

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 vitmögelsest 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 tarte with truffle cream and grated Gruyère

CHIPS "Gruyère & Bayonne" 75/st
*Lättsaltade potatiscrups med gruyérest & 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
*Fermenterad svartpepparmajonnäs, dragonpicklad lök, gammelknas, pommes allumette
Steak tartar, black pepper mayonnaise, tarragon, onion, cheese, crispy potato
CARLIN DE PAOLO, BARBERA D'ASTI 2022 (ITA) 160*

KAMMUSSLA UPG 75*
*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
*Dijonnaise, schalottenlök, kpris, cornichon, forellrom, krutonger, örtsallad
Salmon tartare, dijonnaise, shallots, capers, cornichon, trout roe, croutons, herb salad
PETIT CHABLIS, CHARDONNAY 2022 (FR) 165*

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, toasted seeds
SAINTE MAGDELAINE, CHARDONNAY 2022 (FR) 140*

MAINS

KYCKLING "Coq au vin blanc"
*Majskycklingbröst, 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
*Smörstekt torskrygg, beurre blanc, gurka, löjrom, sockerärtor 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...
*Café de parissås, rostad Dijonpotatis och grillad citron
Grilled pork rack, Café de paris sauce, roasted Dijon potatoes & grilled lemon
SAINTE MAGDELAINE, MERLOT 2022 (FR) 140*

STEAK FRITES UPG 185*
*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
*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 available)
*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"**
*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
*Crème Brûlée
BACALHOA, MOSCATEL DE SETUBAL (P) 115*

(V*) **CITRONSORBET**
*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- & KAREMELLGATEAU
*Brownie, salt karamellkräm, vaniljmousse, och mandel
Brownie, salted caramel cream, vanilla mousse, and almonds
BACALHOA, MOSCATEL DE SETUBAL (P) 115*

HALLONPARFAIT "Glace au four"
*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
*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

* 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 puree*

CHOKLAD- & KAREMELLGATEAU
*Brownie, salt karamellkräm, vaniljmousse, och mandel
Brownie, salted caramel cream, vanilla mousse & almonds*

VINPAKET / WINE PACKAGE Sommeliern rekommenderar 3 glas / 425