

Créations

LA JOLIE MARGUERETTE 185
Olmecca 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

Apéritifs

PERRIER-JOUËT , Grand Brut, Champagne 215	HENRI VILLAMONT Crémant de Bourgogne 145
DOYARD , Blanc de Blancs, Champagne 250	DOMAINE ROLET 2016 Vin Jaune 220

Les Hors-D'Œuvres

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 195
Aged for 28 months

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

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

CAVIAR 950
Crêpes vonnassienne with 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



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

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

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

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

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

RIS DE VEAU "CORDON BLEU" 425
Breaded sweetbreads filled with Gruyère cheese & smoked ham, pickled white onions, mâché lettuce, fennel & mornay sauce with blue cheese

ESCALOPE DE VEAU 395
Grilled veal loin, sautéed capers, parsley, lemon, celery with brown butter jus, roasted garlic & pommes frites

Chateaubriand

For 2 people, approx. 40 min
Beef tenderloin, tomatoes, bacon wrapped haricots verts, 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

Le Plat Spécial

FOIE DE VEAU À L'ANGLAISE 385
Floured & fried calf's liver, lardons, capers, parsley, boiled potatoes & red wine sauce



Les Fromages et les Desserts

LA SÉLECTION DE FROMAGES 215
Selection of cheeses served with bread & marmelade
One piece 85 / Three pieces 215

FRAISES AU LAIT 165
Gariguettes strawberries with vanilla cream & milk ice cream

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

CRÈME CARAMEL 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- / Tangerine sorbet
Optional: warm chocolate sauce 35

PRALINE AU CHOCOLAT 55/P
Orange & fudge