

UNE ENTRÉE

STARTERS

ESCARGOTS

Sniglar serveras med grillat levainbröd
Snails served with grilled levain bread
Au bon Climat - Chardonnay 170,-
89,-

RÖKTA RÄKOR

En klassiker - rökta räkor, aioli, grillat levainbröd & citron
Smoked prawns, aioli, grilled levain bread & lemon
NCB - Kellerbier 91,-
139,-

ÉCREVISSE

Gratinerade havskräftor serveras med citron, aioli & grillat levainbröd
Gratinated sea crayfish with lemon, aioli & grilled levain bread
Sancerre - Sauvignon Blanc 140,-
149,-

CHARCUTERIE

Salami Romana, Coppa, Tegelrökt skinka, rökt cheddar & marinerade oliver
Cured Meat with smoked cheddar cheese & olives
Briccotondo - Barbera 101,-
139,-

BISTRO

BISTRO

LE BURGER 180G

Precis vad du förväntar dig av en Burgare - Briochebröd, vinägerdressing, syrad rödlök, saltgurka, cheddar, pommes & ketchup
Brioche, vinegar dressing, pickled red onion, pickled cucumber, cheddar, french fries & ketchup
NCB - Amber Ale 88,-
189,-

LE BURGER X 2

Samma som ovan fast dubbelt upp!
Everything you'd expect from a burger x 2!
249,-

CAESARSALLAD

Romansallad, svensk gårdskyckling, bacon, caesardressing, parmigiano 16 mån & krutonger
Chicken fillet from sweden, 16 months aged parmigiano reggiano, caesar dressing, bacon and croutons
Briccotondo - Pinot grigio 92,-
179,-

SNACKS

VITLÖKSBRÖD - GARLIC BREAD | 45,-

FRENCH FRIES | 65,-

OLIVER - OLIVES | 89,-

PLAT

MAIN COURSES

MOULES FRITES

Blåmusslor som ångkokats i vitt vin med örter, chili, grädde & vitlök
Mussels prepared in white wine, cream, garlic, herbs & chili.
Au bon Climat - Chardonnay 170,-
Starter without fries 119,- / Main 189,-

FJÄLLRÖDING

Grillad svensk fjällröding med sikrom, kål x2, skärgårdssås samt potatisstomp
Grilled swedish arctic char with roe, cabbage x2 & mashed potatoes
Gruner Veltliner 155,-
239,-

LAMMLÄGG

Rödvinsbräserverad lammlägg med grillad broccoli, stuvad persiljerot i vitlök & parmesan
Red wine-brewed lamb with grilled broccoli & parsley root stewed in garlic & parmigiano cheese
Rioja - Tempranillo 127,-
249,-

ENTRECOTE

Serveras med bearnaisesås, tomatsallad & hasselbackspotatis
Entrecote served with bearnaise sauce, tomato salad & potatoes
Crozes-Hermitage, Syrah 170,-
299,-

LE SÉLECTION DU CHEF

PILGRIMSMUSSLOR

Med havskräfta, kummel, sikrom & havskräftsveloute samt västerbottenpotatis
Scallops with sea crayfish, hake, roe & sea crayfish veloute & västerbotten cheese potatoes
Rotari Cuvee - Chardonnay 90%, Pinot Nero 10% 109,-
259,-

PORC

Kryddstekt fläskside med rostad fänkål, mandelpotatispuré, syltad citron samt steksky
Spicy pork side with roasted fennel, almond potatoe puree & pickled lemon
La vielle f. - Cinsault 30%, Grenache 30%, Syrah 20% 90,-
199,-

GRÖNT

PERSIL

Stuvad persiljerot med fänkål, getost, kål x2, grillad broccoli & valnötter
Stewed parsley root with fennel, goat cheese, cabbage x2, grilled broccoli & walnuts
Sancerre - Sauvignon Blanc 140,-
179,-

DESSERT

SWEET STUFF

CRÈME BRÛLÉE

En klassisk crème brûlée med bär
A classic Crème brûlée with berries
Sauternes 85,-/6cl
99,-

POIRES

Flamberad päron i cognac, choklad- & kaffekrä, vaniljparfait samt hasselnötter
Flamed pear in cognac, chocolate & coffee cream, vanilla parfait and hazelnuts
109,-

LES PETITS

MOSCATO D'ASTI 75,-/6CL

MACARON | 19,-

MACARON X3 | 49,-

TRUFFE | 29,-

MOUSSE AU CHOCOLAT

Med salt karamell, marshmallow, havre & bär
Chocolate mousse, salty caramel, marshmallow, oats & berries
Espresso Martini 135,-
99,-

FROMAGES

EKO Sörmlandsädel och Linnea från Jürss Mejeri serveras med marmelad & kex
Organic cheese from Jürss Mejeri served with marmalade & biscuits
Sauternes 85,-/6cl
129,-

TODAYS SPECIAL



Ask our staff about todays special
Monday - Thursday
155,-



All our fish and seafood is MSC certified.
www.msc.org/SV



All our fish and seafood is ASC certified.
www.asc-aqua.org