

TODAYS LUNCH 170

week 42 | mon-fri | 11.30-14.30 | limited number

MONDAY

Tortellini with ricotta and spinach

“Västerbottens cheese” | cream | green cabbage | salsiccia

TUESDAY

Chicken club fillet

tarragon sauce | broccoli | rice

WEDNESDAY

Pork shank

mashed root vegetables | mustard sauce

picked red cabbage

THURSDAY

Pokebowl

marinated salmon | rice | soya | sesame | edamame beans

chili mayonnaise | cucumber | red cabbage | coriander

FRIDAY

“Wallenbergare”

potato puree | green peas | lingon berries | browned butter

BROMS

SNACKS

- Crisps & bleak roe 125
- bleak roe | sour cream | chives
- Cheese & cold cuts 265
- salchichon | cured ham | brillat savarin
- wrångebäck cheese | jam | crisp bread
- Parmesan fries 85
- chili mayonnaise | parmesan
- Oliver 65
- sinisi
- Marcona almonds 65
- Fresh bread 20
- sourdough | butter
- Follow us on Instagram
- @bromskarlaplan

Something to start with...

A glass of champagne 185

Palmer Brut Réserve

Palmer & Co, Reims, Champagne

A glass of cava 135

Maset, Penedès

Craft beer 125

from Nynäshamn steam brewery

Landsort Lager

Indianviken IPA

Stenstrand Ale

STARTERS

- Grilled Tuna Taco ½ 195
- corn tortilla | tomato salsa | avocado
- lime chipotle mayo | coriander | jalapeño
- Toast Broms ½ 175
- lobster | shrimps | crayfish | sambal mayo
- toast | avocado | lime | coriander
- Salmon sashimi ½ 175, 1/1 315
- soya beans | mango | cucumber | cashews
- avocado | coriander | sesame
- ponzu | chili mayo
- Steak tartare ½ 185
- pickled onion | yellow beetroot | mâché salad
- chantarelle mayonnaise | cheese from
- Västerbotten | roasted onion
- Fried halloumi ½ 175, 1/1 285
- corn tortilla | tomato salsa | avocado
- lime chipotle mayo | coriander | jalapeño

- Pasta rigatoni “Pil Pil” 295
- gambas | san marzano- tomato | olives
- capers | chili | garlic | almonds | parmesan
- Seafood casserole “Asian” 295
- tiger prawns | salmon | cod | croutons
- aioli | carrot- & fennel crudité | spring onion
- Toast Broms 1/1 285
- lobster | shrimps | crayfish | sambal mayo
- toast | avocado | lime | coriander
- Grilled Tuna Taco 1/1 325
- corn tortilla | tomato salsa | avocado
- lime chipotle mayo | coriander
- jalapeño | pommes frites
- Arctic char 365
- celeriac | fried apple | pancetta
- cider beurre blanc | potato puree
- Please inform us regarding allergies

MAINS

- Risotto 295
- mixed mushroom | salad mâché | ricotta
- almonds | green pepper | parmesan
- Tofu sashimi 285 *(Vegan)*
- soya beans | mango | cucumber | cashews
- avocado | coriander | sesame
- ponzu | chili mayo
- Duck breast 365
- potato cake | blanquette sauce with duck liver
- savoy cabbage | duck rilette | pickled onion
- Steak frites 425
- sauce béarnaise | red wine sauce
- tomato salad | fries
- Steak tartare 1/1 315
- pickled onion | yellow beetroot | chantarelle
- mayonnaise | cheese from Västerbotten
- roasted onion | mâché salad | pommes frites
- Meatballs 265
- cream sauce | lingonberry
- SIDES
- Tomato salad 65
- tomato | shallot onion
- Green salad 55
- tarragon vinaigrette
- Fries & dip 75
- choose between*
- truffle mayo | aioli | chili mayo
- Fries 55
- Aioli 35
- Truffle mayo 35
- Chili mayo 35

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 | french ham | green salad
- or vegetarian*
- gruyere | tomato | avocado | green salad
- Caesar salad 235
- grilled chicken | salad romaine | bacon
- caesar dressing | croutons | parmesan
- Cured salmon 275
- dill stewed potato | gem salad
- mustard sauce | lemon

DESSERT

- Milk chocolate mousse 115
- yoghurt parfait | dulce de leche
- blackberry compote | chocolate crunch
- Tarte tatin 115
- mascarpone | whipped crème | calvados
- 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 truffe 45

AFTER WORK

- Finnish of your day with us and AW -
Enjoy good vibes in the bar with great drinks, snacks and
vibrant music - some nights with DJ

CATERING

"Guest at your own party"
At Broms, we do a lot of caterings daily, larger & smaller ones,
do not hesitate to ask how we can be of service!

WEEKEND BRUNCH

Saturdays & Sundays | 11.00-16.00
Enjoy our famous brunch, book your table!

WHITE WINE BY GLASS

- Thörle Riesling Trocken 175
- Rheinhessen, Germany
- Albariño Asorei Nai Señora 165
- Tamaral, Rias Baixas, Spain
- Valmont Blanc, Vermentino,
- Grenache blanc 155
- Paul Mas, Languedoc-Roussillon, France
- Touraine Sauvignon blanc 165
- Comte Henry d’Assay, Loire, France
- Côtes de Rhône, Les Abelhas 170
- Roussanne, Domaine Sainte-Etinne, France
- Chablis, Fèvre 190
- Chardonnay, Domaine Nathalie & Gilles Fèvre, Fr
- Bourgogne Chardonnay 175
- Jean Marc Brocard, Burgundy, France

ROSÉ WINE

- Rosé D´Azur Pays d´oc Rosé 155 | 645
- Pays Dóc, Frankrike
- Château De La Galinière Rosé 175 | 755
- Côtes de Provence, Frankrike

RED WINE BY GLASS

- Gravelly Ford Pinot Noir 175
- Gravelly Ford, California, USA
- Côtes de Rhône, Les Albizzias 165
- Syrah, Grenache, Mourvèdère
- Domaine Sainte-Etienne, France
- Parada de Atauta, Domino Atauta 185
- Tempranillo, Ribiera del Duero, Spain
- Podere di san Bruno Barbera 155
- Podere di san Bruno, Piedmont, Italy
- Bourgogne Rouge Petit Agile 195
- Pinot Noir, Burgundy,
- Boris Champy France
- Poggio del Gesle Nebbiolo 165
- Casaleggio, Boiro, Italy
- Casa Brancaia No. 2. 190
- Cabernet Sauvignon, Maremma, Tuscany, Italy
- Château du Mouline Noir 2016, 190
- Merlot, Cabernet Franc
- Montagne-Saint-Emilion, Bordeaux, France

BEER & CIDER

- 1664 Kronenbourg 88
- house lager 40 cl
- Brooklyn Amber lager 98
- hoppy amber lager 40 cl
- Carlsberg Hof 82
- organic 40 cl
- Peroni 88
- gluten-free, 33 cl bt.
- 1664 Kronenbourg blanc 88
- wheat beer, 33 cl bt.
- Brooklyn special effects 78
- non-alcoholic amber lager 40 cl
- Carlsberg non-alcoholic 72
- non-alcoholic light hoppy lager 33 cl bt.
- Nynäshamns steam brewery 125
- Landsorts Lager 50 cl bt.
- Indianviken IPA 50 cl bt.
- Stenstrands Summer Ale 50 cl bt.
- Galipette cidre 98
- brut, 33 cl bt.

DRINKS

- Törst lemonade Värmdö 72
- raspberry | elderflower | lemon
- Tosterup Österlen 94
- non-alcoholic craft cider
- Oddbird sparkling wine 115
- blanc de blancs | non-alcoholic
- Englamust 74
- juice made from Swedish apples
- Peach lemonade 78
- peach | lemon | sugar | soda
- Ginger beer 78
- fentimans
- Sodas 45
- cola zero | fanta | coca cola | sprite