

## Créations

### LA JOLIE MARGUERETTE

*Olmecca tequila, Cointreau, blood orange & 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

**CAVIAR DE KALIX**  
Bleak roe from Kalix with potato foam & crispy potatoes, brown butter, dill & vinegar pickled onions  
345

**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 of Swedish beef, capers, cornichons, cognac & mustard cress  
180



Mussels & oysters combined with alcohol can cause viral infections & allergic reactions  
Please ask your waiter if you would like to know the origin of the meat on the menu

## 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 CAFÉ DE PARIS**  
Oven-baked arctic char with roasted cauliflower, haricots verts, pickled white onions, Café de Paris & mussel sauce & roasted potatoes  
365

**CABILLAUD SKREI GRENOBLOISE**  
Steamed skrei cod with shallots, capers, lemon, dill, brown butter & boiled potatoes  
485

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

**RIS DE VEAU "CORDON BLEU"**  
Breaded sweetbreads filled with Gruyère cheese, smoked ham, tomato cream, crispy capers, parsley & brown lemon butter  
415

**FILET DE BŒUF À LA MOUTARDE**  
Seared & mustard glazed tenderloin with butter braised leeks, tarragon, mustard sauce & boiled rice  
465

## Le Plat Special

**VENISON AU POIVRE**  
Tender venison loin with sautéed spinach, creamy pepper sauce & Hasselback potatoes gratinated with Gruyère & Fourme d'Ambert  
595

## Les Accompagnements

**POMMES FRITES 65**

**SAUCE BÉARNAISE 45**

**HARICOTS VERTS 95**

**SALADE MAÏSON / House salad 55**

**SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65**



## Les Fromages et les Desserts

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

**AMANDINE ET SORBET À LA MANDARINE 135**  
Almond cake, tangerine sorbet, citrus salad, sour cream, candied almonds & Grand Marnier

**CRÈME CARAMEL 115**  
Cream flavored with Cognac

**FONDANT AU CHOCOLAT 155**  
Chocolate fondant & vanilla ice cream

**MADELEINES 95**  
Four freshly baked madeleines with lingonberry sugar

**GLACE AUX POMMES ET CRÈME CHANTILLY 95**  
Apple ice cream with caramellized oats, vanilla cream & cinnamon

**GLACES ET SORBET 55/SCOOP**  
Vanilla- / Apple ice cream / Blackberry- / Tangerine sorbet

**Optional**  
Warm chocolate sauce 35

**PRALINES AU CHOCOLAT 55/PIECE**  
Orange & fudge