

# STARTERS



## CHÈVRE CHAUD

baked goat cheese on sour dough bread, red and yellow beets, honey, pistachio and lemon

**110 SEK**

## LE TOAST SKAGEN

shrimps, mayonnaise, brioche, dill, lemon, rainbow trout roe and horseradish

HALF **110 SEK** FULL **179 SEK**

## BLEAK ROE TOAST

bleak roe, fried toast, crème fraîche, red onion and lemon

**195 SEK**

## MAIN FISH & CHIPS

cod with curry mayonnaise, pickles, french fries and "mashed peas"

**159 SEK**

## "PARISARE"

beef burger, brioche, sauce béarnaise, fried egg, spinach, tomato, dijon dressing, deep fried onion and french fries

**169 SEK**

## FISH &

### SEAFOOD STEW

croutons, rouille and parmesan

HALF **110 SEK**  
FULL **189 SEK**

with a glas of white wine  
**268 SEK**

## STEAK TARTARE

capers, beetroots, red onion, egg yolk, horse radish and dijon

HALF **145 SEK**  
FULL **199 SEK**

full is served with french fries and green salad

## PARMESAN BREADED PORK CUTLET

provençale vegetables, rocket salad, lemon butter and potato purée with bacon

**179 SEK**

## ENTRECÔTE CAFÉ DE PARIS

tomato salad with pickled onion and horseradish, café de paris butter and french fries

**285 SEK**

## HALLOUMI POT-AU-FEU

tomato based stew, beans, zucchini, rouille and new potatoes with pistou

**199 SEK**

# SEAFOOD

## SHRIMPS

sourdough bread, rouille, truffle mayonnaise and lemon

HALF **135 SEK** FULL **199 SEK**

## OYSTERS

rye bread, butter, lemon, sweet & sour cucumber and shallot vinaigrette

**35 SEK/pc**

## LOBSTER THERMIDOR

lobster shell stuffed with parmesan and tarragon gratinated lobster, tomato salad, truffle mayonnaise and french fries

HALF **199 SEK** FULL **349 SEK**

## SEAFOOD PLATTER

½ lobster, 4 oysters, 250 g shrimps and 30g bleak roe

**499 SEK**

# Desserts

## CRÈME BRÛLÉE

HALF **69 SEK** FULL with lemon sorbet **99 SEK**

**TIRAMISU** cherry sorbet, chocolate soil and pickled cherries  
**105 SEK**

**TARTE AU CHOCOLAT** with vanilla ice cream, chocolate mousse and chocolate bread **105 SEK**

**THREE KINDS OF CHEESE** **145 SEK**



# SALADS

## FARMER'S SALAD

goat cheese, wheat berries, grilled vegetables, olives, walnuts, rocket salad and honey & dijon dressing  
**119 SEK**

## CAESAR SALAD

chicken parmesan, croutons, bacon, salad and caesar dressing  
**149 SEK**

## SHRIMP SALAD

hand peeled shrimps, avocado, egg, cauliflower, dijon vinaigrette, wheat berries, horseradish and rouille  
**169 SEK**

## SALMON SALAD

blackened raw salmon, pickled tomatoes, green beans, avocado dressing, pistacho and fried halloumi  
**165 SEK**

# TOAST

all are served on sourdough bread with salad, sauce and pickled cucumber

**GRATINATED CROQUE MONSIEUR**  
bayonne ham, cheese, dijon and tomato **95 SEK**

**PANINO CON HUMMUS**  
hummus, grilled vegetables, spinach, harissa and mozzarella **95 SEK**

**PROSCIUTTO TRE FORMAGGIO**  
cream cheese, mozzarella, parmesan, prosciutto and rocket salad **105 SEK**

**PANINO AL SALMONE**  
smoked salmon, goat cheese and spinach, served with a small shrimp salad **109 SEK**

**"LE CLUB SANWICH"**  
chicken, bacon, mayonnaise, tomato, avocado salad, dijonaise and french fries  
**139 SEK**

## COLD

**SHRIMP SANDWICH**  
hand peeled shrimps, butter fried toast, mayonnaise, egg, dill and horseradish  
**169 SEK**

# AFTER NOON TEA

Sat & Sun 12-15  
**219 SEK**/p.p.  
with a glass of champagne  
**315 SEK**



**MON - FRI**  
**100 SEK**  
**SAT**  
**129 SEK**

Mon - Fri  
salad, bread  
and coffee  
included

# LUNCH

**MON- FRI 11.15 - 14.00**

**SAT 12.00 - 14.00**

**FISH OF THE WEEK** (served Mon - Fri):

Salmon stuffed plaice shellfish sauce, roasted cauliflower with dill pistou, pickled tomatoes and cauliflower stomp

**VEGETARIAN OF THE WEEK** (served Mon - Fri):

Roasted celeriac "Piccata", tomato sauce, saffron mayonnaise, grilled vegetables and wheat berries

**MON:** Beef brisket, stewed root vegetables with horseradish, pickled cucumbers, mustard vinaigrette and new potato mash

**TUE:** - Deer patties, vinegar fried onion, pickled cucumber, red wine gravy, garlic butter and rosemary roasted potatoes

**WED:** Fried pork loin, béarnaise butter, fried raw green vegetables, red wine gravy and roasted new potatoes

**THU:** Chicken schnitzel, blue cheese sauce, apple, walnuts and roasted root vegetables

**FRI:** Blackened pork loin, chili mayonnaise, roasted vegetables with garlic vinaigrette and potato wedges

**SAT:** Butcher's steak, ratatouille, aioli, parmesan and french fries