

(V) = Vegetarian

(GF) = Gluten free

(LF) = Lactose free



Starters

- Escargots** 149:-
Snails gratinated in garlic and parsley,
served with baguette.
- Toast Skagen** 169:-
Classic mix of shrimps, caviar and mayonnaise on
butterfried toast. Garnished with red onion, caviar, dill and lemon
- Moules Marinères** 105:-
Mussels cooked in white wine, shallots and garlic.
Served in a creamy sauce with baguette.

**The One
Hundred**
A tasty and well
cooked meal
100:-

Cheese & Cold cuts

- Big or small platter** 239:-/169:-
A selection of cold cuts and cheeses. Served with a seasoned
cottage cheese, olives, bread and the house marmelade.
- Only cheese or only cold cuts** 229:-/159:-
Three variations of either cheese or cold cuts.
Served with the same sides as above.
- Marinated olives** 69:-
Kalamata and mammoth olives. Marinated in garlic,
lemon and french herbs.

Main Course

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|--|---|
| Chèvre Chaud 195:-
Honey gratinated goatcheese on toast.
Served with a variation of beets. Topped off
with roasted walnuts (V) | Steak frites 279:-
Ribeye steak (180g) served with home made
bearnaise, tomato salad and French fries.
(GF) (LF) |
| Catch of the day 259:-
Served with potatoes on a bed of artichoke puré
and charred carrot. Topped with a red wine
reduction and bacon (GF) | Confit De Canard 259:-
Confit duckleg served with vegetables fried in
garlic, a potato cake and port wine reduction.
(GF) |
| Boeuf Bourguignon 229:-
Slow cooked chuck of beef in red wine
with french herbs, smoked pork belly from
Grevbäcks farm and mushrooms. Served with
mashed potatoes. (GF) | Moules Frites 239:-
Mussels cooked in white wine, shallots and
garlic. Served with French fries and baguette. |

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Dessert

- Camembert** 115:-
Classic French dessert. Deep fried camembert
cheese. Served with lukewarm cloudberry jam
and deep fried parsley.
- Crème brûlée** 125:-
- Crème brûlée deluxe** 155:-
Served with salted vanilla ice cream,
dulce de leche, berry compot and white chocolate
- Coffee cocktail** 119:-/159:-