

Créations

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

L'AMOUR DES POMMES 175
Chez Jolie's Bacardi dark rum blend, apples, Yellow Chartreuse, chai spices & lemon

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

TARTE TATIN* 185
Jameson, cinnamon, vanilla & apple



Sans alcool

ADRIATICO SOUR 125
Adriatico Amaretto 0,0%, lemon, egg & sugar

LE JORDGUBB 95
Strawberry, rooibos & lime

LA TONIC 95
Paragon timur berry, lemon & tonic

Martinis

DRY MARTINI 195
Tanqueray No. 10, Noilly Prat & bitters

VESPER 195
Plymouth, Absolut Elyx & Lillet Blanc

OLIVE MARTINI 195
Taggiasco Olive Gin, Noilly Prat & olive bitter

RED HOOK 195
Michter's Rye, Carpano Classico & maraschino

ROCKEFELLER MARTINI 235
*Never Never Oyster Shell Gin & Noilly Prat
Served with a Céline oyster from Vendée*



Classics

FRENCH 75 185
Martell VS, Champagne & lemon

PENICILLIN 175
Johnnie Walker Black Label, ginger, honey & lemon

NAKED & FAMOUS 195
Del Maguey Vida, Aperol, Yellow Chartreuse & lime

SAZERAC 195
Few Rye, Martell VS, bitters & absinthe

PERFECT NEGRONI 185
Bombay Sapphire Premier Cru, Carpano Classico, Noilly Prat & Campari



Apéritifs

PERRIER-JOUËT CHAMPAGNE, Grand Brut	220	CRÉMANT DE LOIRE, Paul Buisse	150
M. GONET CHAMPAGNE, Blanc de Blancs	220	2016 VIN JAUNE, Domaine Rolet	220
2016 LOUIS ROEDERER CHAMPAGNE	325	ALC FREE SPARKLING WINE, OddBird	105

Les Hors-D'Oeuvres

HUÎTRES NATURELLES

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

HUÎTRE ROCKERFELLER 55/p

Herb- & garlic gratinated oyster, spinach & shallots

TAPENADE 95

Served with grilled bread

PAIN ET BEURRE MAÏSON 65

Bread & home-made butter

RILLETTES DE CANARD 125

Duck rilette, herbs & grilled bread

JAMBON IBERICO 195

Aged for 28 months

SAUCISSON 90

Aveyron sausage



Les Entrées

FROMAGE BLANC À LA TRUFFE 235

Goat cheese crème, baked & crispy Jerusalem artichokes, truffel vinaigrette & fresh autumn truffle

PARIS-BREST

Paris-brest with sour cream, chives, dill, pickled red onions & brown butter

Bleak roe from Kalix 30g 350

Caviar Ocietra 30g 850

Leopard serving 30g + 30g 1145

MOULES AU VIN BLANC 215

Wine poached mussels with apple, fennel, celery, kale & mussel velouté

TERRINE DE FOIE GRAS 325

Duckliver terrine, butterfried brioche, Sauternes jelly, frisé lettuce & chervil

TARTARE DE BŒUF 190

Mixed tartar of Swedish beef, capers, cornichons, Cognac & mustard cress

Christmas Menu à la Jolie

TERRINE DE FOIE GRAS

Duckliver terrine, butterfried brioche, Sauternes jelly, frisé lettuce & chervil

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CANARD SAUVAGE

Pan-seared wild duck breast, white beans, carrots, celery, kale, Albufera sauce & potato purée

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BÛCHE DE NOËL

Almond joconde, chocolate mousse, cherry compote & vanilla ice cream

850

Wine pairing 595



Les Plats Principaux

SALADE CHÈVRE CHAUD 295

Goat cheese au gratin with trevisano & castelfranco lettuce, walnuts, romesco crème, celeriac & grapefruit

SOUP À L'OIGNON 285

Gratinated onion soup, croutons, Gruyère cheese & parsley

TRUITE ET SAUCE SANDEFJORD 385

Baked arctic char fillet with flower sprouts & haricots verts, toasted almonds, dill-boiled potatoes & Sandefjord sauce

TURBOT GRILLÉ 670

Grilled turbot on the bone with sauteed spinach, white onions, grilled lemon, béarnaise sauce & pommes frites

CANARD SAUVAGE 425

Pan-seared wild duck breast, white beans, carrots, celery, kale, Albufera sauce & potato purée

RIS DE VEAU CORDON BLEU 475

Breaded veal sweetbreads stuffed with Gruyère cheese & smoked ham served with tarragon velouté, tomato concassé, maché lettuce & rice with tarragon & tomato vinegar

STEAK MINUTE ET CAFÉ DE PARIS 385

Grilled minute steak with braised leek, runner beans, Café de Paris butter & pommes frites

STEAK AU POIVRE 625

Pepper-crusted beef tenderloin, sautéed spinach, roasted Amandine potatoes, baked onion & green peppercorn sauce

Les Accompagnements

POMMES FRITES 50

SAUCE BÉARNAISE 45

HARICOTS VERTS 95

SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65



Chateaubriand

200 gr Wagyu from Kagoshima

Pan-seared Wagyu sirloin, tomatoes, pommes château, sauce béarnaise & green salad

1595

Les Fromages et les Desserts

LA SÉLECTION DE FROMAGES

Selection of cheeses served with bread & marmelade
One piece 85 / Three pieces 215

TERRINE DES POMMES ET GÂTEAU AUX AMANDES 155

Caramelised apples, almond cake, vanilla crème, pineapple weed ice cream & spiced apple must

CRÈME CARAMEL 115

Cognac cream

BABA AU RHUM 195

Baba au rhum flavored with saffron, crème diplomate & citrus

BÛCHE DE NOËL 135

Almond joconde, chocolate mousse, cherry compote & vanilla ice cream

MADELEINES 95

Four freshly baked cardamom madeleines with vanilla sugar

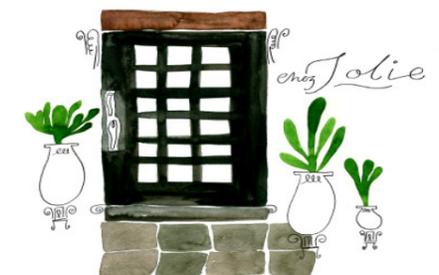
GLACES ET SORBETS 55/SCOOP

Vanilla- / Cardamom ice cream / Raspberry sorbet

Optional: warm chocolate sauce 35

PRALINE AU CHOCOLAT 55/P

Dark chocolate & hazlenuts



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