCELLARA OLIVES

MARCONA ALMONDS

BLACK ANGUS CARPACCIO

POTATO CHIPS - bleak roe, smetana

FYRTORN CHEESE - green tomato marmalade

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](#)