

TODAYS LUNCH 175

week 5 | mon-fri | 11.30-14.30 | limited number

MONDAY

Rice noodle salad
wannamei shrimps | roasted vegetables
lime | chili mayo | coriander

TUESDAY

Roasted chicken steak
pilaf rice | tomato sauce | parmesan | capers | fried onion

WEDNESDAY

Swedish cabbage pudding
cream gravy | boiled potato | lingonberries | kale

THURSDAY

Crispy fish
danish sauce remoulade | green peas
boiled potato | dill | lemon

FRIDAY

Beef steak & mash
bacon | leek | mashed potato | red wine gravy

BROMS

SNACKS

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

Cheese & cold cuts 265
salchichon | cured ham | brillat savarin
vrångebäck 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
Ankarudden Aussie Pale Ale

STARTERS

Chèvre Chaud ½ 165, 1/1 265
goat cheese toast | pickle beetroot | walnuts
salad Napolitana | truffle honey | chervil

Grilled Tuna Taco ½ 185
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

Fried halloumi ½ 175, 1/1 285
corn tortilla | tomato salsa | avocado
lime | chipotle mayo | coriander | jalapeño
1/1 serves with fries

Steak Tartare ½ 185, 1/1 315
dijonnaise | sugar peas | silver onion
fried onion | crispy salad | parmesan
1/1 serves with fries

Steamed Cod 375
miso Beurre blanc | edamame | trout roe
soya pickled shiitake | japanese rice | chive

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 1/1 315
corn tortilla | tomato salsa | avocado
lime chipotle mayo | coriander
jalapeño | fries

Please inform us regarding allergies

DESSERT

Chocolate Brownie 115
Broms vanilla ice cream | pecan nuts
dulce de leche with bourbon
Pavlova 115
lemoncurd | mascarpone | whipped crème
meringue | raspberry
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

MAINS

Gnocchi 275
mixed mushroom | kale | ricotta | shallot
almonds | roasted garlic oil | parmesan

Pasta Rigatoni "Frutti di Mare" 295
gambas | cockles | tomatoes | parsley
white wine | chili | garlic | almonds | parmesan

Tofu sashimi 285 (Vegan)
soya beans | mango | cucumber | cashews
avocado | coriander | sesame
ponzu | chili mayo

Grilled schnitzel of veal 375
romesco sauce | broccolini | lemon | almonds
fried potato | parsley | garlic | parmesan

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

Meatballs 275
potato puree | cream sauce | pickled cucumber
lingonberries

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, Chili mayo 35

Truffle mayo 35

Japanese rice 65

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

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 Señora Nai 165
Tamaral, Rias Baixas, Spain

Valmont Blanc, Grenache Blanc 155
Paul Mas, Languedoc-Roussillon, France

Touraine Sauvignon blanc 165
Comte Henry d'Assay, Loire, France

Soave, La Capelina, Franchetto 165
Soave, Monte Clavarina, Verona, Italy

Vermentino di Sardena, Antonella Corda 180
Vermentino, Sardena Italy

Chablis, Fèvre, Bourgogne 195
Chardonnay, Domaine Nathalie & Gilles, France

Bourgogne Chardonnay 175
Jean Marc Brocard, Burgundy, France

ROSÉ WINE

Rosé D'Azur Pays d'oc Rosé 155 | 645
Pays D'oc, Frankrike

Château De La Galinière Rosé 175 | 755
Côtes de Provence, Frankrike

RED WINE BY GLASS

The Federalist Pinot Noir 175
Central Valley, California, USA

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

Parada de Atauta, Domino Atauta 185
Tempranillo, Ribera 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

Nebbiolo D'Alba 175
Govone, Italy

Casa Brancaia No. 2. 190
Cabernet Sauvignon, Maremma, Tuscany, Italy

Château du Moulin Noir 2016, 190
Merlot, Cabernet Franc
Montagne-Saint-Emilion, Bordeaux, France

BEER & CIDER

1664 Kronenbourg 92
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 brewery 125
Landsorts Lager 50 cl bt.
Indianviken IPA 50 cl bt.
Ankarudden Aussie Pale 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 125
blanc de blancs | non-alcoholic

Englamust 74
juice made from Swedish apples

Peach lemonade 78
peach | lemon | sugar | soda

Ginger beer 78
fentimans

Sodas 48
cola zero | fanta | coca cola | sprite