

BREAKFAST

light breakfast

(v) vegetarian (vg) vegan (n) contains nuts, (os) contains organic soy, (gf) gluten-free, (e) eggs most vegetarian options can be made vegan upon request

morning fruits bowl (v) (vg) (gf) 12.00

orange, blueberries, pear, strawberries, mango, mint

yogurt & berry parfait (v) 12.95

greek yogurt, house-made granola, strawberry compote, bee pollen, cranberries, walnuts, cacao nibs, chia seeds, goji berries, fresh mixed berries, mint

norwegian style soft-boiled egg with rye (v) (e) 14.50

bread served with house-made herbs butter and house-made strawberry compote, soft boiled egg, fontina cheese, salt&pepper and fruits salad

add ons: gruyere cheese +5 fontina cheese +5 gravlax +8 bacon +5 egg +3 avocado +4 roasted fingerling potatoes +5

smørrebrød

open faced sandwiches used nordic rye bread (vegan) inspired by the smørrebrød of denmark.

gravlax 15.00

norwegian style house-cured wild salmon gravlax, honey mustard sauce, fennel, pickled cucumber, lemon, dill, green, tarragon mayonnaise, rye croutons on danish rye bread (rugbrød)

avocado and shrimps 15.00

hand-peeled swedish shrimps, avocado slice, dills, herbs mayonnaise, creme fraiche, remoulade, lemon zest, tarragon oil served on danish rye bread (rugbrød)

salmon salad 15.00

salad made with norwegian style house-cured wild salmon, creme fraiche, remoulade, herbs mayonnaise, fresh herbs, and rye bread, served on danish rye bread (rugbrød)

add ons: gruyere cheese +5 fontina cheese +5 goat cheese +5 roasted fingerling potatoes +5 gravlax +8 bacon+5.5 egg +3 fillet of salmon +14 tofu +9 chicken +7 avocado +4 salad +5 fruit salad +5 rye bread or sourdough +2 substitute gluten-free bread +2 (gf) nordic rye bread (2 pieces) +4 bread & butter 2.50

breakfast

the simple (v) (e) 14.00

free range two eggs your style, chives, mixed green salad, roasted tomatoes served on toasted balthazar rye bread add ons: roasted fingerling potatoes +5 gravlax +8 bacon +5.5 egg +3 fruit salad +5

nem's breakfast (e) 22.00

free range two eggs your style, chives, applewood smoked bacon, roasted fingerling potato with rostad lök (crispy onion), avocado, green salad, roasted tomatoes served with toasted balthazar rye bread

miso butter scrambled eggs (v) (e) 16.00

free range soft scrambled eggs, miso butter, mixed green & roasted tomatoes served with toasted balthazar sourdough. topped with tarragon oil and sichimi togarashi with toasted balthazar sourdough add ons: roasted fingerling potatoes +5 gravlax +8 bacon+5.5 egg +3 fruit salad +5

velvete omelete (v) (e) 19.00

free range soft omelete, sautéed spinach, mushroom, melted fontina cheese, goat cheese, green salad with toasted balthazar rye bread

japandi eggs benedict (e) 21.00

norwegian style house-cured wild alaskan gravlax, free range poached eggs, miso hollandaise, furikake seasoning, mixed green salad served on toasted balthazar sourdough bread

add ons: gruyere cheese +5 fontina cheese +5 goat cheese +5 roasted fingerling potatoes +5 gravlax +8 bacon+5.5 egg +3 fillet of salmon +14 tofu +9 chicken +7 avocado +4 salad +5 fruit salad +5 rye bread or sourdough +2 substitute gluten-free bread +2 (gf) bread & butter 2.50 nordic rye bread (2 pieces) +4

nem's

japandi bistro

BREAKFAST

sandwiches and tartines

yuzu avocado toast (v) (vg) 16.00

avocado, yuzu kosho, shiso, tarragon oil, furikake seasoning, rostad lök (crispy onion), roasted hazelnut, herb green salad, served on open-face balthazar rye toasted

add ons: egg any style +3 gravlax +8 bacon+5.5

miso mushroom with leeks on sourdough bread (v) 17.00

mushroom miso butter and leek, ricotta, togarashi, dills, seaweed, kale chips, served on balthazar sourdough (choice* for vegan option +2 substitute with avocado) add ons: egg any style +3 gravlax +8 bacon +5.5

japandi egg salad sando (v) (e) 16.00

free range eggs salad & soft boiled eggs, kewpie mayonnaise, japanese cucumber, curry powder, with balthazar sourdough bread on the side of yuzu vinaigrette green salad

chicken teriyaki sando 18.00

japanese chicken teriyaki sauce, romaine lettuce, kewpie mayonnaise, shredded cabbage, with balthazar sourdough bread on the side of yuzu vinaigrette green salad

chicken katsu sando 19.00

panko crispiness of katsu style cutlets, chef's special sauce, shredded cabbage, kewpie mayonnaise, with balthazar sourdough bread

salmon with tarragon ricotta sandwich 19.00

norwegian style house-cured wild salmon gravlax, ricotta, pickled onion, fennel, herbs green, lemon vinaigrette, tarragon oil

add ons: gruyere cheese +5 fontina cheese +5 goat cheese +5 roasted fingerling potatoes +5 gravlax +8 bacon+5.5 egg+3 fillet of salmon +14 tofu +9 chicken +7 avocado +4 salad +5 fruit salad +5

rye bread or sourdough +2 substitute gluten-free bread +2 (gf) nordic rye bread (2 pieces) +4 bread & butter 2.50

nem's

japandi bistro