

Créations

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

ROUGE DAIQUIRI 175
Bacardi Carta Blanca, Yellow Chartreuse, lime, strawberry & roiboos

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

VANILLE OLD FASHIONED 185
Brugal 1888, caramelized sugar & vanilla

CRÈME DE PÊCHE* 185
Jameson, earl grey, peach, honey & lemon



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

VODKA MARTINI 195
Grey Goose, 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

QUEENS KNEES 185
Boulard Grand Solage, honey, Champagne & lemon

DARK 'N STORMY 175
Bacardi Rum Añejo Cuatro, ginger beer & lime

CORPSE REVIVER NO. 2 175
Bombay Sapphire Premier Cru, Cointreau, Lillet blanc & lemon

SAZERAC 195
Few Rye, Martell VS, bitters & absinthe

BOULVARDIER 185
Few Bourbon, Carpano Classico & 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 & shallots

PAIN ET BEURRE MAÏSON 65

Bread & home-made butter

TAPENADE 95

Served with grilled bread

CRUDITÉS DE LÉGUMES 125

Selection of raw spring vegetables with capers, lemon & herb dip

JAMBON CRU ET MELON 195

Jambon de la Vallée des Aldudes with cantaloupe melon & Espelette pepper



Les Entrées

FROMAGE À LA CRÈME ET TOMATES 195

Cream cheese with Délice de Bourgogne, variation of tomatoes, tomato vinaigrette, basil & pickled wild garlic capers

ASPERGES BLANCHES 325

Boiled white asparagus, trout roe, browned butter hollandaise & chervil

FLEUR DE COURGETTE 225

Zucchini blossom stuffed with turbot mousseline, parsley-oyster foam, persillade & lemon

ÉCLAIR À LA VOLAILLE 235

Éclair with foie gras & chicken liver mousse, hazelnuts, rhubarb, Sauternes syrup & nasturtium

TARTARE DE BŒUF 190

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



L'Entrée Spécial

CRÊPES VONNASSIENNE

Crêpes vonnassienne with sour cream, red onion, lemon & brown butter

Bleak roe from Kalix 30g 345

Caviar Ocietra 30g 850

Beluga Noble Vodka 3cl 180



Les Plats Principaux

SALADE CHÈVRE CHAUD 295

Goat cheese au gratin on crisp lettuce & endive, with walnuts, romesco cream, celeriac & poached apple

SALADE NIÇOISE 295

Grilled tuna, salad, tomato, green beans, olives, anchovies, potatoes, boiled egg & vinaigrette

TRUITE ET SAUCE SANDEFJORD 395

Steamed arctic char fillet with baked golden beets, haricots verts, toasted almonds, pickled white onions, dill & Sandefjord sauce

TURBOT GRILLÉ 695

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

POULET DE PRINTEMPS 325

Herb & lemon-stuffed half spring chicken, cauliflower crème, gnocchi, fiorina cauliflower & chicken velouté froth

AGNEAU GRILLÉ À LA RATATOUILLE 395

Grilled lamb from Järinge Farm, tomato cream, zucchini, eggplant, basil, confit fresh garlic & vinegar jus

RIS DE VEAU CORDON BLEU 475

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

STEAK MINUTE 415

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

Les Accompagnements

POMMES FRITES 50

POTATO PUREE 65

SAUCE BÉARNAISE 45

SALADE MAÏSON / House salad 55

SALADE DE TOMATES / Tomatoes, mustard vinaigrette 65



Le Plat Spécial

STEAK AU POIVRE 625

Pepper-crust beef tenderloin, haricots verts, Amandine potato confit, baked onion & green peppercorn sauce

Les Fromages et les Desserts

LA SÉLECTION DE FROMAGES

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

CRÈME CARAMEL 115

Cognac cream

RHUBARBE FORCÉE 145

Herb sorbet, baked forced rhubarb, vanilla mousse, roasted honey cake, rhubarb curd & lemon meringue

VARIATION DE CASSIS 155

Cocoa glazed currant leaf ice cream, almond cake, blackcurrant compote, crystallized almonds, sour cream foam & black currant mousse

PARIS-BREST 165

Chocolate crémeux, vanilla ice cream, almond praliné, roasted pecans, cherry cream, toffee sauce & bee pollen

MADELEINES 95

Four freshly baked lemon 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

Hazlenuts & raspberries



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.