

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 Céline oyster from Vendée*



Apéritifs

PERRIER-JOUËT , Grand Brut, Champagne 215	HENRI VILLAMONT Crémant de Bourgogne 145
DOYARD , Blanc de Blancs, Champagne 215	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

HUÎTRES NATURELLES
1 p 40 / 6 p 195 / 12 p 350
Céline oysters from Vendée. Served with cocktail sauce & sauce mignonette

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

OCIETRA CAVIAR 850
Crêpes vonnassienne with Ocietra caviar 30g, sour cream, onions, lemon & brown butter



Les Entrées

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

CRÈME VICHYSOISE 295
Cold vichyssoise, Kalix bleak roe, pickled onions, cucumber & dill

ASPERGES BLANCHES 325
White asparagus, hollandaise sauce & Bayonne ham

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

CARPACCIO DE VEAU 265
Veal carpaccio from Järinge farm, artichoke barigoule, tomato concassé, fennel pollen & herb salad

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

SALADE NIÇOISE 365
Grilled tuna fish, potatoes, tomatoes, haricots verts, white onions, olives & anchovies

TRUITE ARCTIQUE AU FOUR 385
Baked arctic char fillet, sauteed haricots verts, pickled white onions, fioretta, boiled potatoes & Sandefjord sauce

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

POULET EN PRIMEUR 445
Tarragon stuffed spring chicken with green asparagus, sauteed spinach, grilled sweet peas & chicken jus

ESCALOPE DE VEAU 395
Grilled veal loin, sauteed 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 50
SAUCE BÉARNAISE 45
HARICOTS VERTS 95
SALADE MAÏSON / House salad 55
SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65



Les Plats Spéciaux

ŒUFS À LA ROYALE 285
Cold-smoked salmon, butter-toasted brioche, sauteed spinach, baked egg, hollandaise & rainbow trout roe

AGNEAU FERMIER GRILLÉ 385
Grilled lamb from Järinge Farm, fioretta, carrot, garden peas, mint, potato purée & lamb jus



Les Fromages et les Desserts

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

RHUBARBE À LA CARDAMOME 155
Cold poached rhubarbs with lavender cream cheese, cardamom ice cream, roasted white chocolate & puff pastry

CRÈME CARAMEL 115
Cognac cream

FONDANT AU CHOCOLAT 155
Chocolate fondant & vanilla ice cream

MADELEINES 95
Four freshly baked madeleines with lingonberry sugar

GLACES ET SORBETS 55/SCOOP
Vanilla- / Cardemom ice cream / Blackberry sorbet

Optional: warm chocolate sauce 35

FRAISES GARIGUETTE ET GLACE AU LAIT 125
Gariguetta strawberries, milk ice cream, lightly whipped cream & long pepper meringue

PRALINE AU CHOCOLAT 55/P
Flavor of the day