

Créations

LA JOLIE MARGUERETTE

Olmecca tequila, Cointreau, mandarin & habanero
185

LA BLEUBÄR*

Plymouth, blueberry, vanilla & cream
175

L'AMOUR DES POMMES

Havana Especial, yellow Chartreuse, apples & spices
175

LA PECHE*

Beefeater, peach, earl grey & soda
175

LE LIGNE ROUGE*

Bombay, Lillet Rosé & crème de mûre
165

LE FRENCH FASHION*

*Martell VS, Yellow Chartreuse,
vanilla rock candy & browned butter*
195

*CONTAINS LACTOSE



Sans alcool

LA GURKA

Cucumber, lemon & soda
75

LE JORDGUBB

Strawberry, rooibos & soda
75

LA MYNTA

Mint, lime & soda
75



Martinis

DRY MARTINI

Tanqueray No. 10, Noilly Prat & olive bitter
195

VESPER

Plymouth, Absolut Elyx & Lillet Blanc
195

TUXEDO NO. 2

*Tanqueray No. 10, Lillet Blanc, maraschino &
absinth*
195

VIEUX CARRÉ

*Wild Turkey Rye, Martelle VS, Berto Rosso &
Bénédictine*
195



Les Hors-D'Oeuvres

PAIN ET BEURRE MAÏSON 55
House-made bread & 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 OCIETRA 995
Crêpes vonnassienne with Ocietra caviar 30g, sour cream, onions, lemon & brown butter



Les Entrées

FROMAGE BLANC À LA TRUFFE
Goat cheese crème, apple, yellow raisins, baked & fried Jerusalem artichoke, hazelnuts, fresh truffle & browned butter
225

SOUPE A L'OIGNON
Onion soup with caramelized onions, levain croutons, Gruyère cheese & parsley
165

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

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



Mussels & oysters combined with alcohol can cause viral infections & allergic reactions

Le Plat Spécial

BLANQUETTE DE VEAU
Roasted veal, mushrooms, carrot, celeriac, parsley & fried gnocchi
395



Les Plats Principaux

SALADE CHÈVRE CHAUD
Goat cheese au gratin, salad with baked celeriac, pears, walnuts, haricots verts, pickled silver onions & honey & walnut vinaigrette
265

SOUPE A L'OIGNON
Onion soup with caramelized onions, levain croutons, Gruyère cheese & parsley
235

OMBLE CHEVALIER ET SAUCE VIN BLANC
Oven-baked char, grilled cauliflower, almonds, fennel, white wine butter sauce & dill potatoes
355

TARTARE DE BŒUF
Mixed tartar from Swedish beef, capers, cognac cornichons, mustard, cress & pommes frites
275

CASSOULET D'AGNEAU
Terrine & rose-roasted lamb from Järinge farm, white beans, parsley, dried tomato & baked shallots
355

RIS DE VEAU "CORDON BLEU"
Breaded sweetbreads filled with Gruyère cheese, smoked ham, tomato cream, crispy capers, parsley & brown lemon butter
395

STEAK AU POIVRE
Fried beef fillet, sautéed spinach, pepper sauce, Gruyère & potato gratin
565



Les Accompagnements

POMMES FRITES 65

SAUCE BÉARNAISE 45

HARICOTS VERTS 95

SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65

Côte de Boeuf

Grilled entrecôte on the bone, haricots verts, pommes frites, béarnaise sauce & green salad
1850

For 2-3 people, cooking time approx. 45 min



Les Fromages et les Desserts

LA SELECTION DE FROMAGES
Daily selection of cheese is served with bread & marmalade
One piece 85 / Three pieces 215

YAOURT FOUETTÉ AUX POMMES 115
Whipped yoghurt cream with caramelized apples, meringue, olive & elderflower oil

CRÈME CARAMEL 115
Cream flavored with Cognac

FONDANT AU CHOCOLAT 155
Chocolate fondant & vanilla ice cream

MADELEINES 95
Four freshly baked madeleines with orange sugar

SORBET ET CHAMPAGNE 90
One scoop mango sorbet topped with Champagne

GLACES ET SORBET 55/SCOOP
Vanilla / Chocolate / Mango

Optional
Warm chocolate sauce 35

PRALINES AU CHOCOLAT 55/PIECE
Milk chocolate & sea salt