

(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

- Chèvre Chaud** 195:-
Honey gratinated goatcheese on toast. Served with a variation of beets. Topped off with roasted walnuts (V)
- Moules Frites** 239:-
Mussels cooked in white wine, shallots and garlic. Served with French fries and baguette.
- 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)
- Steak frites** 279:-
Ribeye steak (180g) served with home made bearnaise, tomato salad and French fries. (GF) (LF)
- Confit De Canard** 259:-
Confit duckleg served with vegetables fried in garlic, a potato cake and port wine reduction. (GF)
- Bouillabaise** 259:-
Classic French fish stew with a tomato and white wine base. Topped with prawns, mussels and aioli. (GF) (LF)

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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
- Salted Pistachio Gelato** 99:-
Topped with crushed pistachio nuts