

BRASSERIE

— HÖTORGET —

PAIN À L'AIL

GRILLED BREAD "CAFÉ DE PARIS"
with grated parmesan

75

HORS D'ŒUVRES

OLIVER	65
JAMBON DE BAYONNE	95
BRIE DE MEAUX & HOUSE PRESERVE	95
MEDITERRANIAN SARDINES	115
with grilled bread & lemon	
TARTE FLAMBÉE	125
with crème fraîche, västerbottens cheese, lardons & pickled white onion	

ENTRÉES

TARTARE MAISON	165
Steak tartar with pickled shalotts, roasted shallot mayonnaise, deep fried capers, grated parmesan & salad	
ESCARGOTS PROVENÇALE	135
snails with garlic & herbs	
CHÈVRE CHAUD	145/215
with pears & walnuts	
CHANTERELLE TOAST	175
creamed chanterelles, pickled white onion, parmesan & parsley	

PLAT "HUSMAN" 185

TANGY VEAL CASSEREOLE WITH DILL,
CARROTS & BOILED POTATOES

PLAT "VEG" 165

GNOCCHI TOSSED IN PARSLEY BUTTER SAUCE
yellow beets, spinach,
almond & parmesan

PLATS

PLATS D'OMELETTES

SMOKED HAM & VÄSTERBOTTENS-CHEESE	185
COLD SMOKED SALMON, CREAM CHEESE & SPINACH	195
CREAMED MUSHROOMS & VÄSTERBOTTENS-CHEESE	185
FRENCH FRIES WITH YOUR OMELETTE	35

BOUILLABAISSE A LA MAISON

FISH CASSEROLE WITH
BLUE MUSSELS, TOMATO, CHILI, ORANGE
SERVED WITH AIOLI & GRILLED BREAD

235

PLAT DU JOUR À 165 KR

MONDAY

GRILLED ENTRECÔTE SAUSAGE
creamy potato purée,
truffle jus & parmesan

TUESDAY

GRILLED PORK COLLAR
creamed corn, roasted potatoes
& jalapeno pickled green tomatoes

WEDNESDAY

CHICKEN FRICASSÉE À LA NEW YORK
herb dressing, harissa,
rice & tangy cabbage

THURSDAY

MINCE GAME PATTY
roasted root vegetables, cream sauce
& lingonberries

FRIDAY

BREADED PORK SCHNITZEL
potatoes a l'alsacienne, red wine sauce
& butter fried green beans

MOULES FRITES

WHITE WINE, CREAM, HERBS, AIOLI
& FRENCH FRIES

245

TARTARE MAISON

265

Steak tartar with pickled shalotts,
roasted shallot mayonnaise, deep fried
capers, parmesan, salad & french fries

BAKED CHAR

325

with pan fried chanterelles, petit pois,
beurre blanc & new potatoes

RATATOUILLE PROVENÇE

235

with goats cheese , crispy panisse &
herb salad

GRILLED LAMB SKEWER "MARSEILLE"

295

with haricot verts, cucumber, walnut,
harissa cream & french fries

ENTRECÔTE "AU POIVRE"

355

black pepper & brandy cream sauce,
haricot verts & french fries

VEAL MEATBALLS

245

with potato purée, cream sauce,
lingonberries & pickled cucumber

LE DESSERT

CRÈME BRÛLÉE

95

NECTARINE FLAMBÉE

135

with white chocolate ganache,
amaretto, almond & rosemary

PROFITEROLES

125

petit choux with vanilla ice cream &
hot chocolate sauce

TODAY'S ICE CREAM / SORBET

45

CHOCOLATE BALL WITH GRATED COCONUT

45

CHOCOLATE TRUFFLE

65