BROMS

- RESTAURANT & BAR -

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 | grapefruit soda
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 36 | mon-fri | 11.30-14.30 | limited number

MONDAY
Pasta with roasted chicken
linguini | lemon sauce | roasted chicken
basil | parmesan

TUESDAY
Poké bowl
soy- & sesame marinated tuna | sushi rice
pickled cabbage | cucumber | edamame beans
chili mayo | lime

WEDNESDAY
Meat patties
green peppercorn sauce | fried potato | haricots verts

THURSDAY
Pytt Bellman
egg yolk | pickled cucumber | beetroots

FRIDAY
"Wallenbergare" with salmon
boiled potato | sauce sandefjord | green peas | lemon

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

STARTER

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 | salad frisée | pickled silver onion

MAINCOURSE

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

Pasta with chanterelles 275
rigatoni | chanterelles | truffle cream
parmesan | marcona almond

Ovenbaked Char 365
beurre blanc | trout roe | sugar snaps
pointed cabbage | boiled potato | dill

Risotto with shellfish 295
chili- & garlicfried vannamei shrimps
cockles | grilled scallop | tomato
parmesan | mache salad

Steak Tartare 325
dijonnaise | sugar peas | fried onion
parmesan | salad frisée | pickled silver onion
served with fries

Grilled veal schnitzel 315
broccolini | smoked bell pepper 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.

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

DESSERT

Chocolate Brownie 115
Broms vanilla ice cream | pecan nuts
dulce de leche with bourbon

Cloudberries 115
white chocolate cream | cloudberry compote
mango sorbet | meringue | marcona almonds

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!