

# MENU

## SPARKLING

**CAVA** **GLASS** **BOTTLE**  
Francesc Ricart Brut Cava • 105 SEK • 495 SEK

**CHAMPAGNE** **GLASS** **BOTTLE**  
NV Taittinger Brut Reserve • 145 SEK • 845 SEK

## OYSTERS

**CÉLINE, N°3** Mont St. Michel-Bay  
*Served with mignollette, tabasco & lemon*

• 1 ST/30 SEK • 6 ST/160 SEK • 9 ST/240 SEK

## ENJOY!

### CHAMPAGNE & OYSTERS

Three French Oysters with  
a glas of Taittinger Champagne

• 195 SEK

### NON-ALCOHOLIC & OYSTERS

Three French Oysters with  
a glas of sparkling non-alcoholic

• 155 SEK

## STARTERS

**GRATINATED OYSTER** • 45 SEK / ST  
Champagne vinaigrette, gruyere cheese, spinach

**CHÈVRE CHAUD** 1/2 • 145 SEK  
Blacked goat cheese St. Maure, beets,  
dried Kalamata olives, hazelnuts

**FLATBREAD** • 145 SEK  
Planed Jerusalem artichoke, pickled  
cauliflower, chanterelles, Italian truffle

• Please inform your waiter about allergies  
• All seafood is sustainably fished / farmed

**GARLIC BAKED SNAILS** • 145 SEK  
Gremolata butter, parmesan cheese,  
grilled levain bread

**TOAST SKAGEN** 1/2 • 155 SEK 1/1 • 275 SEK  
Shrimps, egg, red onion, horse radish, bleak roe,  
mayonnaise, dil, grilled levain bread

**STEAK TARTARE** 1/2 • 155 SEK  
Tenderloin, capers, beetroot, horse radish,  
egg yolk, Dijon mustard, Bombay Sapphire Gin

### CŒUR DE FILET PROVENÇALE

2 PERS 695 SEK

400G Tenderloin - German Heifer Holstein -  
truffle sauce, garlic butter, green beans,  
raw fried potatoes - for two to share!

*The tenderloin is served medium rare*

## MAIN COURSES

**CHÈVRE CHAUD** 1/1 • 215 SEK  
Blacked goat cheese St. Maure, beets,  
dried Kalamata olives, hazelnuts

**FRIED ARTICHOKE** • 225 SEK  
Wine-cooked beluga lentils, aged cheddar,  
smoked peppers, raw asparagus, jalapeño cream

**SHELLFISH RISOTTO** • 265 SEK  
Grilled king prawn, garlic seared  
vannamei shrimp, mussels, parmesan cheese

**MOULES FRITES** • 245 SEK  
Mussels, cream, white wine, garlic,  
parsnip, French fries, aioli

**BOUILLABAISSE** • 275 SEK  
Cod back, king prawn, mussels,  
cream, skimmed shellfish stock, roasted celeriac

**SOLE FILLET MEUNIÈRE** • 295 SEK  
Capers, horse radish, dill, roasted almonds,  
browned butter, potato puree

**STEAK TARTARE** 1/1 • 245 SEK  
Tenderloin, capers, beetroot, horse radish,  
egg yolk, Dijon mustard, Bombay Sapphire Gin  
*Served with french fries and aioli*

**BOEUF BOURGUIGNON** • 225 SEK  
Chuck, bacon, green pepper, red wine  
reduction, potato puree

**STEAK MINUTE** • 295 SEK  
Sirloin, green beans, tomato salsa,  
truffle sauce, bearnaise sauce, French fries

## APPETIZERS

**LACTIC SOUR CUCUMBER** • 55 SEK

**FILLED PEPPERONCHINI** • 65 SEK

**SEARED CANTAL CHEESE** • 65 SEK  
Long-aged French hard cheese, honey

**SARDINES IN A CAN** • 70 SEK  
Grilled levain bread, lemon

**FRIED GRUYERE CROQUETTES**  
• 1 ST/55 SEK • 2 ST/100 SEK • 3 ST/135 SEK  
Green- & red chili, silver onion, espelette pepper, aioli

**CHEESE- & CHARCUTERIE BOARD** • 325 SEK  
A selection of our favorite cheeses and  
charcuteries – for two to share!  
*Ask your waiter about tonight's offerings*

## DESSERTS

**CHOCOLATE TRUFFLE** • 35 SEK/ST  
*Ask your waiter for todays flavours*

**CRÈME BRÛLÉE** • 85 SEK  
*Ask your waiter for todays flavours*

**RHUBARB CHEESECAKE** • 95 SEK  
Flavored with lime, juniper & vanilla

**CHOCOLATE & CARDAMOM FONDANT** • 95 SEK  
With candied hazelnuts, berry compote & caramel sauce

**SORBET ROYAL** • 85 SEK  
Sorbet with sparkling wine

**CHEESE** • SMALL 155 SEK • BIG 255 SEK  
*A selection of our favorite cheeses*

**ICE CREAM BONANZA - TO SHARE!**  
• 2 PERS 175 SEK • 4 PERS 325 SEK  
A mix of ice cream, berries, meringue,  
cream & almond crisp



## COCKTAILS / GIN & TONIC'S

### COCKTAILS

#### LEGOLAS

Bombay Sapphire Gin, lime, sugar  
strawberry puree, mint, soda

#### MR JINGLES

Bacardi Carta Oro, St Germain Elderflower,  
lemon, sugar, egg white

#### HONEY BUNNY

Jack Daniels, Disaronno Amaretto,  
lemon, sugar, cava

#### MARLA SINGER

Pimms, lemon, sugar, sprite,  
soda, cucumber, mint

#### NEO

Select aperitivo, passion fruit juice, lemon,  
sugar, rosé wine, Schweppes Russchian

### GIN & TONIC'S

#### BOMBAY SAPPHIRE

Lime, apple, mint,  
Fever Tree Indian Tonic

#### OPHIR

Cinnamon, blueberries, orange,  
Fever Tree Indian Tonic

#### BLUECOAT AMERICAN DRY GIN

Cardamom, junipers, orange zest,  
Fever Tree Indian Tonic

**ALL DRINKS 148 SEK**

## SPARKLING

### CAVA

Francese Ricart Brut Cava • 105 SEK / • 495 SEK

### CHAMPAGNE

Taittinger Brut • 145 SEK / • 845 SEK

Taittinger Prelude • 1195 SEK

Taittinger Folies de la Marquetterie • 1295 SEK

Special Club  
Roland Champion Grand Cru 2012 • 1050 SEK

Special Club  
Sanchez-Le Guédard Premier Cru • 1050 SEK

Comtes de Champagne 2006 • 2495 SEK

Dom Perignon Vintage 2010 • 2995 SEK

## WINE

### WHITE

	GLASS	BOTTLE
Vin de Maison	105 SEK	420 SEK
2020 Dreissigacker Riesling Organic	125 SEK	495 SEK
2018 Irony Chardonnay Monterey County	135 SEK	540 SEK
2020 Paso das Bruxas Albariño	135 SEK	540 SEK
2018 La Touraine Sauvignon Blanc	140 SEK	560 SEK
2020 La Chablisienne Petit Chablis	145 SEK	580 SEK
2020 Louis Jadot Chardonnay Bourgogne Couvent de Jacobins	645 SEK	645 SEK
2015 Weinbach Pinot Blanc	695 SEK	695 SEK
2018 Sancerre Les Charmes	745 SEK	745 SEK
2017 Chablis 1:er Cru La Chablisienne	795 SEK	795 SEK

### RED

	GLASS	BOTTLE
Vin de Maison	105 SEK	420 SEK
2019 Mont Redon Côtes du Rhône	130 SEK	520 SEK
2019 Noble wines Pinot Noir 667	135 SEK	540 SEK
2021 Matsu El Picaro	140 SEK	560 SEK
2018 Heartland Cabernet Sauvignon	145 SEK	580 SEK
2016 Cecchi Chianti Classico Riserva		595 SEK
2015 Marques de Murrieta Rioja Reserva		620 SEK
2018 Louis Jadot Pinot Noir Bourgogne Couvent de Jacobin		655 SEK
2017 Lirac Domaine de la Mordoreé		675 SEK
2015 Jean-Claude Boisset Ladoix Bourgogne		795 SEK
2016 Black Stallion Cabernet Sauvignon		795 SEK
2016 Mauro Veglio Barolo		895 SEK
2015 Chateau La Croix de Gay Pomerol		1095 SEK
2014 Domaine de la Vougeraie Clos de Vougeot Grand Cru		1995 SEK

## BEER / CIDER

Estrella Damm bottle / draft	78 SEK
Ship Full of IPA bottle / draft	88 SEK
Damm Inedit (wheat beer) 25 cl / draft	68 SEK
Daura Damm (Gluten free) bottle	84 SEK
Galipettet Cidre Brut	88 SEK
Melleruds non alcoholic beer	55 SEK
Easy Rider non alcoholic IPA	58 SEK
Galipette Cidre non alcoholic	55 SEK

## NON ALCOHOLIC

Mocktail	78 SEK
Loka sparkling water	38 SEK
Perrier sparkling water	78 SEK
Coca Cola/Cola Zero/Fanta/Sprite	38 SEK
Redbull/Redbull Sugar free	45 SEK
Redbull Organics	38 SEK
BONNE apple, vitamin infused water	38 SEK
BONNE black currant, vitamin in. water	38 SEK

Bistro  
RIGOLETTO

## OPENING HOURS

TUESDAY 11.30 - 21.00 • WEDNESDAY - FRIDAY 11.30 - 23.00 • SATURDAY 13.00 - 23.00

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