

BROMS

TODAYS LUNCH 170
WEEK 18 | Mon-Fri | 11.30-15.00
limited number

MONDAY

Pasta casarecce
salsiccia | cream | sage | fennel | parmesan

TUESDAY

Baked pork loin
sauce hoisin | noodles salad | chili & ginger
broccolini | cashews

WEDNESDAY

Meat patties
mushroom sauce | mashed potato
pickled gherkin | blackcurrant jelly

THURSDAY

Fried cod
caesar potato | lemon | dill gremolata

FRIDAY

Grilled flank steak
chipotle butter | sweet potato fries | tomato salad

SNACKS

Crisps & bleak roe 125
bleak roe from Kalix | sour cream | chives

Assiette charcuterie 145
salchichón reserva | duroc cured ham

Cheese & cold cuts with trimmings 265
brillat savarin | wrångebäck cheese
salchichón reserva | duroc cured ham

Fried feta cheese 95
spring rolls | honey | oregano

Parmesan fries 85
chili mayonnaise | parmesan

Marcona almonds 65

Olives 65
Sinisi

Fresh bread 15
sourdough | whipped butter

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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

Artichoke 165
burrata | green olives | jalapeño | lemon confit
spring onion | parmesan | basil

White asparagus 195
Sauce sandefjorde & lobster butter
trout roe | dill | tarragon

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
fresh truffle | semi-dried tomato | pickled onion
salad frisée | roasted onion | parmesan

LUNCH SPECIALS

Omelette 195
gruyère cheese | french ham
small green salad

Grilled chicken salad 225
bulgur | feta | grilled bell pepper
tahini dressing | roasted seeds

Cured salmon 255
dill stewed potato | gem salad
mustard sauce | lemon
served every day until 16.00

MAINS

Asian seafood casserole 285
cod | salmon | tiger prawns
green curry | coriander
carrot- & fennel crudité | aioli

Char 325
sauce beurre blanc | spring vegetables
trout roe | boiled potato

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

Risotto 255
green & white asparagus | lemon ricotta
ramsom | salad maché | parmesan
marcona almonds

SIDES

Tomato salad 65
datterini tomato | schallots

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

Grilled veal schnitzel 345
salsa romesco | broccolini | crushed potato
green salad | grilled lemon | almonds

Steak frites 395
sauce bearnaise | tomato salad | fries

Steak tartar 1/1 295
fresh truffle | semi-dried tomato
pickled onion | salad frisée
roasted onion | parmesan | fries

Meatballs 265
cream sauce | lingonberry
pickled cucumber | mashed potato

DESSERT

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

Rhubarb tiramisu 110
mascarpone | white chocolate | rhubarb

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

ROSÉ WINE

Rabl Zweigelt Rosé 155 | 645
Weingut Rabl, Kamptal, Austria

Château De La Galinière 1,5L Rosé 175 | 1490
Côtes de Provence, France

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.

WHITE WINE BY GLASS

The Daily August Riesling 165
August Kessler, Rheingau, Germany

La Carmina Albariño 170
Tamaral, Rias Baixas, Spain

**Valmont Blanc Vermentino,
Grenache Blanc 140**
Paul Mas, Languedoc-Roussillon, 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

Gravelly Ford Pinot Noir 165
Gravelly Ford, California, USA

Ballard Lane Cabernet Sauvignon 185
Ballard Lane, California, USA

Bai Gorri Crianza Temperanillo 190
Bai Gorri, Rioja, Spain

Bourgogne Rouge 195
Regis & Sylvain, Burgundy, France

Podere di san Bruno Barbera 140
Podere di san Bruno, Piedmont, Italy

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 lemondad värmdö 75
raspberry | elderflower | lemon

Tosterup cider österlen 95
non-alcoholic craft cider

Oddbird sparkling wine 115
blanc de blancs | non-alcoholic

Englamust 74
swedish apples

Peach lemondade 78
peach | lemon | sugar | soda

Ginger beer 75
fentimans

Soda 45
coca cola | cola zero | fanta | sprite