

## *Créations*

**LA JOLIE MARGUERETTE 185**  
*Olmeqa tequila, Coitreau, blood orange & habanero*

**LA BLEUBÄR\* 175**  
*Plymouth, blueberry, vanilla & cream*

**L'AMOUR DES POMMES 175**  
*Havanna Especial, Yellow Chartreuse, apples & spices*

**LA PÊCHE\* 175**  
*Beefeater, peach, earl grey & soda*

**LA LIGNE ROUGE\* 165**  
*Bombay, Lillet Rosé & Crème de Mûre*

**LE FRENCH FASHION\* 195**  
*Martell VS, Yellow Chartreuse, vanilla rock candy & browned butter*



## *Martinis*

**DRY MARTINI 195**  
*Tanqueray No. 10, Noilly Prat & olive bitter*

**VESPER 195**  
*Plymouth, Absolut Elyx & Lillet Blanc*

**TUXEDO NO. 2 195**  
*Tanqueray No. 10, Lillet Blanc, Maraschino & Bénédictine*

**VIEUX CARRÉ 195**  
*Wild Turkey Rye, Martell VS, Berto Rosso & Bénédictine*



## *Sans alcool*

**LA GURKA 75**  
*Cucumber, lemon & soda*

**LE JORDGUBB 75**  
*Strawberry, rooibos & soda*

**LA MYNTA 75**  
*Mint, lime & soda*

*\*Contains lactose*



**PERRIER-JOUËT**, Grand Brut, Champagne 215  
**DOYARD**, Blanc de Blancs, Champagne 250

**HENRI VILLAMONT** Crémant de Bourgogne 145  
**DOMAINE ROLET** 2016 Vin Jaune 220

### Les Hors-D'Oeuvres

**PAIN ET BEURRE MAÏSON 55**  
Home-made bread & butter

**RILLETTES DE CANARD 115**  
Duck rilette, herbs & grilled bread

**TAPENADE 85**  
Served with grilled bread

**JAMBON IBERICO 196**  
Aged for 28 months

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

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

**CAVIAR OCJETRA 995**  
Crêpes vonnassienne with Ocietra caviar 30g, sour cream, onions, lemon & brown butter



### Les Entrées

**FROMAGE BLANC À LA TRUFFE 225**  
Goat cheese crème, apples, yellow raisins, baked & fried Jerusalem artichokes, hazlenuts, fresh truffle & brown butter

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

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

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

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

**TARTARE DE BŒUF 180**  
Mixed tartar of Swedish beef, capers, cornichons. Cognac & mustard cress



### Le Plat Spécial

**CAILLE FARCIE 425**  
Stuffed quail with sautéed spinach, sauce suprême & boiled rice



Mussels & oysters combined with alcohol can cause viral infections & allergic reactions.. Please ask your waiter if you want 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 À L'OIGNON**  
Onion soup with caramelized onions, levain croutons, Gruyère cheese & parsley  
235

**OMBLE CHEVALIER ET SAUCE SANDEFJORD**  
Baked arctic char fillet, sautéed haricots verts, agretti, baked shallots, boiled potatoes & Sandefjord sauce  
365

**CABILLAUD ET PETIT POIS À LA FRANCAISE**  
Pan-fried cod loin with lardons, Romain lettuce, sweet peas, potato puree & red wine sauce  
495

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

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

### Chateaubriand

For 2 people, cooking time approx. 40 min

Beef tenderloin, bacon wrapped haricots verts, tomatoes, pommes frites & sauce béarnaise  
1295



### 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 SÉLECTION DE FROMAGES**  
Selection of cheeses served with bread & marmelade  
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 CAMEL 115**  
Cognac cream

**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 caramelized oats, vanilla cream & cinnamon

**GLACES ET SORBETS 55/SCOOP**  
Vanilla- / Apple ice cream /  
Blackberry- / Tangarine sorbet  
Optional: warm chocolate sauce 35

**PRALINE AU CHOCOLAT 55/P**  
Orange & fudge