



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



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

PAIN

BRIOCHE

75
Vispat citronsmör
Whipped lemon butter

SNACKS

OLIVER

70
Olives

MARCONAMANDLAR

75
Marcona almonds

TARTELETT (2 PCS)

145
Gruyèrecrème, 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

LES PLATS PRINCIPAUX

TONFISKSALLAD 295
Grillad tonfisk, melon, picklad endive, espelettemajonnäs, puffat ris
Tuna salad – Grilled tuna, melon, pickled endive, espelette mayonnaise, puffed rice

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

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.

RÖDING 355
Sandefjordsås, forellrom, palsternackscrème, rostade hasselnötter, krassesallad, citronette
Arctic char – Sandefjord sauce, trout roe, parsnip cream, roasted hazelnuts, cress salad, citronette

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

IBERICO RACKS 325
Friterad iberico gris med ansjovissmör, rödvinssky, ljumen potatissallad & kapis
Deep-fried Iberico pork, anchovy butter, red wine jus, warm potato salad, capers

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

ENTRECÔTE 465
Tomatsallad, sauce béarnaise, rödvinssås & pommes frites
Tomato salad, sauce béarnaise, red wine sauce & 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

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 60
French fries

HUMMERBÉARNAISE 70
Lobster béarnaise

BÉARNAISE 70
Béarnaise

SMÖRSLUNGAD FÄRSKPOTATIS 70
Butter-smothered new potatoes

TOMATSALLAD / GRÖNSALLAD 70
Tomato salad or Green salad

GRÖNPEPPARSÅS 65
Green pepper sauce

AIOLI 60
Aioli

ROUILLE 60
Rouille

DESSERTS

FRENCH TOAST 125
Färska jordgubbar, vaniljglass, kanderade pistagenötter
Fresh strawberries, vanilla ice cream, candied pistachios.

CRÈME BRÛLÉE 75 / 125
Fransk klassiker smaksatt med vanilj
French classic flavored with vanilla

MADELEINEKAKOR 110
Crème anglaise
Madeleines – Crème anglaise

CHOKLADVARIATION 145
Mörk chokladganache, mjölkchokladglass, rostad vit choklad, hallon
Chocolate variation – Dark chocolate ganache, milk chocolate ice cream, roasted white chocolate, raspberries

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

KAFFEGODIS 75
Toscabrownie, rostad kokos
Coffee sweet – Tosca brownie, toasted coconut

FROMAGES

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

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

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

ROQUEFORT
Grottlagrad fransk blåmögelost gjord på opastöriserad får mjölk
Cave-aged French blue cheese made from unpasteurized sheep's milk

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.

