

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

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

TODAYS LUNCH 175

week 20 | mon-fri | 11.30-14.30 | limited number

MONDAY

Mushroom risotto

mixed mushroom | parmesan | kale | almond

TUESDAY

Red curry

roasted chicken | rice | cabbage | carrot | coriander

WEDNESDAY

Swedish hash "Pytt Bellman"

cream stewed hash | egg yolk
pickled cucumber | beets

THURSDAY

Ovenbaked salmon

boiled potato | classic roe sauce
fennel- & cucumber salad

FRIDAY

"Wallenbergare"

potato puree | green peas
lingonberry | browned butter

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
sini

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

STARTER

White Asparagus 185

vinaigrette with browned butter
Swedish cheese from Västerbotten
roasted hazelnuts | bread crisps | parsley

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

Fried Halloumi 285

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

Salmon Sashimi 315

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

Grilled Tuna Taco 315

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

Broms Seafood Casserole 295

tiger prawns | salmon | cod | croutons
aioli | carrot- & fennel crudité | spring onion

Toast Broms 285

lobster | shrimps | crayfish | sambal mayo
toast | avocado | lime | coriander

Tofu Sashimi 285 (vegan)

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

MAINCOURSE

Steamed Cod 375

miso beurre blanc | edamame | trout roe
soya pickled shiitake | japanese rice | chives

Ovenbaked Char 365

sandefjord sauce | ramson
white & green asparagus | sugar snaps
herb oil | boiled potato

Risotto with Asparagus 275

white & green asparagus | ricotta
marcona almonds | salad mâche | parmesan

Steak Tartare 325

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

Spring chicken from our rôtisserie 315

Limited number
ramson crème | fries | red wine sauce
side salad topped with parmesan

Steak Frites 435

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

Please inform us regarding allergies.

DESSERT

Chocolate Brownie 115

Broms vanilla ice cream | pecan nuts
dulce de leche with bourbon

Rhubarb 115

poached rhubarbs | sour cream pannacotta
strawberry sorbet | raspberry meringue

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!