



#### Starters

Mussels cooked in white wine, shallots and garlic.

Served in a creamy sauce with baguette.

Escargots	149:-
Snails gratinated in garlic and parsley, served with baguette.	
Toast Skagen	
butterfried toast. Garnished with red onion, c	aviar, dill and lemon
Moules Marinères	105:-

#### 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 mammouth olives. Marinated in garlic, lemon and french herbs.

## Main Course

Honey gratinated goatcheese on toast. Served with a variation of beets. Topped off with roasted walnuts (V)	195: <b>-</b>	Steak frites Ribeye steak (180g) served with home made bearnaise, tomato salad and French fries. (GF) (LF)	<b>279:-</b>
Baked Salmon Served with a lukewarm french potato salad. Topped off with a herby vinegrette. (GF) (LF)	2 <b>59:</b> -	Confit De Canard  Confit duckleg served with vegetables fried in garlic, a potato cake and port wine reduction.  (GF)	<u></u> 259:-
		Moules Frites  Mussels cooked in white wine, shallots and garlic. Served with French fries and baguette.	_239:-

### The One Hundred

A tasty and well cooked meal **IOO:-**

# 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		
Scoop of ice cream/sorbet	49:-	

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