

BROMS

TODAYS LUNCH 170

W47 | Mon-Fri | 11.30-15.00

limited number

MONDAY

Tortiglioni

tomato | zucchini | mozzarella | basil | parmesan

TUESDAY

Pork leg

mashed root veggies | cider sauce | ginger | apple

WEDNESDAY

Cord fed chicken breast

gnocchi | black kale | lemon | sage

THURSDAY

Pankofried cod

sauce remoulade | green peas | potato

FRIDAY

Braised chuck roll

coco blanc beans | potato | grilled bell pepper | aioli

SNACKS

Crisps & bleak roe 95

sour cream | chives

Cheese & charcuterie 265

just right for 2 people

Parmesan fries 85

chili mayonnaise | parmesan

Marcona almonds 65

Parmesan fries 85

chili mayonnaise | parmesan

Olives 65

Sinisi

Fresh bread 15

sourdough | whipped butter

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Something to start with...

A glass of champagne 185

Charles-Les-Bel, Inspiration 1818 Brut
By Billecart-Salmon, Champagne

A glass of cava 135

Rigol, Penedès

STARTERS

Chèvre chaud ½ 155 1/1 215

goat's cheese in panko | roasted beets
autumn apple | hazelnuts | truffle honey

Toast skagen ½ 175 1/1 265

bleak roe | shrimps | crayfish | lemon | dill

Salmon sashimi ½ 195

soya beans | mango | cucumber | cashews
avocado | coriander | sesame
ponzu | chili mayo

Steak tartar ½ 185

fried capers | shallots | sugar snaps | dijonnaise
parmesan | small green salad

Seafood casserole 265

coconut milk | green curry | aioli
lime | coriander

Char 315

beurre blanc | pointed cabbage
trout roe | chives | boiled potato

Salmon sashimi 1/1 295

soya beans | mango | cucumber
cashews | avocado | coriander
sesame | ponzu | chilimayo

Pumpkin risotto 255

variation of pumpkin | burrata
black cabbage | parmesan | seeds

MAINS

Biff sauté 385

swedish fillet of beef | pepper sauce
haricots verts | smashed herb potatoes

Steak frites 375

sauce bearnaise | tomato salad | fries

Steak tartar 1/1 275

fried capers | shallots | sugar snaps
dijonnaise | parmesan
small green salad | fries

Meatballs 265

cream sauce | lingonberry
pickled cucumber | mashed potato

LUNCH SPECIALS

Omelette 195

gruyère cheese | french ham
small green salad

Salad with smoked salmon 225

egg | radish | red onion
fennel | rhode island dressing

served every day until 16.00

SIDES

Tomato salad 65

datterini tomato | shallots onion

Green salad 55

tarragon vinaigrette

Fries & dip 75

aioli | sauce bearnaise (+10)

Fries 55

Aioli 35

Sauce bearnaise 45

Chilimayo 35

DESSERT

Pannacotta 110

cloudberry compote | lemon curd
meringue | maple sirup

Coffee ice cream 110

chocolate cream | salted caramel | almond

Crème brûlée 115

Variation of cheese 115

2 x cheese | hard bread | marmalade

Chocolate truffle 40

Please inform us regarding allergies

Cocktails 165

Passionfruit margarita
tequila | cointreau | passionfruit
lemon | sugar

Negroni sour
gin | campari | antica formula
lemon | sugar | egg white

Elderflower "French 75"
st germain | gin | lemon
sugar | cava

Amaretto sour
amaretto | lemon | sugar | egg white

Broms Gin & Tonic
tanquery gin | elderflower tonic
cucumber | black pepper

Espresso martini
vodka | borghetti
sugar | espresso

Aperol Spritz
aperol | cava | soda

Hot Shot 80
galliano | coffee | cream

AFTERWORK

Every friday we make it a bit more fun
Sometimes we shake cocktails, sometimes we
drink champagne and eat oysters
and we always play great music

Join us!

CATERING

Are you ready to attend your own party?
You make the invitation, we put on the show
See our web page for ideas

www.bromskarlaplan.se

BRUNCH

Saturday & Sunday
11.00-16.00

Don't forget to book your table!
Of course, you can always just swing by
Welcome!

WHITE WINE BY GLASS

The Daily August Riesling 165
August Kessler, Rheingau, Germany

La Carmina Albariño 170
Tamaral, Rias Baixas, Spain

Marius By M. Chapoutier Vermentino 140
M. Chapoutier, Languedoc, France

Touraine Sauvignon 155
Comte Henry d'Assay, Loire, France

Chablis Domaine de Chaumes 195
Domaine de Chaumes, Chablis, France

Bourgogne Chardonnay 175
Jean Marc Brocard, Burgundy, France

RED WINE BY GLASS

Giant Steps Pinot Noir 165
Giant Steps, Yarra Valley, Australia

Marius By M. Chapoutier 140
M. Chapoutier, Languedoc, France

Bourgogne Rouge 195
Regis & Sylvain, Burgundy, France

Bai Gorri Crianza Temperanillo 180
Bai Gorri, Rioja, Spain

Mothers Ruins Cabernet Sauvignon 195
First Drop Wines, McLaren Vale, Australia

Poggio del Geslo Nebbiolo 170
Guido Mazzarello, Piedmont, Italy

Yantra Cabernet Sauvignon 180
Tenuta Sette Cieli, Tuscany, Italy

BEER & CIDER

1664 Kronenbourg 88
house lager

Brooklyn brewery 96
hoppy amber lager

Brooklyn brewery 108
stonewall inn IPA

Peroni 89
gluten-free 33 cl bottle

Carlsberg hof 75
organic 33 cl bottle

Brooklyn non-alcoholic 78
special effects non-alcoholic lager 40 cl

Carlsberg non-alcoholic 68
non-alcoholic hoppy lager 33 cl bottle

Galipette cidre 98
brut 33 cl bottle

DRINKS

Törst lemonad värmadö 75
elderflower | lemon | julmust

Tosterup cider österlen 95
non-alcoholic craft cider

Oddbird sparkling wine 115
blanc de blancs | non-alcoholic

Englamust 74
swedish apples

Peach lemonade 78
peach | lemon | sugar | soda

Ginger beer 75
fentimans

Soda 45
coca cola | cola zero | fanta | sprite