

LES ENTRÉES

STARTERS

ESCARGOTS DE BOURGOGNE

Sniglar serverade med grillat levainbröd

Snails served with grilled levain bread

Macon Villages Chardonnay 100,-

89,-

MOULES

Blåmusslor ångkokade i vitt vin, grädde & örter.
Serveras med grillat levainbröd.

Mussels prepared in white wine, cream & herbs.

Served with grilled levain bread.

Au bon Climat Chardonnay, 170,-

99,-

SOUPE À L'OIGNON

Fransk löksoppa med gul lök,
kalvfond, baguette & gruyere

French onion soup with yellow onion,

veal broth, baguette & gruyere

Rheingau Riesling 132,-

109,-

CHARCUTERIE

Ankrillette, fänkålsalami, bayonneskinka, cornichons,
fikonmarmelad, oliver från nice & grillat levainbröd

Duckrillette, fennel salami, bayonne ham, cornichons,

fig jam, olives from nice & grilled levain bread

Beajoulais Village Gamay, 109,-

169,-

SNACKS

FINGER FOOD

FRENCH FRIES | 59,-

GARLIC BREAD | 49,-

OLIVES FROM NICE | 59,-

LE BISTROT

BISTRO

CAESARSALLAD

Svensk gårdsskyckling, romansallad, bacon,
caesardressing, parmigiano 16 mån. & krutonger

Swedish Chicken fillét with romaine lettuce, bacon, caesar

dressing, Parmigiano 16 months & croutons.

Montepulciano d'Abruzzo, 90,-

199,-

LE BURGER

Briochebröd, cheddarost, BBQ-majonnäs,
sallad & tomat. Serveras med pommes.

Brioche bread, cheddar, salad, BBQ mayonnaise

& tomato. Served with french fries.

NCB - Amber Ale 88,-

219,- (160g) / 259,- (320g)

LES PLATS

MAIN COURSES

MOULES FRITES

Blåmusslor ångkokade i vitt vin, grädde
& örter. Serveras med pommes frites.

Mussels prepared in white wine, cream

& herbs. Served with french fries.

Au bon Climat Chardonnay, 170,-

189,-

FJÄLLRÖDING

Svensk fjällrödning med amandinepotatis,
champagnesås, säsongens svampar, sjökorall & örter

Swedish Arctic Char with amandine potatoes, champagne sauce,

seasonal mushrooms, glasswort & herbs

Jean-Pierre Grossot Chablis, 155,-

249,-

CRÈME À LA CITROUILLE

Pumpkräm med stekt brysselkål,
grön tomat, pistasch, kastanj & dragonvinägrett

Pumpkin cream with fried brussel sprouts,

green tomato, pistachio, chestnuts & tarragon vinaigrette

Picpoul de Pinet, 97,-

199,-

FOIE DE VEAU

Kalvlever med sidfläsk, kapris, rödvinsås,
mandelpotatispuré & persilja

Veal liver served with pork belly, capers,

red wine sauce, almond potato puree & parsley

Au bon Climat Pinot Noir, 170,-

219,-

JOUES DE BŒUF

Rödvinsbräserverad oxkind med
tryffel- och mandelpotatispuré & persilja

Red wine sauce braised ox cheeks served with

truffle- and almond potato puree & parsley

Crozes Hermitage 170,-

249,-

ENTRECÔTE

Entrecôte serverad med vitlök smör,
rödvinsås, tomatsallad & pommes frites.

Entrecôte served with garlic butter,

red wine sauce, tomato salad & french fries.

Catalpa Malbec, 125,-

309,-

LES SUCRERIES

DESSERTS

CRÈME BRÛLÉE

Klassisk crème brûlée

Classic crème brûlée

Sauternes 6cl, 85,-

109,-

TROU NORMAND

Äpplesorbet med 2cl Calvados VSOP

Apple sorbet with 2cl Calvados VSOP

99,-

CRÈME GLACÉE

Vaniljglass med frystorkade lingon

Vanilla ice cream with dried lingonberries

Cava Conde de Caralt, 95,-

79,-

SAINT-ÉMILION AU CHOCOLAT

Fransk chokladkaka serverad med
gräddfil, frystorkad lingon & hallon

French chocolate cake with sour cream,

dried lingonberries & raspberry

Sancerre - Pinot Noir 110,-

119,-

FROMAGES

Franska ostar med fikonmarmelad och kex.
French Cheese Platter with fig jam & Swedish crackers.

Sauternes 6cl, 85,-

149,-

LES PETITS

SWEETS

MACARON | 19,-

MACARON X3 | 49,-

LAVANDE TRUFFE | 29,-