

Créations

LA JOLIE MARGUERETTE 185

Patron blanco, blood orange, habanero & lime

VELVET DAIQUIRI* 175

Bacardi Superior Heritage, Bacardi Carta Negra, strawberry, rooibos, cardamom, lime

PARISIAN STAR MARTINI 195

Absolut vodka, passion fruit, vanilla, lemon & Champagne

TARTE TATIN* 185

Jameson, cinnamon, vanilla & apple



Sans alcool

FRENCH BLOOM 75 140

French Bloom Alc-free sparkling, lemon & sugar

ADRIATICO SOUR 125

Adriatico Amaretto 0,0%, lemon, egg & sugar

BLOOMING ROUGE 105

Strawberry, French Bloom Alc-free sparkling, rooibos & lime

LA TONIC 95

Paragon timur berry, lemon & tonic



Martinis

DRY MARTINI 195

Tanqueray No. 10, Noilly Prat & bitters

OLIVE MARTINI 195

Taggiasco Olive Gin, Noilly Prat & olive bitter

MARTINEZ 195

Hernö Old Tom Gin, Antica formula & 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

CORPSE REVIVER NO. 2 175

Bombay Sapphire Premier Cru, Cointreau, Lillet blanc & lemon

SAZERAC 195

Few Rye, Martell VS, bitters & absinthe

PERFECT NEGRONI 185

Bombay Sapphire Premier Cru, Carpano Classico, Noilly Prat & Campari

*Contains lactose

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
R DE RUINART BRUT CHAMPAGNE	295	ALC-FREE SPARKLINGBLANC , FrenchBloom	140

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 & schallots

PAIN ET BEURRE MAÏSON 65

Bread & home-made butter

TAPENADE 95

Served with grilled bread

RILLETTES DE CANARD 125

Duck rilette, herbs & grilled bread

JAMBON IBERICO 195

Aged for 28 months



Les Entrées

FROMAGE BLANC À LA TRUFFE 235

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

PARIS-BREST 350

Paris-brest with bleak roe from Kalix, sour cream, chives, dill, pickled red onions & brown butter

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



Les Entrées Spéciaux

CAVIAR OCJETRA

Oscietra caviar 30 g with butter fried crêpes vonnassienne, sour cream, chives, red onions, dill, lemon & brown butter

850

SALADE LOUIE AU HOMARD

Lobster salad with pan-seared lobster tail, tomatoes, avocado, lime, boiled egg & Louis dressing

450



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 395

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

TURBOT GRILLÉ 695

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

MAGRET DE CANARD 425

Pan-seared 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 395

Grilled minute steak with sautéed capers, celery, pickled mustard seeds, brown butter, red wine sauce & pommes frites

STEAK AU POIVRE 625

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

Les Accompagnements

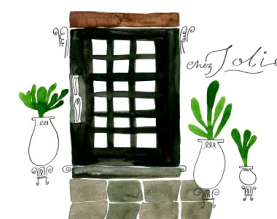
POMMES FRITES 50

SAUCE BÉARNAISE 45

HARICOTS VERTS 95

SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65



Les Fromages et les Desserts

LA SÉLECTION DE FROMAGES

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

CHOUX AU CRAQUELIN "SEMLA" 155

Cardamom ice cream, pecan praliné, vanilla & almond cake, punch caramel & hot meadowsweet milk

CRÈME CARAMEL 115

Cognac cream

PARFAIT AU CHOCOLAT ET NOISETTES 165

Milk chocolate & hazelnut parfait, cocoa glazed cherry mousse, cardamom anglais & roasted hazelnuts

SORBET DE YAOURT & DES AGRUMES 135

Lemongrass & vanilla mousse, yogurt sorbet flavored with lime leaves, passion fruit with citrus salad & honey cake

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.