

TODAYS LUNCH 170

W47 | Mon-Fri | 11.30-15.00

limited number

MONDAY

Boeuf Bourguignon

mushroom | bacon | mashed potato | thyme cream

TUESDAY

Fried side pork

Potato pancakes | lingonberry jam

WEDNESDAY

Chicken casserole "Laab gai"

lime | coconut milk | chili | Jasmin rice | cashew

THURSDAY

Oven baked salmon pudding

browned butter | lemon | potato | horseradisch

FRIDAY

"Wallenbergare"

green peas | mashed potato | lingonberry | b. butter

BROMS

SNACKS

Crisps & bleak roe 125

bleak roe | sour cream | chives

Cheese & cold cuts for 2p 265

truffle salami | cured ham | brillat savarin
vrångebäck cheese | marmelad | crisp bread

Parmesan fries 85

chili mayonnaise | parmesan

Marcona almonds 65

Olives 65

Sinisi

Fresh bread 15

sourdough | whipped butter

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Something bubbly

to start with...

A glass of champagne 185

Palmer Brut Réserve,
Palmer & Co, Reims, Champagne

A glass of cava 135

Masset, Penedès

STARTERS

Creamy Jerusalem artichoke soup 155

zucchini | ricotta | bacon | spring roll | feta cheese

Gambas Pil-Pil 165

garlic | chili | parsley | sourdough bread

Grilled Tuna Taco ½ 175

Corn tortilla | tomato salsa | avocado | lime
chipotle mayo | coriander | jalapeño

Toast Broms ½ 175 1/1 285

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

Salmon sashimi ½ 175

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

Steak tartare ½ 185

dijonnaise | sugar peas | roasted onion
Parmesan | fried capers | shallot

Grilled Tuna Taco 1/1 345

corn tortilla | tomato salsa | avocado | lime
chipotle mayo | coriander | jalapeño
sweet potatoes fries

Salmon sashimi 1/1 315

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

Asian seafood casserole 295

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

Ovenbaked Char 345

broccolini | sugar snaps | cabbage
trout roue | beurre blanc | new potato

Risotto on pumpkin & mushrooms 295

roasted pumkin & seeds | chantarelles
maché salad | truffle ricotta | parmesan

MAINS

Steak frites 425

béarnaise sauce | red wine sauce
tomato salad | fries

Grilled beef tenderloin 415

green pepper sauce | crushed garlic
potatoes | warm bean salad | green salad

Steak tartare 1/1 315

dijonnaise | sugar peas | roasted onion
parmesan | fried capers | shallot | fries

Meatballs 265

cream sauce | lingonberry
pickled cucumber | mashed potato

DESSERT

Dark chocolate 125

griottine | mascarpone ice cream | pistachio

Tarte tatin 115

apples | vanilla ice cream | calvados sirup

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 truffle 40

Cocktails 175

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

Whiskey Harvest
whiskey|applejuice |suger|cinnamon

Amaretto sour
amaretto | lemon | sugar | egg white

Aperol Spritz
Aperol | cava | soda

Espresso martini
vodka | borghetti
sugar | espresso

Hot Shot 95
Galliano | coffee | cream

ALWAYS AT BROMS

Omelette 195

Gruyère cheese | french ham | green salad
or
Gruyère cheese | tomatoes | avocado
green salad

Caesar salad 235

Grilled chicken | baby gem | bacon
Caesar dressing | croutons | parmesan

Cured salmon 265

Dill stewed potato | gem salad
mustard sauce | lemon

SIDES

Tomato salad 65

tomato | schallots

Green salad 55

Tarragon vinaigrette

Fries & dip 75

Choose between
Aioli | truffle may | chili mayo

Fries 55

Sweet potato fries 65

Aioli 35

Truffle mayo 35

Chili mayo 35

ROSÉ WINE

Connoisseur Un Air De Printemps Rosé 155 | 645

Domaine de Menard, Côtes de Gascogne, France

Château De La Galinière Rosé 755

Côtes de Provence, France

Craft beer 50 cl

Landsort Lager 120

Indianvikens Pale Ale 125

Stenstrands Amber Ale 125

All is local beer, Nynäshamns brewery

BRUNCH

Saturday & Sunday

11.00-16.00

ENJOY OUR FAMOUS BRUNCH, BOOK TABLE.
WE LOOK FORWARD TO YOUR VISIT!

WHITE WINE BY GLASS

Thörle Riesling 170

Thörle, Rheinhessen, Germany

Albariño Asorey Nai Señora 165

Tamaral, Rias Baixas, Spain

Valmont Blanc Vermentino,

Grenache Blanc 145

Paul Mas, Languedoc-Roussillon, France

Touraine Sauvignon 165

Comte Henry d'Assay, Loire, France

Fèvre Chablis 195

Domaine Nathalie & Gilles Fèvre, Chablis, France

Bourgogne Chardonnay 175

Jean Marc Brocard, Burgundy, France

RED WINE BY GLASS

Gravelly Ford Pinot Noir 175

Gravelly Ford, California, USA

Côtes de Rhône, Les Albizzias 165

Syrah, Grenache, Mourvedère

Domaine Sainte-Etienne

Coraz Crianza, Rioja 185

Tempranillo Puente del Ea, Spain

Bourgogne Rouge 195

Regis & Sylvain, Burgundy, France

Podere di san Bruno Barbera 145

Podere di san Bruno, Piedmont, Italy

Yantra Cabernet Sauvignon 180

Tenuta Sette Cieli, Tuscany, Italy

Poggio del Gesle Nebbiolo 165

Casaleggio, Boiro, Italy

BEER & CIDER

1664 Kronenbourg 88

House lager 40 cl

Brooklyn brewery 98

Hoppy amber lager 40 cl

Carlsberg Hof 82

Organic 40cl

Peroni 88

Gluten-free 33 cl bottle

1664 Kronenbourg blanc 88

Wheat bear, 33 cl bottle

Brooklyn non-alcoholic 78

Special effects non-alcoholic lager 40 cl

Carlsberg non-alcoholic 72

Non-alcoholic hoppy lager 33 cl bottle

Galipette cidre 98

Brut 33 cl bottle

DRINKS

Törst lemonad Värmdö 72

Raspberry | elderflower | lemon

Tosterup cider Österlen 96

Non-alcoholic craft cider

Oddbird sparkling wine 120

Blanc de blancs | non-alcoholic

Englamust 66

Swedish apples

Peach lemonade 78

Peach | lemon | sugar | soda

Ginger beer 78

Fentimans

Sodas 45

Coca cola | cola zero | fanta | sprite