

TODAYS LUNCH 170

W 16 | Mon-Fri | 11.30-15.00

limited number

MONDAY

Chicken steak

tarragon sauce | Jerusalem artichoke | cabbage
mashed potatoes with Jerusalem artichoke

TUESDAY

Cold cooked salmon

dillmayo | boiled potato | pickled cucumber | lemon

WEDNESDAY

Grilled Veal trip

ratatouille | aioli | roasted potato | olives

THURSDAY

Boeuf Bourguignon

mushroom | lardons | onion | redwine sauce
mashed potatoes

FRIDAY

"Wallenbergare"

Minced veal burger | peas | lingonberry | brown butter
mashed potatoes

BROMS

SNACKS

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

Cheese & cold cuts for 2p 265
truffle salami | cured ham | brillat savarin
vrångebäck 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 to start with...

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

Craft beer 120, 125
Landsort Lager, Indianviken IPA
Nynäshamns brewery

A glass of cava 135
Masset, Penedès

STARTERS

Burrata caponata 155
tomato | basil | capers | pine nuts | aubergine

Tuna Tartar 165
wasabi mayonnaise | fried rice noodles
cucumber | wakame | red cabbage | ginger

Toast Broms ½ 175
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 (Sweden)
dijonnaise | capers | cornichons | frisée salad
parmesan | roasted onions

Tuna Nicoise 345
egg | artichoke | potato | anchovy | olives
haricot vert | tomato | tarragon dressing

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

Rainbow char 365
white wine sauce | asparagus | broccolini
sunflower seed | herb pistou | potato

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

MAINS

Risotto 295
asparagus | lemon ricotta | pistachios
mache salad | parmesan

Steak frites 425 (Uruguay)
béarnaise sauce | red wine sauce
tomato salad | fries

Rotisserie chicken 295 (France)
mixed salad | pommes frites | aioli

Steak tartare 1/1 315 (Sweden)
dijonnaise | capers | cornichons
frisée salad | parmesan | roasted onions
pommes frites

Meatballs 265 (Sweden)
cream sauce | lingonberry
pickled cucumber | mashed potato

DESSERT

Rhubarb 115
white chocolate | wild strawberries |
strawberries | vanilla dreams

Meringue swiss 115
almond | chocolate sauce | vanilla ice cream
| whipped cream

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 45

Cocktails 175

Mojito
rum | lemon | mint
soda | sugar | crushed ice

Hugo spritz
elderflower | cava
lemon | mint

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

ALWAYS AT BROMS

Omelette 195 (France)
Gruyère cheese | french ham | green salad
or
Gruyère cheese | tomatoes | avocado
green salad

Caesar salad 235 (Sweden)
grilled chicken | romaine lettuce | bacon
caesar dressing | croutons | parmesan

Cured salmon 265
dill stewed potato | gem salad
mustard sauce | lemon

SIDES

Tomato salad 65
tomato | shallot onion

Green salad 55
tarragon vinaigrette

Fries & dip 75
choose between
aioli | dijonnaise | chili mayo

Fries 55

Aioli 35

Dijonnaise 35

Chili mayo 35

Please inform us regarding allergies

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

Local beer from 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

Knebel Brüder Riesling 175
Schieferstein, Mosel, 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

Chablis, Fèvre 190
Chardonnay, Domaine Nathalie & Gilles Fèvre

Bourgogne Chardonnay 175
Jean Marc Brocard, Burgundy, France

Côtes de Rhône, Les Abelhas 165
Roussanne, Domaine Sainte-Etinne

RED WINE BY GLASS

Gravelly Ford Pinot Noir 175
Gravelly Ford, California, USA

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

Coraz Crianza, Rioja 185
Tempranillo Puente del Ea, Spain

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

Bourgogne Rouge Marion Navoiseau 190
Pinot Noir, Bourgogne, France

Poggio del Gesle Nebbiolo 165
Casaleggio, Boiro, Italy

Casa Brancaia No. 2. 190
Cabernet Sauvignon, Maremma, Toscana

BEER & CIDER

1664 Kronenbourg 88
House lager 40 cl

Brooklyn brewery 98
Amber lager 40 cl

Carlsberg Hof 82
Organic 40cl

Peroni 88
Gluten-free 33 cl bottle

1664 Kronenbourg blanc 88
Wheat bear, 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 94
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 78
Fentimans

Sodas 45
Coca cola | cola zero | fanta | sprite