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 45 | mon-fri | 11.30-14.30 | limited number

MONDAY
Chicken Curry
creamy yellow curry | rice | pickled veggies

TUESDAY
Rice noodle salad with scampi
vannamei shrimps | rice noodle | roasted vegetables
coriander | lime | sesame

WEDNESDAY
Brisket of beef
creamy horse radish sauce | roasted carrots | potatoes

THURSDAY
Baked salmon
white wine sauce | roasted vegetables | dill

FRIDAY
Piccata Milanese
parmesan fried chicken | tomato sauce
pilaf rice | gremolata

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

Gambas Pil Pil 175
chili- & garlic fried vannamei shrimps
grilled sourdough bread

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 Bouillabaisse 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

Seafood Pasta 295
rigatoni | white wine | tomato | chili & garlic
vannamei shrimps | cockles
parmesan | parsley

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

Mushroom Risotto 275
seasonal autumn mushroom | ricotta
marcona almonds | watercress | parmesan

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

Grilled Fillet of Beef 445
creamy pepper sauce | haricots verts
silver onion | smashed potato | green salad

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 | dijonnaise

Fries 55

Sauce Béarnaise 55

Aioli 35

Chili mayo 35

Dijonnaise 35

Truffle mayo 35

DESSERT

Chocolate Brownie 115
raspberry sorbet | citrus- & vanilla mascarpone
chocolate crunch

Tarte Tatin 115
apples | Broms vanilla ice cream

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!