# 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, äggvita, bitters*

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

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

# SNACKS

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

**FRITERAT OSTRON** med Bloody Mary ketchup ..... **50/st**
*Deep fried oyster with Bloody Mary ketchup*

**POCHERAT OSTRON** med Champagnesås och löjrom ..... **75/st**
*Poached oyster with browned butter Champagne sauce and bleak roe*

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

**BRILLIAT SAVARIN** ..... **105**
krämig vitmögelost 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 tryffelkräm och riven Gruyère ..... **35/st**
*Truffle tarte with truffle creme and grated Gruyère*

**CHIPS "Gruyére & Bayonne"** ..... **75/st**
Lättsaltade potatischips med gruyéreost & Bayonneskinka
*Lightly salted potatocrisps with gruyére cheese and bayonne ham*

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

**LÖJROMSTOAST "Petit"** smeteana, syrad lök, dill ..... **65/st**
*Bleak roe, toast, smetana, pickled shallots, dill*

# STARTERS

**BIFFTARTAR** .....
Fermenterad svartpepparmajonnäs, dragon-picklad lök, gammelknas, pommes allumette
*Steak tartar, black pepper mayonnaise, tarragon, onion, cheese, crispy potato*
**SAINTE MAGDELAINE, CAB SAUV 2022 (FR)** ..... 140

**PILGRIMSMUSSLA** ..... **75***
Gratinerade med, café de Parissmör, pommes alumette, gräslök och grillat levainbröd.
*Gratinated scallops, café de paris butter, pommes alumette, chives and grilled levain*
**GRÖHL, TROCKEN RIESLING 2022 (GE)** ..... 145

**LAXTARTAR** .....
Dijonnaise, schalottenlök, kapris, cornichon, forellrom, krutonger, örtsallad
*Salmon tartare, dijonnaise, shallots, capers, cornishon, trout roe, croutons, herb salad*
**LAURENT MIQUEL, SAUVBL 2022 (FR)** ..... 150

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

(V*) **GETOST "Chevré Chaud"** ....
Levainbröd, fikon, rödbetor, grönt äpple saltrostade frön
*Chevré, levain bread, figs, beets, green apple roasted seeds*
**SAINTE MAGDELAINE, CHARDONNAY 2022 (FR)** ..... 140

# MAINS

**KYCKLING "Coq au vin"** .....
Majskycklingbröst, sidfläsk, picklad steklök, champinjon, rödvinsky, rostad potatis
*Cornfed chicken breast, pork belly, pickled onions, mushroom, red wine jus, roasted potato*
**LA BELLE ANGELE, PINOT NOIR 2022 (FR)** ..... 140

**TORSK** .....
Halstrad torskrygg, löjrom, Champagnesås, sockerärtor, potatispuré
*Pan fried cod, bleak roe, Champagne sauce, sugar snaps, potato pureé*
**LAURENT MIQUEL, SAUVBL 2022 (FR)** ..... 150

**RÖDVINSBRÄSSERAD OXKIND** .....
Tryffel, potatispuré, rödvinssås, brysselkål
*Braised beef cheek, truffle, potato puree, red wine sauce, brussel sprouts*
**DOMAINE DU CHEVAL BLANC, CUVEE ROUGE 2024 (FR)** ..... 155

**STEAK FRITES** ..... **185***
Grillad entrecôte,confiterad tomat, pommes frites, brynt smörbearnaise
*Grilled entrecôte, confit tomatoes, french fries, browned butter bearnaise*
**CLAY CREEK VINEYARDS, CABERNET SAUVIGNON 2021 (US)** ..... 160

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

**LE CHEESEBURGER** (vegan option avalible) .....
Gruyére, 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"** .....
Grillad och friterad kronärtskocka, bakade tomater, färskost, sauce Nage
*Grilled and deep fried artichoke, baked tomato, cream cheese, sauce nage*
**MAS AMIEL, NATUREL BLANC, CHENIN BLANC 2021 (FR)** ..... 140

# DESSERT

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

(V*) **KARAMELLMOUSSE** .....
Äpple och citronkompott, vispad äpplegelé, citronsorbet & krossade kolakakor.
*Apple & lemon compote, whipped apple jelly, lemon sorbet & crushed caramel cookies.*
**LA GATTA, MOSCATO DI ASTI (IT)** ..... 115

**CHOKLADGATEAU** .....
Brownie, mörk choklad, mjölkchoklad, vit chokladmousse, kakaoglaze. *Brownie, dark chocolate, milk chocolate, white chocolate mousse, cocoa glaze*
**BACALHOA, MOSCATEL DE SETUBAL (P)** ..... 115

**BLÅBÄRSPARFAIT** .....
Vit chokladcremaux, inkokta havtorn, havtornsmarmelad och melissa krasse
*White chocolate cremaux, sea buckthorn, sea buckthorn marmalade & cress*
**LA GATTA, MOSCATO DI ASTI (IT)** ..... 115

**FRITERAD CAMEMBERT** .....
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 AVALIABLE*
*** PRIS FÖR UPPGRADERING MED PAKETMENY**
**** PRICE FOR UPGRADE WITH PACKAGE MENU***

# 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** .....
Halstrad torskrygg, löjrom, Champagnesås, sockerärtor, potatispuré
*Pan fried cod, bleak roe, Champagne sauce, sugar snaps, potato pureé*

**KARAMELLMOUSSE** .....
*Äpple och citronkompott, vispad äpplegelé, citronsorbet & krossade kolakakor.*
*Apple & lemon compote, whipped apple jelly, lemon sorbet & crushed caramel cookies.*

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

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*För allergiinformation eller ursprungsland på kött och fågel, fråga gärna din servitör / For allergy information or the country of origin of meat and poultry, please feel free to ask your waiter.*