



A LA CARTE



COCKTAILS

SIGNATURE

179

ANANAS & KOKOS

Bacardi Coconut, citron, ananas, kokosskum
Pineapple & Coconut - Bacardi Coconut, lemon, pineapple, coconut foam

RABARBER & LITCHI

Grey Goose, rabarber, litchi, citron
Rhubarb & Lychee - Grey Goose, rhubarb, lychee, lemon

GURKA & FLÄDER

Bombay Sapphire, St. Germain fläder, lime, gurka
Cucumber & Elderflower - Bombay Sapphire, St. Germain elderflower, lime, cucumber

MANGO & CHILI

Patrón Silver, lime, mango, tajin, grapefrukt
Mango & Chili - Patrón Silver, lime, mango, tajin, grapefruit

GIN & JORDGUBB

Bombay Sapphire, Martini Rosso, Campari, jordgubb
Gin & Strawberry - Bombay Sapphire, Martini Rosso, Campari, strawberry

HALLON & GRAPEFRUKT

Grey Goose, hallon, citron, grapefrukt, Red Bull Pink Grapefrukt
Raspberry & Grapefruit - Grey Goose, raspberry, lemon, grapefruit, Red Bull Pink Grapefruit

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SIGNATURE SPRITZ

SINGLE/PITCHER

171/665

FLOWER SPRITZ

St. Germain fläder, mynta, cava, jordgubbar
St. Germain elderflower, mint, cava, strawberries

GARDEN SPRITZ

Martini Fiero, Chandon Garden Spritz, grapefrukt
Martini Fiero, Chandon Garden Spritz, grapefruit

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 75

Marcona almonds

TARTELETT (2 PCS) 145

Gruyère crème, inlagd grön sparris

Tartelette – Gruyère cream, pickled green asparagus

AMANDINEPOTATIS 165

Krispiga chips, löjrom, crème fraîche & picklad rödlök

Amandine potatoes – Crispy chips, bleak roe,

crème fraîche & pickled red onion

CHARKUTERIER 195

Franska charkuterier med tillbehör

Charcuterie – French charcuterie with accompaniments

ANSJOVIS 210

Ansjovis på konserv, grillat levain & citron

Anchovies – Tinned anchovies, grilled levain & lemon

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PAIN

BRIOCHE 75

Vispat citronsmör

Whipped lemon butter

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LES ENTRÉES

SPARRIS 185

Sotad grön sparris, vitlök- och puffat risströssel, örtmajonnäs, citronette, färska örter

Asparagus – Charred green asparagus, garlic and puffed rice crumble, herb mayonnaise, citronette, fresh herbs

ESCARGOT 210

Sniglar gratinerade i vitlökssmör, rostad brioche

Escargot – Snails gratinated in garlic butter, toasted brioche

TOAST SKAGEN 185

Löjrom, rödlök & rostad brioche

Vendace roe, red onion, toasted brioche

LÖJROM 190

Smörstekt croissant, citronsmetana & silverlök

Bleak roe – Butter-fried croissant, lemon smetana & silver onion

STEAK TARTARE 190

Tärnad rå oxfilé, gräslöksmajonnäs,

pommes allumettes & Almnäs Tegel

Diced raw beef tenderloin, chive mayonnaise,

pommes allumettes & Almnäs Tegel

FRUITS DE MER

OSTRON FINE DECLAIRE NO. 4

Mignonette, citron & tabasco

Mignonette, lemon & tabasco

35/pc – 100/3 pcs – 190/6 pcs – 345/12 pcs

FÄRSKA & RÖKTA RÄKOR 275

Aioli, citron & rostad brioche

Fresh & smoked shrimp – Aioli, lemon & toasted brioche

KOKT KRABBA 165 / 285

Hovmästarsås & rostad brioche

Boiled crab – Mustard sauce & toasted brioche

GRILLADE HAVSKRÄFTOR 235/3 st

Vitlökssmör, gräslöksmajonnäs & rostad levain

Grilled langoustines – Garlic butter,

chive mayonnaise & toasted levain

KOKT HUMMER 350 / 595

Aioli, citron & rostad brioche

Boiled lobster – Aioli, lemon & toasted brioche

GRILLAD HUMMER 385 / 615

Vitlökssmör, rouille & rostad levain

Grilled lobster – Garlic butter, rouille & toasted levain



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 shrimp

Skagenröra Skagen mix

3 ostron Fine de Claire No. 4 3 oysters Fine de Claire No. 4

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 shellfish are considered high-risk foods and may cause discomfort or allergic reactions, especially in combination with alcohol.

LES PLATS PRINCIPAUX

TONFISKSALLAD

295

Grillad tonfisk, melon, picklad endive, espelettemajonnäs, puffat ris
Tuna salad – Grilled tuna, melon, pickled endive, espelette mayonnaise, puffed rice

MOULES FRITES

315

Blåmusslor kokta i vitt vin och grädde, aioli, rostad levain, pommes frites
Moules frites – Mussels cooked in white wine and cream, aioli, toasted levain bread, French fries.

STEAK TARTARE

330

Tärnad rå oxfilé, gräslöksmajonnäs, pommes allumettes & Almnäs Tegel, pommes frites & grönsallad
Diced raw beef tenderloin, chive mayonnaise, pommes allumettes & Almnäs Tegel, French fries & green salad

OXFILÉ

495

Tournedos på oxfilé, grönpepparsås, vitlöksfrästa haricots verts & pommes frites
Beef tenderloin – Tournedos of beef tenderloin, green pepper sauce, garlic sautéed haricots verts & French fries

SURF & TURF

1095

1/2 grillad hummer / 180 g oxfilé. Fransk tomatsallad, hummerbéarnaise, bordelaise & pommes frites
1/2 grilled lobster / 180 g beef tenderloin. French tomato salad, lobster béarnaise, bordelaise & French fries

TOAST SKAGEN

295

Löjrom, rödlök & rostad brioche
Bleak roe, red onion & toasted brioche

RÖDING

355

Sandefjordsås, forellrom, palsternackscrème, rostade hasselnötter, krassesallad, citronette
Arctic char – Sandefjord sauce, trout roe, parsnip cream, roasted hazelnuts, cress salad, citronette

IBERICO RACKS

325

Friterad iberico gris med ansjovissmör, rödvinssky, ljumen potatissallad & kapris
Deep-fried Iberico pork, anchovy butter, red wine jus, warm potato salad, capers

ENTRECÔTE

465

Tomatsallad, sauce béarnaise, rödvinssås & pommes frites
Tomato salad, sauce béarnaise, red wine sauce & French fries

GRILL PLATEAU

525 / pp

(MIN 2 PERS)

Entrecôte, iberico racks & merguez, fransk tomatsallad, grönsallad, sauce béarnaise, rödvinssås & pommes frites
Entrecôte, iberico racks & merguez, French tomato salad, green salad, sauce béarnaise, red wine sauce & French fries

GARNITURES

POMMES FRITES

French fries

60

HUMMERBÉARNAISE

Lobster béarnaise

70

BÉARNAISE

Béarnaise

70

SMÖRSLUNGAD FÄRSKPOTATIS

Butter-smothered new potatoes

70

TOMATSALLAD / GRÖNSALLAD

Tomato salad or Green salad

70

GRÖNPEPPARSÅS

Green pepper sauce

65

AIOLI

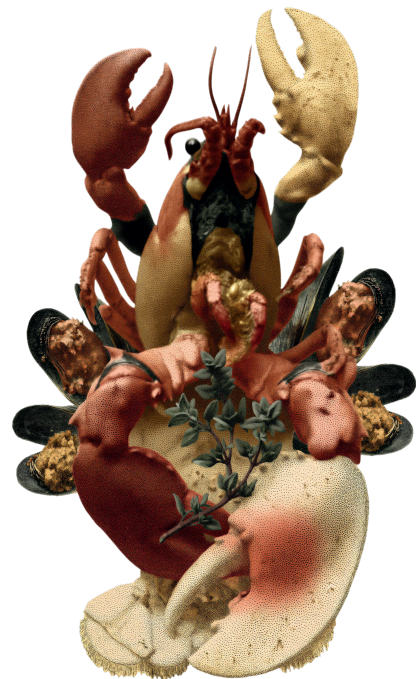
Aioli

60

ROUILLE

Rouille

60



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

FRENCH TOAST

Färska jordgubbar, vaniljglass, kanderade pistagenötter
Fresh strawberries, vanilla ice cream, candied pistachios.

125

CRÈME BRÛLÉE

Fransk klassiker smaksatt med vanilj
French classic flavored with vanilla

75 / 125

MADELEINEKAKOR

Crème anglaise
Madeleines – Crème anglaise

110

CHOKLADVARIATION

Mörk chokladganache, mjölkchokladglass,
rostad vit choklad, hallon
*Chocolate variation – Dark chocolate ganache, milk chocolate ice
cream, roasted white chocolate, raspberries*

145

GLASS ELLER SORBET

Fråga din servis om dagens smak
Ice cream or sorbet – Ask your server for today's flavor

70

KAFFEGODIS

Toscabrownie, rostad kokos
Coffee sweet – Tosca brownie, toasted coconut

75



FROMAGES

Serveras med marmelad och knäcke – 80 / st
Served with marmalade and crispbread – 80 / pc

COMTÉ

Fransk hårdost gjord på opastöriserad komjolk
French hard cheese made from unpasteurized cow's milk

BRILLAT SAVARIN

Fransk krämig ost gjord på opastöriserad komjolk och grädde
French creamy cheese made from unpasteurized cow's milk and cream

ROQUEFORT

Grottlagrad fransk blåmögelost gjord på opastöriserad fårmjolk
Cave-aged French blue cheese made from unpasteurized 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 & CARMEL

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



