

TODAYS LUNCH 170

W39 | Mon-Fri | 11.30-15.00

limited number

MONDAY

Pasta Casarecce

pesto | semi dried tomato | ricotta | almonds

TUESDAY

Pork chank

mashed carrot and turnip | horseradish veloté

WEDNESDAY

Crispy vegetables

zucchini | eggplant | rice | ponzu mayonnaise

THURSDAY

"Havets Wallenbergare"

lobster sauce | green peas | potato

FRIDAY

Veal

café de Paris-butter | roasted potato

BROMS

SNACKS

Crisps & bleak roe 125

bleak roe | sour cream | chives

Cheese & cold cuts for 2p 265

truffle salami | cured ham | brillat savarin
wrångebäck cheese | marmelad | crisp bread

Parmesan fries 85

chili mayonnaise | parmesan

Marcona almonds 65

Olives 65

Sinisi

Fresh bread 15

sourdough | whipped butter

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@bromskarlaplan

Something bubbly

to start with...

A glass of champagne 185

Palmer Brut Réserve,
Palmer & Co, Reims, Champagne

A glass of cava 135

Masset, Penedès

STARTERS

Creamy Chantarelles on toast ½ 175 1/1 275
västerbottencheese | pickle onion | leviabread

Tuna tartar ½ 195

kimchi | soya tapioka | chili mayo | wakame
roasted onion

Toast Broms ½ 185 1/1 285

lobster | shrimps | crayfish | sambal mayo
brioche | avocado | lime | coriander

Salmon sashimi ½ 185

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

Steak tartare ½ 195

dijonnaise | sugar peas | roasted onion
Parmesan | fried capers | shallot

Risotto with mushrooms 285

chantarelles | ricotta | Marcona almond
white wine | parmesan

Salmon sashimi 1/1 315

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

Asian seafood casserole 295

tiger prawns | salmon | cod | croutons
aioli | carrot & fennel crudité | spring onion

Pasta vongole 295

cockles | tiger prawns | chili | garlic
white wine | parmesan

Ovenbaked Char 345

broccolini | sugar snaps | cabbage
trout roue | beurre blanc | new potato

MAINS

Tuna tartar 1/1 315

kimchi | soya tapioka | chili mayo | wakame
roasted onion

Steak frites 425

bearnaise sauce | red wine sauce
tomato salad | fries

Grilled escalope on veal 395

truffel crème | pommes Anna | fresh beans
red wine sauce | Västerbotten cheese

Steak tartare 1/1 315

dijonnaise | sugar peas | roasted onion
Parmesan | fried capers | shallot | fries

Meatballs 265

cream sauce | lingonberry
pickled cucumber | mashed potato

ALWAYS AT BROMS

Omelette 195

Gruyère cheese | french ham | green salad
or
Gruyère cheese | tomatoes | avocado
green salad

Caesar salad 235

Grilled chicken | baby gem | bacon
Caesar dressing | croutons | parmesan

Cured salmon 265

Dill stewed potato | gem salad
mustard sauce | lemon

SIDES

Tomato salad 65

Datterini tomato | schallots

Green salad 55

Tarragon vinaigrette

Fries & dip 75

Choose between
Aioli | truffle may | chili mayo

Fries 55

Sweet potato fries 65

Aioli 35

Truffle mayo 35

Chili mayo 35

DESSERT

Dark chocolate 125

cherry compote | griottine
mascarpone ice cream | pistachio

Tarte tatin 115

apples | vanilla ice cream | calvados sirup

Crème brûlée 110

Variation of cheese 115

2 x cheese | seed bread | marmalade

Vanilla ice cream & chocolate sauce 65

Scoop of ice cream 45

ice cream or sorbet | seasonal flavors

Chocolate truffle 40

Cocktails 165

Passionfruit margarita
tequila | cointreau | passionfruit
lemon | sugar

Negroni sour

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

Paloma

tequila | lemon | grapefruitsoda
salt | sugar

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 95

Galliano | coffee | cream

ROSÉ WINE

Connoisseur Un Air De Printemps Rosé 155 | 645

Domaine de Menard, Côtes de Gascogne, France

Château De La Galinière Rosé 175 | 755

Côtes de Provence, France

Craft beer 50 cl

Landsort Lager 120

Indianvikens Pale Ale 125

Stenstrands Summer Ale 125

All is local beer, Nynäshamns brewery

BRUNCH

Saturday & Sunday

11.00-16.00

BRUNCH IS BACK from 24th of AUGUST.
WE LOOK FORWARD TO YOUR VISIT!

WHITE WINE BY GLASS

Thörle Riesling 165

Thörle, Rheinhessen, Germany

Albariño Asorey Nai Señora 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

Fèvre Chablis 195

Domaine Nathalie & Gilles Fèvre, 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

Yantra Cabernet Sauvignon 180

Tenuta Sette Cieli, Tuscany, Italy

Poggio del Gesle Nebbiolo 165

Casaleggio, Boiro Italien

BEER & CIDER

1664 Kronenbourg 88

House lager 40 cl

Brooklyn brewery 98

Hoppy amber lager 40 cl

Carlsberg hof 82

Organic 40cl

Peroni 88

Gluten-free 33 cl bottle

1664 Kronenbourg blanc 88

Wheat beer, 33 cl bottle

Brooklyn non-alcoholic 78

Special effects non-alcoholic lager 40 cl

Carlsberg non-alcoholic 72

Non-alcoholic hoppy lager 33 cl bottle

Galipette cidre 98

Brut 33 cl bottle

DRINKS

Törst lemonad Värmdö 69

Raspberry | elderflower | lemon

Tosterup cider Österlen 94

Non-alcoholic craft cider

Oddbird sparkling wine 115

Blanc de blancs | non-alcoholic

Englamust 66

Swedish apples

Peach lemonade 78

Peach | lemon | sugar | soda

Ginger beer 78

Fentimans

Sodas 45

Coca cola | cola zero | fanta | sprite