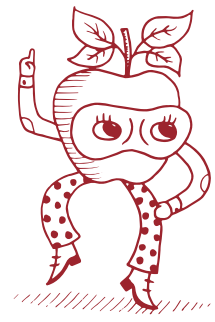


PAS D'ART

LUNCH MONDAY-SATURDAY



PLAT DU JOUR

DISH OF THE DAY UNTIL 16.00

MONDAY CORNISH HEN WITH RISOTTO Crispy corish hen, risotto, grilled broccoli, parmesan. 195 kr	TUESDAY PAS D'ART BOUILLABAISSSE Fish and shellfish of the day, aioli, croutons, fennel, tomato and dill. 195 kr	WEDNESDAY VEAL MEATBALLS Potato puré, browned butter, lingonberries, pickled cucumber and dijon gravy. 195 kr	THURSDAY BOEUF BOURGUIGNON Dry aged chuck roll, mushrooms, onions, crispy pork, potato puré. 195 kr	FRIDAY STEAK MINUTE Red wine sauce, tomato confit with garlic, herbs and french fries. 245 kr	SATURDAY WALLENBERGARE OF THE SEA Potato puré, browned butter, shellfish vinaigrette, lemon and dill salad. 265 kr
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PLAT DE LA SEMAINE

DISH OF THE WEEK

SALAD OF THE WEEK CHEVRE CHAUD Endive, rosemary, honey, walnuts, candy beets. 245 kr	FISH OF THE WEEK SEARED CHAR Pickled cucumber, tomato & shellfish dressing, trout roe, lemon, dill. 295 kr	OMELETTE OF THE WEEK WARM SMOKED SALMON Creamed spinach, pickled onion, radishes, grilled lemon. 215 kr	PASTA OF THE WEEK VONGOLE Spaghetti, vongole clams, garlic, red chili, white wine, parsley, confit lemon. 245 kr	MEAT OF THE WEEK BREADED CHICKEN Haricots verts, confit garlic, spiced butter, French fries. 265 kr
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LES ENTRÉES

STARTERS

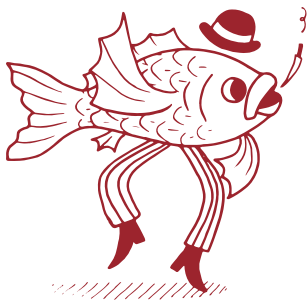
GOAT CHEESE "CHILI CHEESE"
Beetroot, apple and hazelnuts.
175 kr

SEARED TUNA TATAKI
Cucumber ponzu, avocado, crispy sweet potato, spring blossom.
185 kr

BEEF TARTARE
Inside thigh, marcona almonds, white soy sauce and egg cream.
180 kr

BRAISED WHITE ASPARAGUS
Browned butter hollandaise, crunchy bread, dill, trout roe.
195 kr

GRATINATED ESCARGOT
Parsley & green chili butter, green pepper-corn, grilled sourdough bread.
175 kr



LES PLATS

MAIN COURSES

SEARED ARCTIC CHAR
Spring vegetables, vongole, lobster jus, cafe de paris, cress.
320 kr

GRILLED WHEY-BAKED POINTED CABBAGE
Browned butter hollandaise, fried yellow beet, roasted almonds, white asparagus.
275 kr

SEAFOOD PASTA
Linguine, grilled red shrimp, this week's seafood, squid, pickled lemon and watercress.
325 kr

STEAK FRITES
Sirloin steak, baked tomato salad, béarnaise, red wine sauce and french fries
365 kr

BEEF TARTARE
Inside thigh, marcona almonds, white soy sauce, egg cream, French salad and fries.
295 kr

TUNA TARTAR 'NICOISE'
Tapenade, artichoke, fried egg and potato
310 kr

MOULES FRITES
Garlic, white wine, cream, aioli, french fries, dill, lemon.
275 kr

BUSINESS LUNCH

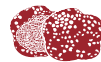
MONDAY - THURSDAY

DISH OF THE DAY
CRÈME BRÛLÉE BERGAMOTT COFFEE
255 kr

FRIDAY SPECIAL
STEAK FRITES
LEMON TART
COFFEE
295 kr

TRUFFLE TUESDAY

Handmade linguini, browned butter, parmesan and fresh winter truffle.
195 kr



ACCOMPAGNEMENTS

SIDES

TRUFFLE FRIES
Parmesan, chives and fresh truffle.
135 kr

GRILLED WHEY-BAKED POINTED CABBAGE
Browned butter hollandaise, crispy yellow beet, roasted almonds.
75 kr

SUMMER SALAD
Yellow beets, radish, artichoke, citronette.
75 kr

GRILLED GREEN ASPARAGUS
Parmesan, romesco.
85 kr