



## CHAMPAGNE & BUBBLES

*S.A. Bouché Père et Fils Cuvée Réservee* 185/ 945  
*S.A. Ruida Domo Cava Extra Brut* 125/ 595

## GOURMANDISE

*Perfect with the aperitif*

|                                      |     |
|--------------------------------------|-----|
| <b>PATA NEGRA 30G</b>                | 165 |
| <b>PETIT CHOUX &amp; VENDACE ROE</b> | 135 |
| <b>BOQUERONES</b>                    | 135 |
| <b>OLIVER</b>                        | 70  |
| <b>ALMONDS</b>                       | 70  |
| <b>CURRY CASHEW</b>                  | 70  |

## STARTERS

|   |                |
|---|----------------|
| <b>CARPACCIO "PELLE JANZON"</b><br>Beef tenderloin, baked egg yolk, grated bread, horseradish & Kalix vendace roe                   | 295            |
| <b>BURRATA &amp; PUMPKIN</b><br>Marjoram, golden raisins & pine nuts  | 155            |
| ● <b>STEAK TARTARE</b> 1/2 or 1/1<br>Dijon mustard, capers, shallots, cornichons, parsley & chilled salad<br>A splash of Eau de vie | 195/ 285<br>40 |
| <b>NORWEGIAN SCALLOP</b><br>Apple, onion & browned butter   | 265            |
| <b>MUSHROOM TOAST</b><br>Fried wild mushrooms, silver onion & caramelized cream   | 195            |
| <b>LANGOUSTINE CAFÉ DE PARIS</b> 1/2 or 1/1<br>Gratinated langoustines, Café de paris, lemon  | 295/495        |

● = Table side service

## COCKTAILS

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| <i>Coucou D'or</i> 170<br>Gin, limoncello, cucumber cordial, lemon juice, grape soda |
| <i>Berry Sirius</i> 170<br>Havana 3, aperol, mix berries, lime, soda                 |
| <i>Basil Collins</i> 170<br>Gin, basil, ginger, lemon, soda                          |
| <i>Dry Martini</i> 170<br>Gin, dry vermouth, olive                                   |
| <i>Coucou O's</i> 95<br>Cucumber cordial, lemon juice, grape soda                    |

## CAVIAR & ROE

|   |
|---|
| <b>VENDACE ROE FROM KALIX</b> 30g 295/ 100g 825 |
| <b>STURGEON ROE BAERII</b> 30 g 895/ 125g 2600  |
| <b>STURGEON ROE OSCIETRA</b> 30 g 1095          |

*Served with freshly toasted bread, cultured cream, browned butter, seaweed salt, finely chopped egg, red onion*

## OYSTERS

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| <b>OSTRON</b> 45 each / 515 per dozen<br><i>Lemon, Tabasco &amp; Shallots</i> |
|---|

## FISH & SEAFOOD

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| <b>GRILLED TURBOT ON THE BONE</b><br>Fennel, lemon & crispy Jerusalem artichoke                   | 495 |
| <b>STUFFED LEMON SOLE</b><br>Scallop mousseline, "Robuchon" potatoes, sautéed corn, red shellfish | 345 |
| <b>HALIBUT " SAUCE NAGE"</b><br>Soft-baked leek, kohlrabi, hollandaise & watercress salad         | 355 |
| <b>SEAFOOD PLATTER</b><br>Half lobster, fresh shrimp, dill-cooked langoustines                    | 895 |

*Served with our seafood spread, cocktail sauce, aioli, aged cheese, toasted bread, and freshly baked baguette.*

## MEAT & POULTRY

|   |     |
|---|-----|
| ● <b>FLAMBÉED Tournedos</b><br>Provençal potatoes, haricots verts three-pepper sauce  | 545 |
| <b>GRILLED LAMB</b><br>Cocoa bean ragout, butifarra negra, tomato & "Robuchon" potatoes   | 465 |
| <b>CHICKEN FROM KNÄRED "SALADE"</b><br>Grilled vegetables, chestnut & yellow endive   | 295 |
| <b>SWEDISH DRY-AGED SIRLOIN</b><br>Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries                        | 495 |
| <b>CÔTE DE BOEUF</b><br>On the bone 600g for 2 persons<br>Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries | 995 |

## PIZZA, PASTA & VEGETARIAN

|  |     |
|--|-----|
| <b>SPAGHETTONI WITH CHESTNUT</b><br>Sautéed autumn mushrooms, veal stock, marsala wine & lemon   | 275 |
| <b>PIZZA AL TARTUFA</b><br>Fior di latte, black truffle, crispy oyster mushrooms & frisée        | 325 |
| <b>PIZZA OF THE WEEK</b><br>Ask your waiter  | 245 |
| <b>KING OYSTER MUSHROOM "SHAWARMA"</b><br>Spicy cassoulet with cocoa beans, tomato & aged cheese | 275 |

## THREE-COURSE MENU

*Ask your waiter about tonight's menu!*

695

## PLAT DU JOUR

*Limited portions available at today's price, ask your waiter!*