

TODAYS LUNCH 170

W48 | Mon-Fri | 11.30-15.00

limited number

MONDAY

Pasta Linguini

salsiccia | tomato sauce | ricotta

TUESDAY

"Kalvfärsjärpar"

minced veal | mushroom sauce | blackcurrant jelly

WEDNESDAY

Roasted lamb

pumpkin | goat cheese sauce | mashed potato

THURSDAY

"Wallenbergare of the sea"

seafood sauce | onion | green peas | potato puree

FRIDAY

Grilled flank steak

choron sauce | fried potato | haricot verts

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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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 Jerusalem artichoke soup 155
zucchini | truffel ricotta | bacon | spring roll | feta
cheese

Gambas Pil-Pil 165
garlic | chili | parsley | sourdough bread

Grilled Tuna Taco ½ 175
Corn tortilla | tomato salsa | avocado | lime
chipotle mayo | coriander | jalapeño

Toast Broms ½ 175 1/1 285
lobster | shrimps | crayfish | sambal mayo
brioche | avocado | lime | coriander

Salmon sashimi ½ 175
soya beans | mango | cucumber | cashews
avocado | coriander | sesame
ponzu | chili mayo

Steak tartare ½ 185
dijonnaise | sugar peas | roasted onion

Grilled Tuna Taco 1/1 345
corn tortilla | tomato salsa | avocado | lime
chipotle mayo | coriander | jalapeño
sweet potatoes fries

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

Ovenbaked Char 345
broccolini | sugar snaps | cabbage
trout roue | beurre blanc | new potato

Mushroom risotto 295
chantarelles | almonds
maché salad | truffle ricotta | parmesan

SIDES

Tomato salad 65
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

MAINS

Steak frites 425
béarnaise sauce | red wine sauce
tomato salad | fries

Grilled beef tenderloin 415
green pepper sauce | crushed garlic
potatoes | warm bean salad | green salad

Steak tartare 1/1 315
dijonnaise | sugar peas | roasted onion
parmesan | fried capers | shallot | fries

Meatballs 265
cream sauce | lingonberry
pickled cucumber | mashed potato

DESSERT

White chocolate mousse 125
almond cake | raspberries | grand marnier

Cloudberrries 115
vanilla ice cream | browned butter oat
cookies

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 175

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

Whiskey Harvest
whiskey | applejuice | sugar | cinnamon

Amaretto sour
amaretto | lemon | sugar | egg white

Aperol Spritz
Aperol | cava | soda

Espresso martini
vodka | borghetti
sugar | espresso

Hot Shot 95
Galliano | coffee | cream

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

ROSÉ WINE

Connoisseur Un Air De Printemps Rosé 155 | 645
Domaine de Menard, Côtes de Gascogne, France

Château De La Galinière Rosé 755
Côtes de Provence, France

Craft beer 50 cl

Landsort Lager 120
Indianvikens Pale Ale 125
Stenstrands Amber Ale 125
All is local beer, Nynäshamns brewery

BRUNCH

Saturday & Sunday
11.00-16.00

ENJOY OUR FAMOUS BRUNCH, BOOK TABLE.
WE LOOK FORWARD TO YOUR VISIT!

WHITE WINE BY GLASS

Thörle Riesling 170
Thörle, Rheinhessen, Germany

Albariño Asorey Nai Señora 165
Tamaral, Rias Baixas, Spain

Valmont Blanc Vermentino,
Grenache Blanc 145
Paul Mas, Languedoc-Roussillon, France

Touraine Sauvignon 165
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 175
Gravelly Ford, California, USA

Côtes de Rhône, Les Albizzias 165
Syrah, Grenache, Mourvedère
Domaine Sainte-Etienne

Coraz Crianza, Rioja 185
Tempranillo Puente del Ea, Spain

Bourgogne Rouge 195
Regis & Sylvain, Burgundy, France

Podere di san Bruno Barbera 145
Podere di san Bruno, Piedmont, Italy

Yantra Cabernet Sauvignon 180
Tenuta Sette Cieli, Tuscany, Italy

Poggio del Gesle Nebbiolo 165
Casaleggio, Boiro, Italy

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 72
Raspberry | elderflower | lemon

Tosterup cider Österlen 96
Non-alcoholic craft cider

Oddbird sparkling wine 120
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