A LA CARTE

COCKTAIL SIGNATURE

179

ROSE HIP & APRICOT
Patrón Silver, aprikosbrandy, nypon, citron & salt
Patrón Silver, apricot brandy, rose hip, lemon & salt

RASPBERRY & APRICOT
Grey Goose, hallon, citron & Red Bull Pink Grapefruit
Grey Goose, raspberry, lemon & Red Bull Pink Grapefruit

Bacardi Spiced, Cacao White, choklad, citron & päron
Bacardi Spiced, Cacao White, chocolate, lemon & pear

RHUBARB & LITCHI
Grey Goose, litchi, citron & rabarber
Grey Goose, litchi, lemon & rhubarb

BLACKBERRY & COCONUT
Bombay Sapphire, Crème de Cassis, björnbär, citron & kokosskum
Bombay Sapphire, Crème de Cassis, blackberry, lemon & coconut foam

CUCUMBER & ELDERFLOWER
Bombay Sapphire, St. Germain Elderfower, lime, soda & gurka
Bombay Sapphire, St. Germain Elderfower, lime, soda & cucumber

BOURBON & PLUM
Plommoninfuserad Jim Beam, Angostura bitters & farinsocker
Plum-infused Jim Beam, Angostura bitters & brown sugar

BOISSONS

FATÖL / DRAFT BEER

Carlsberg Export	82
Brooklyn Stonewall IPA	88

FLASKÖL / BOTTLED BEER

Carlsberg Hof	82
Kronenbourg 1664 Blanc	88
Nya Carnegiebryggeriet, 100W IPA	92

CIDER

Somersby Pear	84
Cidraie Original Organic	92

HARD SELTZER

LØWLY Hard Seltzer Lazy Raspberry	84
LØWLY Hard Seltzer Shady Apple	84

ALKOHOLFRITT / NON-ALCOHOLIC

Pepsi, Pepsi Max, Zingo, 7up Zero	55
Red Bull / Sugarfree	69
Carlsberg Alcohol Free 0,5%	62
Kronenbourg 1664 Blanc Alcohol Free	68
Non Alcoholic Sparkling Wine	98
Somersby 0,0	68
Mocktail	88

SNACKS

OLIVER 70
Olives

MARCONAMANDLAR 70
Marcona almonds

GOUGÈRES 145
Friterade ostknyten med Västerbottensost,
crème fraiche & brynt smör
Fried cheese puffs with Västerbottensost, crème fraîche & browned butter

TARTELETTE (2 ST) 145
Vispad anklevermousse, körsbärskompott, pistagenötter & Comté
Tartelette (2 pcs) – Whipped foie gras mousse, cherry compote, pistachios & Comté

AMANDINEPOTATIS 165
Krispiga chips, löjrom, citronsmetana & picklad rödlök
Amandine potato – Crispy potato chips, bleak roe, lemon smetana & pickled red onion

CHARKUTERIER 219
Franska charkuterier med tillbehör
Charcuterie – French charcuterie with accompaniments

ANSJOVIS 195
Ansjovis på konserv, grillat levain & citron
Anchovies – Tinned anchovies, grilled levain & lemon

PAIN

BRIOCHE 80
Nygräddad brioche & vispat brynt smör
Freshly baked brioche & whipped browned butter

LES ENTRÉES

CONSOMMÉ 190
Consommé på höstsvamp med friterad ostronskivling, kantarelltoast på stuvade kantareller & Västerbottensost
Autumn mushroom consommé, fried oyster mushroom, chanterelle toast with creamed chanterelles & Västerbottensost

ESCARGOT 210
Sniglar gratinerade i vitlökssmör, rostad brioche
Snails gratinated in garlic butter & toasted brioche

TONFISK 205
Crudo på tonfisk med Espelettemajonnäs, vinaigrette "Meunière" på yuzu och brynt smör, puffat ris, friterad schalottenlök och löjrom från Kalix.
Tuna – Tuna crudo with Espelette mayonnaise, yuzu and brown butter "Meunière" vinaigrette, puffed rice, fried shallots & Kalix bleak roe.

TOAST SKAGEN 185
Löjrom, rödlök & rostad brioche
Bleak roe, red onion & toasted brioche

STEAK TARTARE 195
Tärnad rå oxflé, ostcrème, picklad jalapeño, krispig surkål & riven Gruyère
Diced raw beef tenderloin, cheese crème, pickled jalapeño, crispy sauerkraut & grated Gruyère

SAUCISSE DE TOULOUSE 185
Grillad fransk korv med bönragu & surkål,
grov dijonsenap & rostad levain
Grilled French sausage, bean ragout & sauerkraut, coarse Dijon mustard & toasted levain

CAVIAR / LÖJROM

LÖJROM 30 G 285
Nygräddad våff a, citronsmetana, silverlök, gräslök & citron
Bleak roe 30 g – Freshly baked waff e, lemon smetana, silver onion, chives & lemon

STÖRCAVIAR "PEARLS BY KVICKEN"
28 g – 725 / 50 g – 1145
Nygräddad våff a, citronsmetana, silverlök, gräslök & citron
Sturgeon caviar "Pearls by Kvicken" – Freshly baked waff e, lemon smetana, silver onion, chives & lemon

FRUITS DE MER

OSTRON FINE DE CLAIRE NO. 4
Mignonette, citron & tabasco
Fine de Claire No. 4 oysters – Mignonette, lemon & Tabasco
35/st – 100/3 st – 190/6 st – 345/12 st
35/each – 100/3 pcs – 190/6 pcs – 345/12 pcs

FÄRSKA & RÖKTA RÄKOR 275
Aioli, citron & rostad brioche
Fresh & smoked prawns – Aioli, lemon & toasted brioche

KOKT KRABBA 165 / 285
Hovmästarsås & rostad brioche
Boiled crab – Mustard sauce & toasted brioche

KOKTA HAVSKRÄFTOR 235/3 st
Västerbottensmajonnäs & rostad brioche
Boiled langoustines – Västerbottensost mayonnaise & toasted brioche

KOKT HUMMER 350 / 595
Aioli, citron & rostad brioche
Boiled lobster – Aioli, lemon & toasted brioche

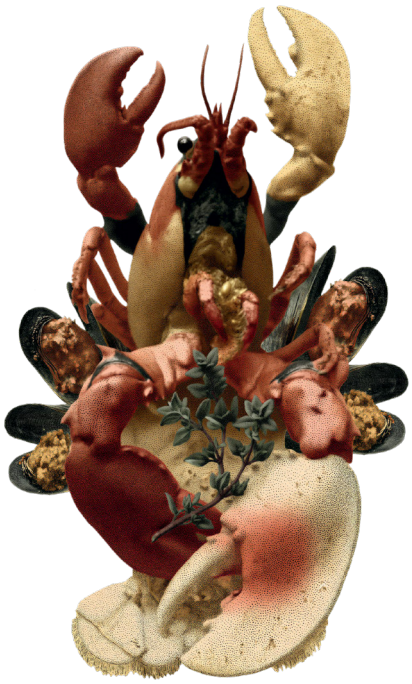
HUMMER "THERMIDOR" 385 / 615
Gratinerad hummer, stuvade kantareller,
riven Gruyère, grillad citron & rostad brioche
Lobster "Thermidor" – Gratinated lobster, creamed chanterelles, grated Gruyère, grilled lemon & toasted brioche

MOULES FRITES 315
Blåmusslor kokta i vitt vin & grädde, aioli, rostad levain & pommes frites
Blue mussels cooked in white wine & cream, aioli, toasted levain & pommes frites

PLATEAU DE FRUITS DE MER

1/2 hummer *1/2 lobster*
1/2 krabba *1/2 crab*
2 havskräftor *2 langoustines*
Färska & rökta räkor *Fresh & smoked prawns*
Skagenröra *Skagen mix*
3 ostron Fine de Claire No. 4 *3 Fine de Claire No. 4 oysters*
Rostad brioche, citron & aioli *Toasted brioche, lemon & aioli*

995



Ostron och skaldjur är s.k. högrisklivsmedel som kan orsaka obehag eller allergiska reaktioner, inte sällan i kombination med alkohol.
Oysters and shellfsh are considered high-risk ɓods and may cause discombrt or allergic reactions, not infequently in combination with alcohol.

LES PLATS PRINCIPAUX

ENTRECÔTE 465
Bakad tomat, sauce béarnaise, rödvinssås & pommes frites
Baked tomatoes, sauce béarnaise, red wine sauce & pommes frites

STEAK TARTARE 335
Tärnad rå oxflé, ostcrème, picklad jalapeño, krispig surkål, riven Gruyère, pommes frites & grönsallad
Diced raw beef tenderloin, cheese crème, pickled jalapeño, crispy sauerkraut, grated Gruyère, pommes frites & green salad

GÖSFILÉ 355
Halstrad gös, beurre blanc, forellrom, broccolini, vitlökschips & gräslöksvinägrett
Pike-perch – Pan-seared pike-perch, beurre blanc, trout roe, broccolini, garlic chips & chive vinaigrette

"CHÈVRE CHAUD" 325
Getost på brioche, tryffelhonung, betor, picklad endive, dijonnaise,valnötter & päron
Goat cheese on brioche, truff e honey, beets, pickled endive, dijonnaise, walnuts & pear

OXFILÉ "DIANE" 495
Tournedos på oxflé, skogssvampsås, lökringar, haricots verts, rökt sidf äsk & potatisбndant
Beef tenderloin "Diane" – Beef tenderloin tournedos, wild mushroom sauce, onion rings, haricots verts, smoked pork belly & potato fondant

HJORT 395
Picklade vinbär & kantareller, sauce poivrade & Västerbottenskroketter
Venison – Pickled currants & chanterelles, sauce poivrade & Västerbottensost croquettes

TOAST SKAGEN 295
Löjrom, rödlök & rostad brioche
Bleak roe, red onion & toasted brioche

GARNITURES

POMMES FRITES 60
Pommes frites

VÄSTERBOTTENSKROKETTER 80
Västerbottensost croquettes

SMÖRSLUNGAD POTATIS 70
Butter-tossed potatoes

GRÖNSALLAD 70
Green salad

ENDIVE- & ÄDELOSTSALLAD 80
Endive & blue cheese salad

SKOGSSVAMPSÅS 65
Wild mushroom sauce

BÉARNAISE 65
Béarnaise

LÖKRINGAR 80
Onion rings

AIOLI 60
Aioli

GRILL PLATEAU

(MIN 2 PERS)

Rödräkor på spett, entrecôte, Iberico rack & Saucisse de Toulouse
Chimichurri, rödvinssås, aioli, pommes frites & endive- och ädelostsallad
Skewered red prawns, entrecôte, Iberico rack & Saucisse de Toulouse
Chimichurri, red wine sauce, aioli, pommes frites & endive and blue cheese salad

525 / PERSON

Fråga oss gärna om ursprunget på vårt kött och informera oss om era allergier.
Please ask us about the origin of our meat and inform us of any allergies.

DESSERTS

BLÅBÄR & CHOKLAD 125
Mandelkaka med vit chokladglass, blåbärskompott,
rostad vit choklad & blåbärsmaräng
Blueberry & chocolate – Almond cake with white chocolate ice cream, blueberry compote, toasted white chocolate & blueberry meringue.

CRÈME BRÛLÉE 75 / 120
Fransk klassiker smaksatt med vanilj
French classic favoured with vanilla

MADELEINEKAKOR 110
Crème anglaise
Madeleines – Crème anglaise

GLASS ELLER SORBET 70
Fråga din servis om dagens smak
Ice cream or sorbet – Ask your server for today's f avour

PRALIN 65
Fråga din servis om dagens smak
Praline – Ask your server for today's f avour

FROMAGES

Serveras med marmelad & knäcke – 80 / st
Marmalade & crispbread – 80 / each

COMTÉ
Fransk hårdost gjord på opastöriserad komjölk
French hard cheese made from unpasteurised cow's milk

BRILLAT SAVARIN
Fransk krämig ost gjord på opastöriserad komjölk & grädde
French creamy cheese made from unpasteurised cow's milk & cream

ROQUEFORT
Grottlagrad fransk blåmögelost gjord på opastöriserad fårmjölk
Cave-aged French blue cheese made from unpasteurised sheep's milk

AFTER-DINNER COCKTAILS

179

IRISH COFFEE
Irskt whiskey, brunt socker, kaffe, vispad grädde
Irish whiskey, brown sugar, coffee, whipped cream

FRENCH COFFEE
Cognac, brunt socker, kaffe, vispad grädde
Cognac, brown sugar, coffee, whipped cream

ESPRESSO MARTINI
Grey Goose Vodka, Galliano Espresso, espresso
Grey Goose Vodka, Galliano Espresso, espresso

HAZELNUT ESPRESSO MARTINI
Grey Goose Vodka, Borghetti Caffè Espresso Likör,Frangelico, espresso
Grey Goose Vodka, Borghetti Caffè Espresso Liqueur, Frangelico, espresso

PATRÓN MARTINI
Patrón XO Cafe, espresso
Patrón XO Cafe, espresso

BOURBON & CARAMEL
Maker's Mark Bourbon, apelsinskal, Angostura Bitter, hemmagjord karamell
Maker's Mark Bourbon, orange peel, Angostura Bitters, homemade caramel

DESSERTVIN / DESSERT WINE

Château Fontaine, Sauternes	115
Michele Chiarlo, Moscato d'Asti, Piemonte	115
Allesverloren Fine Old Vintage, Malmesbury	115