

NAPOLYON

— BISTRO et BAR —

Group menu Jan-Feb 2025

[STARTERS]

SWEDISH CAVIAR

Blinies with bleak roe, smetana, red onion, lemon

BEEF TARTARE

Raw beef with tarragon & jalapeno mayo, pickled beetroot, silver onion, capers, sourdough crumbs, crispy Fyrtorn cheese

ARANCINI

Fried rice balls, tarragon, oyster mushroom, cream cheese, truffle aioli, Parmesan

[MAINS]

ARTIC CHAR

Sandefjord sauce, bleak roe, browned potato puré, Västerbotten cheese, savoy cabbage, Timut pepper

RIBEYE

Grilled Swedish ribeye, tarragon mayo, Bordelaisessås, caramelized & pickled onion, french fries, cress

TRUFFLE PASTA

Fresh pappardelle, fresh black truffle, portabello, Parmigiano Reggiano

ARTICHOKE

Sandefjord sauce, seaweed caviar, browned potato puré, Västerbotten cheese, savoy cabbage, Timut pepper

[DESSERTS]

CRÈME BRÛLÉE

Vanilla, sea buckthorn, crumble

COCONUT

Coconut sorbet, toasted coconut, lingonberries, dulce de leche, meringue

CHOCOLATE TRUFFLE

Homemade truffle rolled in dried lingonberries

2 courses 575,-

3 courses 675,-

[FAMILY STYLE]

The food is served in sharing style and is shared at the table. Only served to the whole group.

ARTICHOKE

POTATO CHIPS with bleak roe

SALCHICHON

CHORIZO

JAMBON DE BAYONNE

OLIVES

SOURDOUGH BREAD

TENDERLOIN PROVENCALE

Dry aged Swedish tenderloin, Sobrasada, fried potatoes, Ceps mushroom, garlic butter, bellaverde, Bordelaise sauce

750,- p.p

All prices are in SEK and including VAT.
If you have any allergies or other questions, don't hesitate to ask any of our staff.
Facebook & Instagram: [@BistroNapolyon](#)