

BRASSERIE

— HÖTORGET —

TARTE FLAMBÉE

crème fraîche, västerbottens-cheese,
lardons & pickled white onion

OR

crème fraîche, västerbottens-cheese,
mushrooms & pickled white onion

115

HORS D'ŒUVRES

SNACKS

OLIVES	65
GRILLED BREAD "CAFÉ DE PARIS"	75
with grated parmesan	
JAMBON DE BAYONNE	95
MEDITERRANIAN SARDINES	115
with grilled bread & lemon	
BRIE DE MEAUX & house preserve	95

ENTRÉES

STARTERS

TARTARE MAISON	165
Steak tartar with pickled shalotts, roasted shallot mayonnaise, deep fried capers, grated parmesan & salad	
FRENCH ONION SOUP	155
veal stock, gruyère toast	
CHÈVRE CHAUD	145/215
with mixed leaves, pears & walnuts	
MUSHROOM TOAST	175
creamed mushrooms, pickled white onion, parmesan & parsley	

PLAT "HUSMAN" 185

PORK KNUCKLE, SWEDE & POTATO MASH
HOUSE MUSTARD & HORSERADISH SAUCE

PLAT "VEG" 165

MUSHROOM RISOTTO
almond, kale & parmesan

PLATS

OMELETTES

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

BOUILLABAISSÉ À LA MAISON

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

235

BOURGOGNE CHARDONNAY
ALEXANDRE GAUVIN
Burgundy/France
175 / 765

PLAT DU JOUR À 165 KR

DAILY LUNCH

MONDAY

GRILLED MARJORAM SAUSAGE
red onion gravy, potato purée
& grated parmesan

TUESDAY

BAKED CURED SAI THE "GRENOBLE"
yellow & red beets, capers,
browned butter & boiled potatoes

WEDNESDAY

GRILLED CHICKEN
yoghurt "provençal",
aromatic tomato sauce & rice

THURSDAY

HEARTY BEEF STEW
pickled carrots, baked carrots
& creamy potatoes

FRIDAY

CRISPY PORK SCHNITZEL
beer braised onion in veal stock, stomped
potatoes with cheese, pickled cucumber

MOULES FRITES

WHITE WINE, CREAM, HERBS,
AIOLI & FRENCH FRIES

245

DOMAINE DE LA PÉPIÈRE,
MUSCADET SUR LIE
Loire/France
155 / 710

TARTARE MAISON

265

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

BAKED CHAR

325

sautéed artichoke, petit pois,
beurre blanc & new potatoes

GRILLED CELERIAC

235

truffle, parmesan butter, red wine
sauce, white beans, tomatoes,
capers & french fries

GRILLED LAMB SKEWER

295

luke warm muhammra, walnuts,
zucchini, chèvre, pomegranate
& 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

TARTE AU CITRON

125

lemon tart & whipped Drambuie cream

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