

Créations

LA JOLIE MARGUERETTE 185
Patron blanco, Coitreau, blood orange & habanero

EIFFEL AFTERNOON 175
Johnnie Walker Black Label, peach, cherry blossom tea & soda

PARISIAN STAR MARTINI* 195
Absolut vodka, passion fruit, vanilla, lemon & champagne

JARDIN ROUGE* 165
Beefeater, strawberry, basil, tomato, white cacao & lemon

BÂTARD SUCRÉ 175
Chez Jolie's Bacardi dark rum blend, coffee, vanilla & chocolate

LE CROISSANT* 185
Absolut vodka, amaretto, croissant & brown butter



Sans alcool

LA INGEFÄRA 85
Ginger, honey & lemon

LE JORDGUBB 95
Strawberry, basil & lime

LA TONIC 85
Paragon timur berry, lemon & tonic

*Contains lactose



Martinis

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

VESPER 195
Plymouth, Absolut Elyx & Lillet Blanc

RED HOOK 195
Michter's Rye, Berto Rosso & maraschino

ROCKEFELLER MARTINI 235
*Never Never Oyster Shell Gin & Noilly Prat
Served with a Fine de Claire oyster from the Dousset family*



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'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 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 950
Crêpes vonnassienne with caviar 30g, sour cream, onions, lemon & brown butter



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

ENTRECÔTE AU POIVRE 625
Pan-fried dry-aged entrecôte with haricots verts, green pepper sauce & pommes frites

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

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

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 sorbet

Optional: warm chocolate sauce 35

PRALINE AU CHOCOLAT 55/P
Orange & fudge



Les Entrées

FROMAGE BLANC ET POIREAU 185
Goat cheese crème with baked & grilled leeks, croutons, apple, raisins, lemon & 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 & hazelnuts

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

Le Plat Spécial

QUENELLES DE CABILLAUD 285
Cod quenelles with caviar, sweet peas, shallots, lemon, oyster & parsley velouté



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.