

## PRE DINNER DRINKS

**HOUSE CHAMPAGNE** ..... 175/925  
Lacroix- Dunesse Cuvée Vanessa NV (FR)

**SIGNATURE PEACH SOUR** ..... 170  
Gin, Peaches liqueur, lemon juice, sugar, bitters, elderflower foam, dried beetroot

**WHISKEY SOUR** ..... 160  
Bourbon, lemon juice, sugar, egg white, bitters

**HOUSE CAVA** ..... 135/735  
Ruida Domo Cava (ES)

**FRENCH 75** ..... 160  
Gin, lemon juice, sugar, sparkling wine

**SIDE CAR** ..... 160  
Cognac, Cointreau, lemon juice, sugar

## SNACKS

**FÄRSKA OSTRON** med mignonette/citron/tabasco ..... 45/st  
Fresh oyster with mignonette/lemon/tabasco

**FRITERAT OSTRON** med Aioli och Bloody Mary ketchup ..... 55/st  
Deep fried oyster with Aioli and Bloody Mary ketchup

**POCHERAT OSTRON** med Beurre blanc och löjrom ..... 75/st  
Poached oyster with Beurre blanc and bleak roe

**FRITERADE GRODLÅR** med aioli & Espelette ..... 75  
Deep fried frog legs with aioli & Espelette

**BRILLIAT SAVARIN** ..... 105  
krämig vitmögelseost med tryffelhonung & hackade mandlar  
Brillat savarin cheese with truffle honey and chopped almonds

**LOBSTER ROLL "Au Français"** ..... 145  
Croissant, hummer, selleri, grönt äpple, citron. Croissant, lobster, celery, green apple, lemon.

**TRYFFELTARTLETTE** med tryffel crème och riven Gruyère ..... 35/st  
Truffle tart with truffle cream and grated Gruyère

**CHIPS "Gruyère & Bayonne"** ..... 75/st  
Lättsaltade potatiscrups med gruyèreost & Bayonneskinka  
Lightly salted potato crisps with gruyère cheese and bayonne ham

**CAVIAR PÅ IS** 28 gram ..... 795  
Caviar on ice 28 gram

**LÖJROMSTOAST "Petit"** smeteana, syrad lök, dill ..... 75/st  
Bleak roe, toast, smetana, pickled shallots, dill

## STARTERS

**BIFFTARTAR** ..... HEL 275 / HALV 195

Fermenterad svartpepparmajonnäs, dragonpicklad silverlök, riven gammelknas, pommes allumettes  
Steak tartar, black pepper mayonnaise, tarragon, onion, cheese, crispy potato  
**CARLIN DE PAOLO, BARBERA D'ASTI 2022 (ITA)** ..... 160

**KAMMUSSLA** ..... 235

Gratinerade kammusslor i vitöks- och persiljesmör med grillat surdegsbröd och citron  
Gratinated scallops in garlic and parsley butter with grilled sourdough bread and lemon

**GRÖHL, TROCKEN RIESLING 2022 (GE)** ..... 145

**LAXTARTAR** ..... 190

Dijonnaise, schalottenlök, kapris, cornichon, forellrom, krutonger, örtsallad  
Salmon tartare, dijonnaise, shallots, capers, cornichon, trout roe, croutons, herb salad

**PETIT CHABLIS, CHARDONNAY 2022 (FR)** ..... 165

**TOAST SKAGEN** ..... HEL 285 / HALV 185

Levain, räkröra, rödlök, citron, dill  
Levain toast, shrimp salad, onion, lemon, dill  
**SAINTE MAGDELAINE, CHARDONNAY 2022 (FR)** ..... 140

(V\*) **GETOST "Chevré Chaud"** ..... 175

Levainbröd, fikon, rödbetor, grönt äpple rostade frön  
Chevré, levain bread, beets, toasted seeds

**SAINTE MAGDELAINE, CHARDONNAY 2022 (FR)** ..... 140

## MAINS

**KYCKLING "Coq au vin blanc"** ..... 320

Majs kycklingbröst, sidfläsk, confiterad champinjon, Sauce suprême, picklad steklök, potatispuré  
Cornfed chicken, confit mushroom, Sauce suprême, pickled onion & potato purée  
**LA BELLE ANGELE, PINOT NOIR 2022 (FR)** ..... 140

**TORSK** ..... 345

Smörstekt torskrygg, beurre blanc, gurka, löjrom, sockerärter och potatispuré  
Butter-fried cod loin, beurre blanc, cucumber, roe, sugar snaps and potato purée  
**GENTILHOMME BOURGOGNE BLANC, CHARDONNAY 2022 (FR)** ..... 160

**GRILLAD GÅRDSGRIS PÅ BEN** ..... 335

Café de parissås, rostad Dijonpotatis och grillad citron  
Grilled pork rack, Café de paris sauce, roasted Dijon potatoes and grilled lemon  
**SAINTE MAGDELAINE, MERLOT 2022 (FR)** ..... 140

**STEAK FRITES** ..... 420

Grillad entrecôte, confiterad tomat, pommes frites, brynt smörbearnaise  
Grilled entrecôte, confit tomatoes, french fries, browned butter bearnaise  
**PRIORAT, FINCA EL PUIG 2021 (ES)** ..... 180

**MOULES FRITES** ..... 295

Blåmusslor, brynt smör, espelette peppar, pommes frites, Aioli  
Mussels, browned butter, espelette pepper, french fries, Aioli  
**GRÖHL, TROCKEN RIESLING 2022 (GE)** ..... 145

**LE CHEESEBURGER** (vegan option available) ..... 245

Gruyère, cheddar, grillad silverlök, dragoninlagd gurka, senap, majonnäs, pommes frites.  
Gruyère, cheddar, grilled onion, pickled cucumber, mustard, mayonnaise, french fries.  
**SAINTE MAGDELAINE, CABERNET SAUVIGNON 2022 (FR)** ..... 140

(V\*) **KRONÄRTSKOCKA "Barigoule"** ..... 265

Grillad och friterad kronärtskocka, bakade tomater, färskost, persillade  
Grilled and deep fried artichoke, baked tomato, cream cheese, persillade  
**GRÖHL, TROCKEN RIESLING 2022 (GE)** ..... 145

## DESSERT

**CRÈME BRÛLÉE** ..... 110

Crème Brûlée  
**BACALHOA, MOSCATEL DE SETUBAL (P)** ..... 115

(V\*) **CITRONSORBET** ..... 125

Karamellmousse, äpple och citronkompott, vispad äppelgelé & krossade kolakakor  
Caramel mousse, apple and lemon compote, whipped apple jelly & crushed caramel cookies

**VIETTI, MOSCATO DI ASTI (IT)** ..... 115

**CHOKLAD- & KARAMELLGATEAU** ..... 135

Brownie, salt karamellkräm, vaniljmousse, och mandel  
Brownie, salted caramel cream, vanilla mousse, and almonds

**BACALHOA, MOSCATEL DE SETUBAL (P)** ..... 115

**HALLONPARFAIT "Glace au four"** ..... 125

Italiensk maräng, brynt smörkaka, vit choklad och kardemumma  
Italian meringue, browned butter cake, white chocolate and cardamom

**VIETTI, MOSCATO DI ASTI (IT)** ..... 115

**FRITERAD CAMEMBERT** ..... 145

Hjortronsylt och friterad persilja  
Deep fried Camembert, cloudberry jam and fried parsley

**LA GATTA, MOSCATO DI ASTI (IT)** ..... 115

(V) VEGETARISK/VEGETARIAN

(V\*) VEGANSKT ALLTERNATIV/VEGAN OPTION AVAILABLE

## CHEF'S CHOICE MENU

595/person

**BIFFTARTAR** .....

Fermenterad svartpepparmajonnäs, dragonpicklad silverlök, riven gammelknas, pommes allumettes  
Steak tartar, black pepper mayonnaise, tarragon, onion, cheese, crispy potato

**TORSK** .....

Smörstekt torskrygg, beurre blanc, gurka, löjrom, sockerärter och potatispuré  
Butter-fried cod loin, be blanc, cucumber, salmon roe, sugar snap peas and potato purée

**CHOKLAD- & KARAMELLGATEAU** .....

Brownie, salt karamellkräm, vaniljmousse, och mandel  
Brownie, salted caramel cream, vanilla mousse & almonds

**VINPAKET / WINE PACKAGE** Sommeliern rekommenderar ..... 3 glas / 425