

PAS D'ART

À LA CARTE
MÅNDAG-SÖNDAG

QUEL BORDEL

SNACKS ATT BÖRJA MED

CHIPS & DIP

Potatischips med bottenvikenlöjrom,
smetana & dill
85

GOUGÉRES

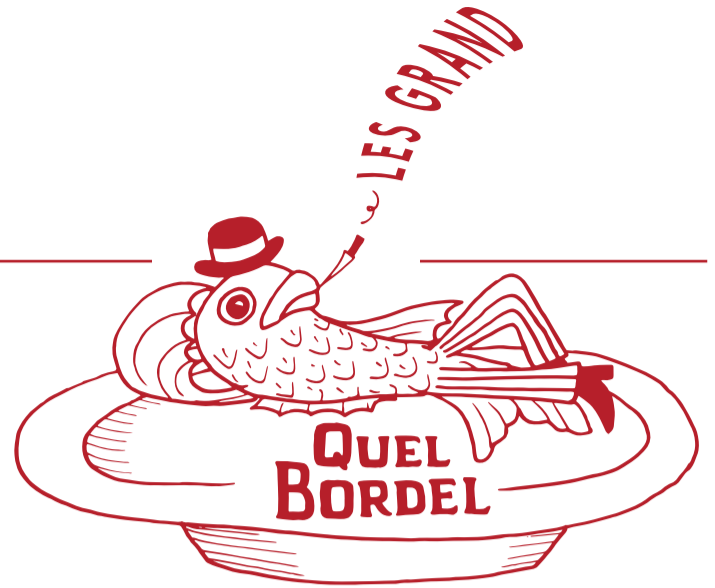
Varma ostprofiterolles med comtéost &
svart tryffel
65

FOIE GRAS

Vispad anklevermousse med
portvinkokt lök
65

HUÎTRES GRATINÉE

Gratinerat ostron med dragon
& Comté
75



VÅR STORA SERVERING
AV SAMTLIGA SNACKS
245

LES ENTRÉES

FÖRRÄTTER ATT DELA

HUÎTRES NATURELLES

Ostron Fine de Claire no 3 från Marennes.
Serveras med sauce mignonette & citron
55/st

CALAMARS

Friterad bläckfisk "persillade" med aioli & citron
150

TARTARE DE THON

Tonfisktartar med parmesan, citron, kronärtskocka
& crostini
165

CROQUE AU TRUFFE

Tryffeltoast med comtéost, svart tryffel,
picklad silverlök & krasse
165

TOMATE ET STRACCIATELLA

Franska tomater med stracciatella, dragon,
svart oliv, olivolja & crostini
150

CRUDITÉES

Späda grönsaksruditéer med hummus på
rostad pumpa, grön harissa & sumac
125/st

JAMBON CRU

Fransk lufttorkad skinka "Bigorre de Noir" med
cantaloupemelon & espelettepeppar
145

TARTARE DE BŒUF

Blandad oxtartar, dijonnaise, friterad kapris & Gruyère
½ 165 ¼ 235

LES PLATS

VARMRÄTTER

LINGUINE NIZZARDA

Vitlöksstekta rödräkor med blåmusslor, tomat,
chili, handskuren linguine & persilja
295

SALMONIDÉS

Grillad röding med kantareller, bondböner & dragon
Blåmusselvelouté & forellrom.
375

RISOTTO

Vit sparrisrisotto med kantareller, kronärtskocka,
citron & parmesan
235

LES SALADES

SALADE NIÇOISE

Halstrad tonfisk med blandad sommarsallad,
tomat, kronärtskocka, haricots verts, ägg,
tapenade, kapris, citronette & sardeller
285

PAS D'ART VERTE

Vattenmelon, cantaloupe, blandad
sommarsallad, riven fetaost, oliver, mynta
& citronette
245

SCHNITZEL

Krispig fläkschnitzel med café de parissmör,
sockerärtor, rödvinskky & pommes frites
290

STEAK FRITES

Grillad entrecôte med tomatsallad, sauce bearnaise
& pommes frites
395

VEAU GRILLÉ "PROVENÇALE"

Grillad kalvtri-tip med råstekt haricots verts,
tomatconfit & varmt vitlökssmör
295

BŒUF "MAISON"

Rödvinsbräserad oxkind med kantareller,
bakade pärlökar & potatispuré
350

LES DESSERTS

DESSERTER

CRÈME BRÛLÉE

Crème brûlée smaksatt med bourbon vanilj
110

CHOCOLATE AU FOUR

Bakad choklad med hallonsorbet &
karamelliserade pistagenötter
115

FINANCIER

Varm mandelkaka med flädermarinerade
jordgubbar & vaniljglass
110

COUPETTE

Sorbet på cantalopemelon, svartpepparmaräng
& yuzucurd
95

BONBON

Chokladtryffel smaksatt med havssalt
& apelsinlikör
55

PAS D'ART

À LA CARTE
MONDAY-SUNDAY

QUEL BORDEL

SNACKS TO START WITH

CHIPS & DIP

Potato chips with vendance roe from Bottenviken, smetana & dill
85

GOUGÈRES

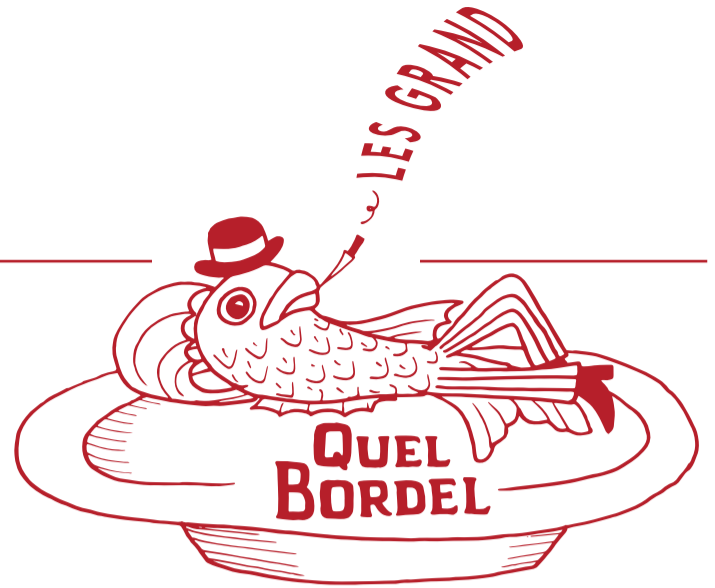
Warm cheese profiterolles with comté cheese & black truffle
65

FOIE GRAS

Whipped foie gras mousse with port wine onion marmalade
65

HUÎTRES GRATINÉE

Gratinated oyster with tarragon & Comté
75



GRAND SERVING OF THE
ENTIRE SNACK MENU
245

LES ENTRÉES

STARTERS TO SHARE

HUÎTRES NATURELLES

Oyster Fine de Claire no 3 from Marennes. Served with sauce mignonette & lemon
55/st

CALAMARS

Fried Calamari "persillade" with aioli & lemon
150

TARTARE DE THON

Tuna tartar with parmesan, lemon, artichoke & crostini
165

CROQUE AU TRUFFE

Truffle toast with Comté cheese, black truffle, pickled white onion & cress
165

TOMATE ET STRACCIATELLA

French tomatoes with stracciatella, tarragon, black olive, olive oil & crostini
150

CRUDITÉES

Summer crudités with roasted butternut squash hummus, green harissa & sumac
125/st

JAMBON CRU

French air dried ham "Bigorre de Noir" with cantaloupe melon & espelette peppar
145

TARTARE DE BŒUF

Beef tartar with dijonnaise, crispy capers & Gruyère
½ 165 ¼ 235

LES PLATS

MAIN COURSES

LINGUINE NIZZARDA

Garlic sautéed red shrimps with blue mussels, tomato, chili, house made linguine pasta & parsley
295

SALMONIDÉS

Grilled Arctic Char with girolles, broad beans & tarragon Blue mussel velouté & trout roe
375

RISOTTO

White asparagus risotto with girolles, artichokes, lemon & parmesan
235

LES SALADES

SALADE NIÇOISE

Seared tuna with mixed summer salad, tomato, artichoke, green beans, egg, olive tapenade, capers, citronette & sardines
285

PAS D'ART VERTE

Watermelon with cantaloupe, mixed summer salad, feta, olives, mint & citronette
245

SCHNITZEL

Crispy pork schnitzel with café de paris butter, sugar snaps, red wine jus & french fries
290

STEAK FRITES

Grillad entrecôte with tomato salad, sauce bearnaise & french fries
395

VEAU GRILLÉ "PROVENÇALE"

Grilled veal tri-tip with green beans, tomato confit & warm garlic butter
295

BŒUF "MAISON"

Red wine braised beef cheeks with girolles, baked borretana onions & potato
350

LES DESSERTS

DESSERT

CRÈME BRÛLÉE

Crème brûlée with bourbon vanilla
110

CHOCOLATE AU FOUR

Baked chocolate with raspberry sorbet & caramelized pistachios
115

FINANCIER

Warm almond cake with elderflower marinated strawberries & vanilla ice cream
110

COUPETTE

Sorbet of cantaloupe melon, black pepper meringue & yuzu curd
95

BONBON

Chocolate truffle with maldon sea salt & orange liqueur
55