

BRUNCH

SAT & SUN | 11-16 | À LA CARTE

BREAKFAST

MON-FRI | 0730-10

Combo 150
sour dough | juice
egg & caviar | coffee or tea

BREAD

Sour dough sandwich 58
gruyère | lettuce
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gruyère | italian ham | lettuce
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boiled egg | swedish "caviar"
Danish rye bread 85
avocado | egg | chili flakes

BOWLS

Turkish yoghurt 62
honey | broms müsli
Overnight oats 58
flaxseeds | apple compote
Chia pudding 65
coconut | pistachio | rhubarb
Citrus salad 65
orange | grapefruit

SWEET

Croissant 40
Pain au chocolat 40
Cinnamon bun 40
Cardamom bun 40

COLD DRINKS

Smoothie 79
Råsaft juice buffet 45
apple / orange
Loviseberg råsaft 48
fruit juices
Kallpressen 75
vegetable juices & shots

HOT DRINKS

Coffee 38
Tea 40
Capuccino 48
Coffee latte 54
Cortado 48
Espresso 26/38
Macchiato 32/45
Americano 38
Hot chocolate 48
Extras +5
extra shot
lactose free milk
oat milk

MENU

SERVED ALL DAY

SNACKS

Fresh bread 45
sourdough bread | vispat brynt smör
Lumpfish roe 95
fried crisps | chives | sour cream

Lobster roll 95
coriander | chili

Mushroom croquette 65
karl-johan mayo | parmesan

Mac 'n cheese 85
pata negra | parmesan
onion cream

STARTERS

Cockles 180
garlic | lemon | parsley

Lobster soup 205
seared scallop | avruga caviar | wagame

Kalix bleak roe 295
crispy potato | crème fraiche
lemon pickled onion | browned butter | dill

Broms charkuterie 185
from our deli | olives | cornichons

Steak tartar parisienne ½ 175
green salad

goat's cheese 165
beetroot | honey | crispy rye bread | hazelnut

Jerusalem artichoke 175
black truffle | egg 63° | almnäs tegel cheese

MAINS

Risotto 265
basil | spinach | pine nuts
parmesan | zucchini

Butterfried turbot on bone 410
mussel velouté | cauliflower | lemon | dill

Salmon sashimi 285
soya beans | mango | cashews | avocado
coriander | sesame | ponzu

Duck breast 305
sherry gravy | pear- & celeriac purée
puy lentils | pickled endive

Rôtisserie grilled chicken 255
truffle mayo | green salad | french fries

Steak frites 349
sauce bearnaise | tomato salad

Steak tartar parisienne 1/1 265
dijonnaise | green salad | french fries

Meatballs 255
cream sauce | lingonberry | pickles

Boudin blanc 275
home made sausage | plum gravy | potato
purée | beer infused onion
pickled mustard seeds | roasted onion



DESSERT

Profiteroles 125
vanilla ice cream | chocolate sauce | crème
anglais

Broms "banana split" 125
roasted banana ice cream | banana bread
coconut | caramel | rum

Crème brûlée 110

Cheese with trimmings 135

Scoop of ice cream 55

Chocolate truffle 30

Please informus regarding allergies

LUNCH

165
MON-FRI | 11-15

WEEK 47

Monday

Chili- & rosemary baked pork loin
aioli | feta | tomato | coco beans

Tuesday

Baked salmon
sesame | cucumber | soya
pickled carrot | kimchi mayo

Wednesday

Beef lindstrom
parsley butter | pickled cucumber | fried potato | gravy

Thursday

Roast beef
potato salad | salsa verde | olives | parmesan mayo

Friday

Braised ox cheek
fregula | dried tomato | haricots verts | pecorino

LUNCH SPECIALS

Beef rydberg 295
mustard cream | egg yolk

Chèvre chaud 235
goat's cheese | red onion marmalade | hazelnut
mixed leaves | cruditées

Soupe aux carottes 195
spicy carrot soup | orange | crème fraiche
coriander | levain bread