

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

BROMS

- RESTAURANT & BAR -



SNACKS

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

Cheese & Cold cuts 265
two sorts of cheese | salchichon | cured ham
jam | crisp bread

Parmesan Fries 85
chili mayonnaise | parmesan

Olives 65
sinisi

Marcona Almonds 65

Fresh Bread 20
sourdough | butter

TO START WITH...

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

A glass of Cava 135
Maset, Penedès

Cinot spritz alcohol free 125
Cinot, pink grapesoda, lime

ALWAYS AT BROMS

Omelette 195

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

Meatballs 275

potato puree | cream sauce
pickled cucumber | lingonberries

STARTER

Chèvre Chaud ½ 165

goat cheese toast | pickled beetroot
walnuts | salad | 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

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

Fried Halloumi ½ 175

corn tortilla | tomato salsa | avocado
lime | chipotle mayo | coriander

Tofu Sashimi ½ 165 (vegan)

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

Steak Tartare ½ 185

dijonnaise | sugar peas | fried onion
parmesan | pickled silver onion

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

MAINCOURSE

Grilled Tuna Taco 315

corn tortilla | tomato salsa | avocado
lime | chipotle mayo | coriander
jalapeño | served with fries

Ovenbaked Char 365

white wine sauce | sugar snaps
broccolini | boiled potato | herb oil

Gnocchi 275

mixed mushroom | kale | ricotta | shallots
almonds | roasted garlic oil | parmesan

Steak Tartare 325

dijonnaise | sugar peas | fried onion
parmesan | pickled silver onion
served with fries

Grilled Beef Tenderloin 475

pepper sauce | haricots verts | leek
fried potato | crushed & fried potato | parsley

Steak Frites 435

sauce béarnaise | red wine sauce
tomato salad | served with fries

Please inform us regarding allergies.

TODAYS LUNCH 175

week 16 | mon-fri | 11.30-14.30 | limited number

MONDAY

Rigatoni with panchetta

parmesan cheese | velouté | parsley | black pepper

TUESDAY

Red curry with scampi

cabbage | rice | carrot | coriander | lime

WEDNESDAY

Türinger bratwurst

potato from Alsace | gruyere cheese | haricot verts
onion gravy

THURSDAY

Roasted chicken clubsteak

goat cheese | mashed potato | smoked side of pork
water cress

FRIDAY

"Wallenbergare"

potato purée | green peas | lingon berries
browned butter

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



AFTER WORK

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

WEEKEND BRUNCH

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

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!