

Créations

FRAISE

PLANTATION, STRAWBERRY, COCONUT, PINEAPPLE & CHAI SPICE

165

CHICOUTE & CÉLÉRI

G'VINE GIN, CLOUDBERRY, CELERI & LIME

155

CAFÉ AU LAIT

MAKER'S MARK, BRANCAMENTA, POPCORN, TONKA, DULCE DE LECHE
& ESPRESSO

155

TARTE TATIN

ABSOLUT VODKA, GREEN APPLE, SPICES & CREAM

185



Pétillante

MANGUE ET NOIX DE COCO

VEDRENNE COCO, JASMINE & MANGO

145

THYM & BIÈRE

AMARO MONTENEGRO, THYME, OLIVE BITTER & BEER

125

GINGEMBRE & MIEL

POMMEAU, HONEY, GINGER, PEACH & SODA

115

SLOE GIN & TONIC

PLYMOUTH SLOE GIN, VERBENA & TONIC

135



Boozy

DRY MARTINI

TANQUERAY NO10, NOILLY PRAT & JOLIES BITTER

195

MAÏS & BANANE

HAVANA CLUB, CORN, BANANA & BROWNED BUTTER

175

CERISE

JAMESON, PORT WINE, CHERRY & ALMOND

185



Les Hors-D'Oeuvres

PAIN ET BEURRE MAÏSON 55
Bread & house made butter

RILLETTES DE CANARD 115
Duck rilette, herbs & grilled bread

TAPENADE 85
Served with grilled bread

JAMBON IBERICO 195
Aged for 28 months

HUÎTRES NATURELLES 55/p
Oysters Fine de claire from the Dousset family.
Served with cocktail sauce & sauce mignonette

HUÎTRE GRATINÉE 70/p
Gratinated oyster, pastis hollandaise & fennel pollen

CAVIAR OSCIETRA 955 / 30g
Brioche, sour cream, chives, brown butter & lemon



Les Entrées

FROMAGE BLANC AU FENOUIL
Goat cheese cream with fennel, grapes, cured lemon & dill
175

TARTARE DE SAUMON ET CONCOMBRE
Faroe salmon tartar, cucumber, kohlrabi, green chili, coriander seeds, frisée salad & brioche croutons
215

MOULES AU VIN BLANC
Swedish organic blue mussels, white wine, butter, tomatoes, celery, espelette pepper & garlic
205

PARIS-BREST
Chicken & duck liver paté, baked apples, Sauternes syrup, herbs & hazelnuts
185

PÂTÉ EN CROÛTE
Braised pork loin, poached sweetbread & pistachios.
Served with red onion marmalade, cornichon & dijon mustard
185

TARTARE DE BŒUF
Mixed tartar on Swedish beef, capers, cornichons, cognac & mustard cress
1/2 180 1/1 265

Asperges blanches et sauce Sandefjord

White asparagus, lump fish roe & Sandefjords-sauce
285

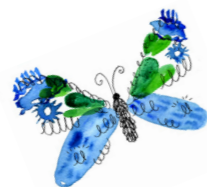
Les Végétariens

CHÈVRE CHAUD
Goat cheese au gratin on toast, spiced beetroot, endive & roasted sunflower seeds
255

GNOCCHIS DE POMMES DE TERRE ET BASILIC
Seared gnocchi, Gruyère cheese, green peas, semi-dried tomatoes, basil & browned butter
235

La Soupe

SOUPE À L'OIGNON
Gratinated onion soup, croutons, Gruyère cheese
225



Les Plats Principaux

MORUE DE SKREI
Ovenbaked skrei cod, carrots, leek, pointy cabbage & white wine sauce
395

OMBLE CHEVALIER AUX POIS ET TOMATE
Baked char, grilled peas, pickled white onion, tomato, fried garlic & browned butter hollandaise
355

MOUSSELINE DE POULET
Chicken mousseline with braised chicked thighs, broccoli & Albuféra sauce
325

RIS DE VEAU "CORDON BLEU"
Sweetbread "Cordon bleu", pickled silver onions, capers, anchovies, browned lemon butter, fried capers & parsley
395

STEAK GRILLÉ
Grilled sirloin steak, Madeira braised & crispy oyster mushrooms, green pepper butter & red wine sauce
385

CHOU FARCI A L'AGNEAU
Minced lamb stuffed cabbage leaves, aubergine, zucchini, tomato & crispy garlic
285



Les Accompagnements

POMMES FRITES 65

SAUCE BÉARNAISE 45

RIZ CUIT À LA VAPEUR / Steamed rice, duck fat 65

HARICOTS VERTS 95

PURÉE DE POMMES DE TERRE / Potato puree 65

CHOU-FLEUR AU GRATIN /

Gratinated cauliflower & leek with Gruyère & parsley 95

POMMES DE TERRE / Baked potatoes with butter 55

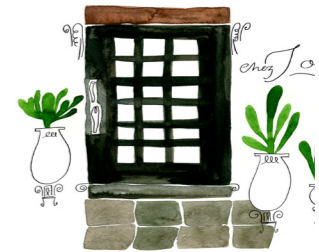
SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65

Chateaubriand

For 2 people, cooking time approx. 40 min

Beef tenderloin, tomatoes, pommes château, & sauce béarnaise
1295



Les Fromages et les Desserts

LA SELECTION DE FROMAGES
Daily selection of cheese is served with bread & marmalade

One piece 85 / Three pieces 215

FROMAGE BLANC ET RHUBARB 145
Poached forced rhubarbs, brown butter blondie, cream cheese & young Swedish bluecheese

CRÈME CARAMEL 115
Cream flavored with Cognac

CRÊPE SOUFFLÉ 155
Crêpe soufflé with chocolate, dulce de leche ice cream & almonds

MADELEINES 95
Four freshly baked madeleines with lemon & vanilla sugar

GLACES ET SORBET 55/SCOOP
Vanilla ice cream/ Dulce de leche ice cream / Melon sorbet

Optional
Passion fruit coulis 45
Warm chocolate sauce 35

PRALINES AU CHOCOLAT 55/PIECE
Butterscotch & dark chocolate

