

BROMS

TODAYS LUNCH 170
WEEK 7 | Mon-Fri | 11.30-15.00
limited number

MONDAY

Hungarian goulash
sauerkraut | smetana | pickles | potato

TUESDAY

Poached salmon
dill mayonnaise | pickled cucumber | boiled potato

WEDNESDAY

Braised lamb chop
creamy polenta | mozzarella | tomato

THURSDAY

Cabbage pudding
cream sauce | potato | black currant jelly

FRIDAY

"Bang bang" chicken
rice noodles | carrot | spring onion | coriander

SNACKS

Crisps & bleak roe 115
bleak roe from Kalix | sour cream | chives

Assiette charcuterie 145
salchichón reserva | duroc cured ham

Parmesan fries 85
chili mayonnaise | parmesan

Marcona almonds 65

Olives 65
Sinisi

Fresh bread 15
sourdough | whipped butter

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#bromskarlaplan

Something to start with...

A glass of champagne 185
Palmer Brut Réserve,
Palmer & Co, Reims, Champagne

A glass of cava 135
Rigol, Penedès

Craft beer 50 cl

Landsort lager 120
Local lager from
Nynäshamns ångbryggeri

Indianvikens Pale Ale 125
Local IPA from
Nynäshamns ångbryggeri

STARTERS

Burrata 165
tuscany panzanella | capers | taggiasca olives
tomato | basil | croutons

Bleak roe from Kalix 265
40 gram Swedish bleak roe | browned butter
crispy potato terrine | smetana | red onion

Toast Broms ½ 175 1/1 265
lobster | shrimps | crayfish | sambal mayo
brioche | avocado | lime | coriander

Salmon sashimi ½ 165
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 275
cod | salmon | shrimps
carrot- & fennel crudité | aioli | croutons

Char 315
beurre blanc | pointed cabbage | trout roe
sugar snaps | chives | boiled potato

Salmon sashimi 1/1 295
soya beans | mango | cucumber
cashews | avocado | coriander
sesame | ponzu | chili mayo

Risotto 255
Forest mushrooms | ricotta | salad maché
truffle vinaigrette | parmesan

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

Please inform us regarding allergies

MAINS

Grilled veal schnitzel 325
salsa romesco | broccolini | crushed potato
green salad | grilled lemon | almonds

Steak frites 385
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

DESSERT

Pavlova 110
raspberry compote | lemon curd
whipped cream | meringue | maple sirup

Banana ice cream 110
Butterfried banana bread | roasted banana
ice cream | infused raisins | pecan

Crème brûlée 115

Variation of cheese 115
2 x cheese | hard bread | marmalade

Vanilla ice cream & chocolate sauce 75

Scoop of ice cream 45
ice cream or sorbet | seasonal flavours

Chocolate truffle 40

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

Aperol Spritz
aperol | cava | soda

Espresso martini
vodka | borghetti
sugar | espresso

Hot Shot 80
galliano | coffee | cream

LUNCH SPECIALS

Omelette 195
gruyère cheese | french ham
small green salad

Cured salmon 225
dill stewed potato | gem salad
mustard sauce | lemon

served every day until 16.00

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

Hahn Pinot Noir 165
Hahn Winery, California, USA

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

Bai Gorri Crianza Temperanillo 180
Bai Gorri, Rioja, Spain

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

Bourgogne Rouge 195
Regis & Sylvain, Burgundy, France

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 98
hoppy amber lager

Brooklyn brewery 108
stonewall inn IPA

Peroni 98
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 värm dö 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