

TODAYS LUNCH 170

W 14 | Mon-Fri | 11.30-15.00

limited number

MONDAY

Brisket of beef

Cream boiled cabbage | mustard | potato

TUESDAY

Roasted chicken

Goat cheese | lardons | mashed potatoes | watercress

WEDNESDAY

Ground beef of game

juniper gravy | glazed carrot | potato puree
blackcurrant jelly

THURSDAY

Ratatouille

Feta cheese fritters | roasted root vegetables
pickled onion

FRIDAY

"Wallenbergare" with cod and salmon

Sandefjord sauce | suger snaps | boiled potato | lemon
dill

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

Follow us on Instagram

@bromskarlapan

Something to start with...

A glass of champagne 185

Palmer Brut Réserve,
Palmer & Co, Reims, Champagne

Craft beer 120, 125

Landsort Lager, Indianviken IPA
Nynäshamns brewery

A glass of cava 135

Masset, Penedès

STARTERS

Burrata caponata 155

tomato | basil | capers | pine nuts | aubergine

Tuna Tartar 165

wasabi mayonnaise | fried rice noodles
cucumber | wakame | red cabbage | ginger

Toast Broms ½ 175

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 (Sweden)

dijonnaise | capers | cornichons | frisée salad
parmesan | roasted onions

Tuna Nicoise 345

egg | artichoke | potato | anchovy | olives
haricot vert | tomato | tarragon dressing

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

Rainbow char 365

white wine sauce | asparagus | broccolini
sunflower seed | herb pistou | potato

Toast Broms 1/1 285

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

MAINS

Risotto 295

asparagus | lemon ricotta | pistachios
mache salad | parmesan

Steak frites 425 (Uruguay)

béarnaise sauce | red wine sauce
tomato salad | fries

Rotisserie chicken 295 (France)

mixed salad | pommes frites | aioli

Steak tartare 1/1 315 (Sweden)

dijonnaise | capers | cornichons
frisée salad | parmesan | roasted onions
pommes frites

Meatballs 265 (Sweden)

cream sauce | lingonberry
pickled cucumber | mashed potato

DESSERT

Rhubarb 115

white chocolate | wild strawberries |
strawberries | vanilla dreams

Meringue swiss 115

almond | chocolate sauce | vanilla ice cream
| whipped 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 truffle 45

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

Amaretto sour
amaretto | lemon | sugar | egg white

Aperol Spritz
Aperol | cava | soda

Espresso martini
vodka | borghetti
sugar | espresso

ALWAYS AT BROMS

Omelette 195 (France)

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

Caesar salad 235 (Sweden)

grilled chicken | romaine lettuce | bacon
caesar dressing | croutons | parmesan

Cured salmon 265

dill stewed potato | gem salad
mustard sauce | lemon

SIDES

Tomato salad 65

tomato | shallot onion

Green salad 55

tarragon vinaigrette

Fries & dip 75

choose between
aioli | dijonnaise | chili mayo

Fries 55

Aioli 35

Dijonnaise 35

Chili mayo 35

Please inform us regarding allergies

ROSÉ WINE

Connoisseur Un Air De Printemps Rosé 155 | 645

Domaine de Menard, Côtes de Gascogne, France

Château De La Galinière Rosé 175 | 755

Côtes de Provence, France

Craft beer 50 cl

Landsort Lager 120

Indianvikens Pale Ale 125

Local beer from 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

Chablis, Fèvre 190

Chardonnay, Domaine Nathalie & Gilles Fèvre

Bourgogne Chardonnay 175

Jean Marc Brocard, Burgundy, France

Côtes de Rhône, Les Abelhas 165

Roussanne, Domaine Sainte-Etienne

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

Podere di san Bruno Barbera 145

Podere di san Bruno, Piedmont, Italy

Bourgogne Rouge Maison Trenel 195

Pinot Noir, Bourgogne, France

Poggio del Gesle Nebbiolo 165

Casaleggio, Boiro, Italy

Casa Brancaia No. 2. 190

Cabernet Sauvignon, Maremma, Toscana

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 beer, 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 94

Non-alcoholic craft cider

Oddbird sparkling wine 115

Blanc de blancs | non-alcoholic

Englamust 74

Swedish apples

Peach lemonade 78

Peach | lemon | sugar | soda

Ginger beer 78

Fentimans

Sodas 45

Coca cola | cola zero | fanta | sprite