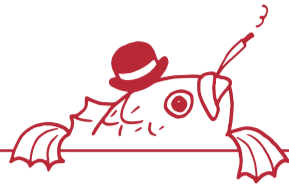
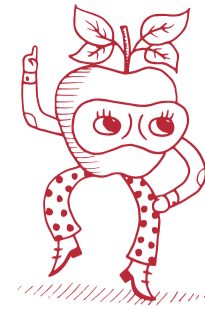


PAS D'ART

À LA CARTE
MÅNDAG-SÖNDAG



LES HUÎTRES OSTRON AU NATUREL

FINE DE CLAIRE (No.3)

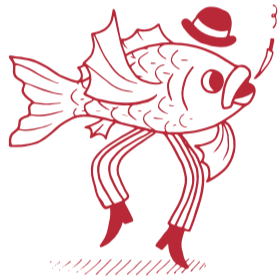
Marennes, Frankrike
Champagne- & schalottenlöksvinaigrett
45/st

GOLD BEACH (No.3)

Normandie, Frankrike
Champagne- & schalottenlöksvinaigrett
65/st

GILLARDEAU (No.3)

Biscayabukten, Frankrike
Champagne- & schalottenlöksvinaigrett
70/st



LES ENTRÉES FÖRRÄTTER

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

POTAGE PARMENTIER 135
Överbakad krämig potatis & purjolökssoppa

CROQUETTES À LA TRUFFE 125
Tryffelkroetter, kronärtskocksvinägrett & comté

PROFITEROLES 85
Varma comtéprofiteroles med lavendelhonung

FRITES DE CALAMARS 145
Friterad bläckfisk, rouille & citron

TARTARE DE THON 145
Tonfisktartar, citronolivolja, schalottenlök,
parmesan & kronärtskocksaioli

CARPACCIO 230
Råmarinerad kammussla, yuzu, melon, sparris,
vitlökskrisp & agretti

BOQUERONES 125
Espelette, citron & vitlöksstekta krutonger

ESCARGOTS À LA BOURGOGNE 165
Vitlöksgratinerade sniglar, persilja
& rostat surdegsbröd

JAMBON MAISON 195
Jamón Ibérico Gran Reserva (50gr)

STEAK TARTARE 145
Blandad oxtartar, lök, kapris, sauce antiboise
& crostini

FOIE GRAS 250
Ankleverterinne, hackad sauternesgelé
& rostad brioche

LES PLATS HUVUDRÄTTER

AVOKADOSALLAD 245
Jordgubbar, melon, mandariner, lavenderaioli,
salladsblad & linsgroddar

NIÇOISE 285
Halstrad tonfisk, potatis, haricots verts, ägg,
oliver, kapris & cornichonmajonnäs

TRYFFELRISOTTO 265
Broccolini & ostkroetter

MOULES FRITES 250
Vitlök, schalottenlök, chili, persilja & citron

SKALDJURSPASTA 285
Färsk pasta, skaldjur, vitlök, chili & vitt vin

POCHERAD SEJRYGG 365
Champagnesås med vårens primörer

PANNSTEKT GÖS 375
Smörslungad gnocchi, grön sparris & tryffelsky

CONFITERAT ANKLÅR 295
Stuvad svartkål, blodapelsin gastrique
& jordärtskockor

STEAK TARTARE 295
Blandad oxtartar, lök, kapris, sauce antiboise,
crostini, sidosallad & pommes frites

SCHNITZEL 295
Citronsmör, råmarinerade sockerärtor, sardeller, kapris
& fransk potatissallad

RÖDVINSBRÄSSERAD OXKIND 310
Pommes allumettes, riven pepparrot
& haricots verts

STEAK PARISIENNE 445
Sauce béarnaise, tomatsallad & pommes frites
Grillad entrecôte
Côte de Bœuf för 2 personer 1.490

LES DESSERTS DESSERTER

TARTE AU CITRON 115
Persika, citroncurd & maräng

MILLE FEUILLE 135
Crème diplomate & jordgubbar

MANDELKAKA 115
Hallonsorbet, passionsfrukt & rostad choklad

PETIT CHOUX 125
Körsbärskräms, pistage & chokladsås

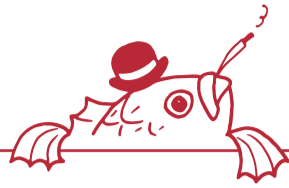
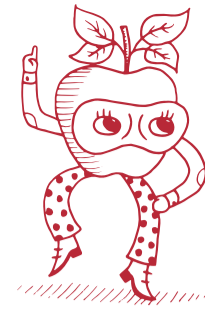
BAKAD CHOKLAD 135
Krossade vaniljdrömmar, blåbär & blåbärsglass

CRÈME BRÛLÉE 90
Bourbon vanilj



PAS D'ART

À LA CARTE
MONDAY-SUNDAY



LES HUÎTRES OYSTERS

FINE DE CLAIRE (No.3)
Marennes, France
Champagne & shallot vinaigrette
45 ea.

GOLD BEACH (No.3)
Normandy, France
Champagne & shallot vinaigrette
65 ea.

GILLARDEAU (No.3)
Bay of Biscay, France
Champagne & shallot vinaigrette
70 ea.



LES ENTRÉES STARTERS

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

POTAGE PARMENTIER 135
Overbaked creamy potato & leek soup

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

PROFITEROLES 85
Warm comté profiteroles with lavender honey

FRITES DE CALAMARS 145
Fried calamari, rouille & lemon

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

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

BOQUERONES 125
Espelette, lemon & garlic-fried croutons

ESCARGOTS À LA BOURGOGNE 165
Garlic-gratinated snails, parsley & toasted sourdough

JAMBON MAISON 195
Jamón Ibérico Gran Reserva (50g)

STEAK TARTARE 145
Blended beef tartare, onion, capers, sauce antibes
& crostini

FOIE GRAS 250
Foie gras terrine, chopped Sauternes jelly
& roasted brioche

LES PLATS MAIN COURSES

AVOCADO SALAD 245
Strawberries, melon, mandarin orange, lavender aioli,
lettuce & lentil sprouts

NIÇOISE 285
Grilled tuna, boiled potatoes, green beans, egg,
olives, capers & cornichon mayonnaise

TRUFFLE RISOTTO 265
Broccolini & cheese croquette

MOULES FRITES 250
Garlic, shallots, chilli, parsley & lemon

SHELLFISH PASTA 285
Fresh pasta, shellfish, garlic, chilli & white wine

POACHED SAITHE 365
Champagne sauce & spring vegetables

PAN-FRIED PIKE PERCH 375
Sautéed gnocchi, green asparagus & truffle jus

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

STEAK TARTARE 295
Beef tartare, onion, capers, sauce antiboise,
crostini, side salad & French fries

SCHNITZEL 295
Lemon butter, raw marinated sugar snaps, sardines, capers
& French potato salad

BRAISED BEEF CHEEKS 310
Pommes allumettes, horseradish & green beans

STEAK PARISIENNE
Béarnaise sauce, tomato salad & French fries
Grilled entrecôte 445
Côte de Bœuf for 2 people 1.490

LES DESSERTS DESSERTS

TARTE AU CITRON 115
Peaches, lemon curd & meringue

MILLE FEUILLE 135
Crème diplomate & strawberries

ALMOND CAKE 115
Raspberry sorbet, passionfruit & roasted
chocolate

PETIT CHOUX 125
Cherry cream, pistage & chocolate sauce

BAKED CHOCOLATE 135
Blueberries & blueberry ice cream

CRÈME BRÛLÉE 90
Bourbon vanilla

