

# A LA CARTE

## ENTRÉES

<b>BLEAK ROE</b>	190
butter fried croissant with lemon sour cream & silver onion	
<b>ESCARGOT</b>	175
snails gratinated in garlic & Roquefort, served with toasted brioche	
<b>LE CHARCUTERIE</b>	180
50 g serrano & olives	
<b>FRENCH ONION SOUP</b>	165
gratinated with Gruyère	
<b>FRIED RED SHRIMP</b>	175
lemon pickled fennel, harissa mayonnaise & butter fried brioche	
<b>STEAK TARTARE</b>	185
diced beef tenderloin with croutons, cornichon, dijonnaise, raw & pickled beetroot	
<b>MUSHROOMS</b>	195
variation of mushrooms with hazelnuts & Almnäs Tegel cheese	

### PEARLS BY KVICKEN

**OSCIETRA CAVIAR**  
japanese snowsalt limited edition  
served with smetana, silver onion  
& toasted brioche

28g - 725:-  
50g - 1195:-

## SEAFOOD

<b>OYSTERS FINE DE CLAIRE NO.4</b>	
served with mignonette, lemon & tabasco 35/pcs - 3pcs/100 - 6pcs/190 - 12pcs/345	
<b>TOAST SKAGEN</b>	half 195 / whole 295
bleak roe, red onion & toasted brioche	
<b>FRESH &amp; SMOKED SHRIMPS</b>	275
served with aioli & toasted brioche	
<b>BOILED CRAB</b>	half 165 / whole 285
serveras med "hovmästarsås" & rostad brioche	
<b>BOILED LOBSTER</b>	half 350 / whole 595
served with aioli & toasted brioche	

## SEA FOOD PLATTER

½ lobster  
½ crab  
fresh & smoked shrimp  
Skagen  
3pcs Fine de claire no.4  
rosated brioche, lemon & aioli  
895

## MAIN COURSES

<b>SEARED FALLOW DEER</b>	315
variation of Jerusalem artichoke, Gruyère, glazed onion & truffle butter	
<b>STEAK TARTARE</b>	295
diced beef tenderloin with croutons, cornichon, dijonnaise, raw & pickled beetroot served with French fries & salad	
<b>ARCTIC CHAR</b>	325
fried potato terrine, variation on cabbage, jalapeno & Sandefjord sauce with trout roe	
<b>GRATINATED CHÈVRE</b>	295
grilled pumpkin, smoked almonds & pumpkin puree flavored with chili and ginger	
<b>TARTE FLAMBÉE</b>	230
with Västerbotten cheese, mushrooms, silver onion & truffle cream	

## GRILLADES

AU CHARBON

<b>SWEDISH FARM CHICKEN</b>	245
<b>BEEF TENDERLOIN 180G</b>	325
<b>RIBEYE STEAK 225G</b>	295
<b>BONE IN RIBEYE 850G</b>	1145
dryaged for 21 days	
<b>CLUBSTEAK 850G</b>	995
aged for 21 days	

## SIDES

<b>TOMATO SALAD</b>	45
<b>MIXED SALAD</b>	45
<b>GREEN BEANS</b>	45
<b>SAUCE BÉARNAISE</b>	55
<b>RED WINE SAUCE</b>	55
<b>FRENCH FRIES</b>	45
<b>DIRTY FRIES</b>	75
with truffle mayonnaise & Parmesan	

## LE DESSERT

<b>HAZELNUT</b>	125
hazelnut praliné, liquor-infused cherries, lime foam & hazelnut ice creams	
<b>FRENCH TOAST</b>	135
coconut ice cream, caramelized pineapple & toasted coconut meringue	
<b>CRÈME BRÛLÉE</b>	105
a french classic	
<b>MISTER FRENCH'S COFFEE CANDY</b>	45
perfect with the coffe	
<b>ICE CREAM OR SORBET</b>	60
ask your server for today's taste	

## OUR SELECTION OF CHEESE

**BRILLAT SAVARIN**  
french creamy cheese made from unpasteurized  
cow's milk and cream

**COMTÉ**  
French hard cheese made from  
unpasteurized cow's milk

**ROQUEFORT**  
cave-aged french blue cheese made from  
unpasteurized sheep's milk

served with marmalade & crispbread - 75/pcs

Inform us of your allergies

Oysters & shellfish are high risk produce that can cause discomfort or allergic reactions especially in combination with alcohol.

# LIBATIONS

## SIGNATURE COCKTAILS | 165

### RASPBERRY & APRICOT

Grey Goose Vodka, Apricot Brandy, raspberry, lemon, egg white, Organics Purple Berry

### CUCUMBER & ELDERFLOWER

Bombay Sapphire Gin, St Germain Elderflower, cucumber, lime, soda water

### MANDARIN & COCONUT

Bacardi Carta Blanca, mandarin, lemon, passion fruit, coconut foam

### MANGO & GRAPEFRUIT

Patron Silver, mango, lime, pineapple, grapefruit soda, salt

### BOURBON & CARAMEL

Maker's Mark, homemade caramel, bitters

### PINEAPPLE & MINT

Hennessy VS Cognac, pineapple, lemon, mint, soda water

### COCONUT & LIME

Bacardi Coconut, lime, sugar

## DRINKS

### DRAUGHT BEER

CARLSBERG EXPORT 78  
BROOKLYN SWIIPA 84

### BOTTLED BEER

CARLSBERG HOF 78  
BROOKLYN LAGER 86

1664 BLANC 82

NYA CARNEGIEBRYGGERIET, KELLERBIER, LAGER 96

NYA CARNEGIEBRYGGERIET, 100W IPA 96

### CIDER

SOMERSBY PEAR 78

CIDRAIE ORIGINAL ORGANIC 82

### HARD SELTZER

LØWLY HARD SELTZER LAZY RASPBERRY 95

LØWLY HARD SELTZER SHADY APPLE 95

### NON-ALCOHOLIC

SODAS 45

RED BULL 55

CARLSBERG ALCOHOL FREE 0,5 58

1664 BLANC ALCOHOL FREE 68

RICHARD JUHLIN SPARKLING WINE 98

SOMERSBY 0,0 68

MOCKTAIL 88

## AVEC / CL

### COGNAC

HENNESSY V.S 28  
HENNESSY XO 115  
GRÖNSTEDTS XO 30  
MARTELL CORDON BLEU 95

### CALVADOS

BOULARD GRAND SOLAGE 29  
BOULARD XO 34

### GRAPPA

SARPA DI POLI 28  
MASI BOSCAINI 29

### LIQUER

BAILEYS 28  
COINTREAU 28  
KAHLUA 28  
D.O.M BÉNÉDICTINE 28  
FRANGELICO 28  
VILLA MASSA LIMONCELLO 28  
RAMAZZOTTI SAMBUCA 28

### AMARO

FERNET BRANCA 28  
BRANCA MENTA 28  
AMARO MONTENEGRO 28  
MARTINI FIERO 28  
CAMPARI 28

### AMERICAN BOURBON

JIM BEAM BLACK 28  
MAKER'S MARK 32  
KNOB CREEK 28

### SCOTCH BLENDED

NAKED GROUSE 32  
JOHNNIE WALKER BLACK LABEL 36  
JOHNNIE WALKER BLUE LABEL 98

### SCOTCH SINGLE MALT

MACALLAN 12 42  
MACALLAN RARE CASK 122  
MACALLAN 18 144  
GLENFIDDICH 12 31  
GLENFIDDICH SOLERA 15 38  
GLENFIDDICH 18 58  
ARBEG 10 35  
LAPHROAIG 10 33

### VODKA

GREY GOOSE 28  
PURITY 39

