

# PAS D'ART

## L'HUÎTRE OSTRON AU NATURELLE

**FINE DE CLAIRE (NO3)**  
Marenes, Frankrike  
Champagne- & schalottenlöksvinaigrette  
45/st

**GOLD BEACH(NO3)**  
Normandie, Frankrike  
Champagne- & schalottenlöksvinaigrette  
65/st

**GILLARDEAU (NO3)**  
Biscaya bay, Frankrike  
Champagne- & schalottenlöksvinaigrette  
70/st

## LES ENTRÉES FÖRRÄTTER

**CROQUETTES Á LA TRUFFE** 125  
Tryffelkroetter, kronärtskocksvinägrett & comté

**PROFITEROLLES** 85  
Varma comtéprofiterolles med lavendelhonung

**FRITES DE CALAMARS** 145  
Friterad bläckfisk, rouille & citron

**BOQUERONES** 125  
Espelette, citron & vitlöksstekta krutonger

**ASPERGES** 185  
Vit inkokt sparris "AAA" & sauce hollandaise

**TARTARE DE THON** 145  
Tonfisktartar, citronolivolja, shalottenlök, parmesan & kronärtskocksaioli

**BURRATINA** 175  
Från Frägsta Mejeri, tomattapenade, rostad mandel & basilika

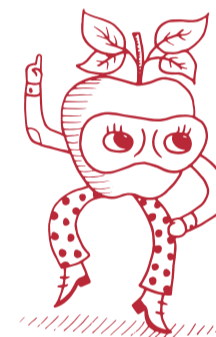
**CARPACCIO** 230  
Råmarinerad kammusla, yuzu, melon, sparris, vitlökskrisp & agretti

**JAMBON MAISON** 195  
Jamón Iberico, Gran Reserva, 50gr

**ESCARGOTS Á LA BOURGOGNE** 165  
Vitröskgratinerade sniglar, persilja & rostad surdegsbröd

**STEAK TARTAR** 145  
Blandad oxtartar, lök, kapris, sauce Antibes & crostini

**FOIE GRAS** 250  
Ankleverterinne, hackad sauternesgelé & rostad brioche



## LES PLATS HUVUDRÄTTER

**SKALDJURSPASTA** 265  
Färsk pasta, skaldjur, vitlök, chili & vitt vin

**MOULE FRITES** 250  
Vitrök, schalottenlök, chilli, persilja & citron

**POCHERAD TORSK** 365  
Champagnesås med vårens primörer

**PANNSTÉKT GÖS** 375  
Smörslungad gnocchi, grön sparris & ramslökssky

**AVOKADO SALLAD** 225  
Jordgubbar, melon, mandariner, lavenderaioli, salladsblad & linsgroddar

**NIÇOISE** 280  
Halstrad tonfisk, potatis, haricot verts, ägg, oliver & kapris, cornichonmajonnäs

**STEAK PARISIENNE** 445  
Sauce béarnaise, tomatsallad & pommes frites  
Entrecôte 1.490  
Côte de bœuf <<för 2 personer>>

**RISOTTO** 250  
Sparris, friterad camembert & ramslök

**CONFITERAT ANKLÅR** 295  
Stuvad svartkål, blodapelsin gastrique & jordärtskockor

**STEAK TARTARE** 275  
Blandad oxtartar, lök, kapris, sauce Antibes, crostini, sidesallad & pommes frites

**RÖDVINSBRÄSSERAD OXKIND** 295  
Pommes allumettes, riven pepparrot & haricots verts

**SCHNITZEL** 295  
Kaprisbär, sardeller, brynt smör & fransk potatissallad

## LE DESSERT DESSERTER

**TARTE AU CITRON** 115  
Persika, citroncurd & maräng

**CRÊPES SUZETTE** 115  
Blodapelsin, grand marnier & vaniljkräm

**MANDELKAKA** 115  
Hallonsorbet, passionsfrukt & rostad choklad

**KÖRSBÄRMOUSSE** 135  
Rostad choklad, kaffekräm & macron

**BAKAD CHOCLAD** 135  
Krossade vaniljdrömmar, blåbär & blåbärsglass

**CRÈME BRÛLÉE** 90

# PAS D'ART

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**FINE DE CLAIRE (NO3)**  
Marennes, France  
Champagne- & shallot vinaigrette  
45/st

**GOLD BEACH(NO3)**  
Normandie, France  
Champagne- & shallot vinaigrette  
65/st

**GILLARDEAU (NO3)**  
Biscaya bay, France  
Champagne- & shallot vinaigrette  
70/st

## LES ENTRÉES FÖRRÄTTER

**CROQUETTES À LA TRUFFE** 125  
Truffle croquettes, artichoke vinaigrette & comté

**PROFITEROLLES** 85  
Warm comté profiterolles with lavender honey

**FRITES DE CALAMARS** 145  
Fried calamari, rouille & lemon

**BOQUERONES** 125  
Espelette, lemon & garlic fried croutons

**ASPERGES** 185  
Braised white asparagus "AAA" & sauce hollandaise

**TARTARE DE THON** 145  
Tuna tartar, lemon olive oil, shallots,  
parmesan & artichoke aioli

**BURRATINA** 175  
Swedish burratina from Frägsta Mejeri,  
tomato tapenade, roasted almonds & basil

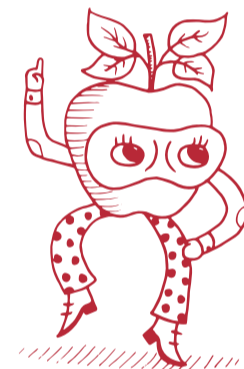
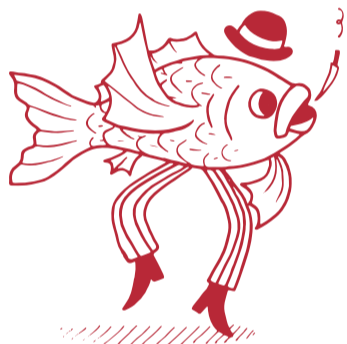
**CARPACCIO** 230  
Raw marinated scallop, yuzu, melon, asparagus,  
garlic crisp & agretti

**JAMBON MAISON** 195  
Jamón Iberico, Gran Reserva, 50gr

**ESCARGOTS À LA BOURGOGNE** 165  
Garlic gratinated snails, parsley  
& roasted sourdough bread

**STEAK TARTAR** 145  
Blended beef tartar, onion, capers,  
sauces antibes & crostini

**FOIE GRAS** 250  
Foie gras terrine, chopped sauternes gel  
& roasted brioche



## LES PLATS HUVUDRÄTTER

**SHELLFISH PASTA** 265  
Fresh pasta, shellfish, garlic, chili & white wine

**MOULES FRITES** 250  
Garlic, shallots, chili, parsley & lemon

**POACHED COD** 365  
Champagne sauce & spring vegetables

**PAN FRIED PIKE PERCH** 375  
Sautéed gnocchi, green asparagus & ramson jus

**AVOCADO SALAD** 225  
Strawberries, melon, mandarines, lavender aioli,  
lettuce & lentil sprouts

**NIÇOISE** 280  
Grilled tuna fish, cooked potatoes, haricots verts,  
egg, olives, capers & cornichon mayonnaise

**STEAK PARISIENNE**  
Sauce béarnaise, tomato salad & french fries  
Entrecôte 445  
Côte de bœuf <<för 2 personer>> 1490

**RISOTTO** 250  
Asparagus, deep-fried camembert & ramsom

**DUCK CONFIT** 295  
Stewed black cabbage, blood orange gastrique &  
Jerusalem artichoke

**STEAK TARTARE** 275  
Blended beef tartar, onion, capers, sauces antibes.  
crostini, side salad & french fries

**BRAISED BEEF CHEEKS** 295  
Pommes allumettes, horseradish & haricots verts

**SCHNITZEL** 295  
Capers, anchovies, browned butter  
& French potato salad

## LE DESSERT DESSERTER

**TARTE AU CITRON**  
Peaches, lemon curd & marengue  
115

**CRÊPES SUZETTE**  
Blood Orange, grand marnier & vanilla cream  
115

**ALMOND CAKE**  
Raspberry Sorbet, passion fruit &  
Roasted Chocolate  
115

**CHERRY MOUSSE**  
Roasted chocolate, coffee cream & Macaron  
135

**BAKED CHOCOLATE**  
Blueberries & Blueberry Ice Cream  
135

**CRÈME BRÛLÉE**  
90