



MENU À LA CARTE
de
STATIONEN
À
UPPSALA
1866 2011
SUÈDE



ENTRÉES



CHÈVRE CHAUD

baked goat cheese on sourdough bread, red and yellow beets, honey, pistachio and lemon **110 SEK**

BURRATA

cream filled buffalo mozzarella, crudité with tomatoes and fennel, dill and hazelnuts **125 SEK**

MUSHROOM TOAST

roasted brioche, cream fried mushrooms, parmesan and truffle vinaigrette **110 SEK**

1/2 FISH & SEAFOOD STEW

croutons, rouille, cream and parmesan **125 SEK**

LE TOAST SKAGEN

shrimp, mayonnaise, dill, lemon, rainbow trout roe, onion and horseradish

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

LOBSTER BISQUE

saffron boiled fennel, crème with aged cheese, apple, cress and roasted brioche **135 SEK**

BLEAK ROE TOAST

Kalix bleak roe, fried toast, smetana, red onion and lemon **255 SEK**

SNAILS BOURGOGNE

garlic butter, curly-leaf parsley and bread 6 pieces **130 SEK**

1/2 STEAK TARTAR

capers, beetroots, red onion, egg yolk, horseradish and dijon **145 SEK**

FOIE GRAS TERRINE

toasted brioche, fig marmalade, vinegar boiled grapes, pistachio and cress **155 SEK**

Afternoon Tea



Saturday & Sunday
12.00-16.00

219 SEK/p.p.
with a glass of
champagne
315 SEK

OYSTERS

lemon, sweet & sour cucumber
and shallot vinaigrette

35 SEK/st

PLATS PRINCIPAUX

PORTABELLO CONFIT

vegan cheese, tomato gravy, pistachio, deep fried chickpeas, tomato salad and french fries

220 SEK

FISH & SEAFOOD STEW

croutons, rouille, cream and parmesan

HALF **125 SEK** FULL **199 SEK**
with a glass of white wine **278 SEK**

SEARED SALMON

"sauce hollandaise", herb fried autumn mushrooms, trout roe, broad beans and dill seasoned hasselback potatoes

199 SEK

CURED COD

browned butter, hand peeled shrimp, pea salad, horseradish, thin french fries and almond potato purée with roe

275 SEK

VEAL MINUTE STEAK

onion fried beans, confit tomatoes, red wine gravy, choron sauce and french fries

199 SEK

SUPLÉMENTS ET ACCOMPAGNEMENTS

CAFÉ DE PARIS-BUTTER	20 SEK
"SAUCE BÉARNAISE"	20 SEK
TOMATO & ONION SALAD	30 SEK
GREEN SALAD with dijon vinaigrette	30 SEK
FRENCH FRIES	30 SEK
ROASTED BEETS	35 SEK
POTATO PURÉE with bacon	40 SEK

PARISARE

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

169 SEK

STEAK TARTAR

capers, beetroots, red onion, egg yolk, horseradish and dijon

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

full is served with green salad and french fries

PARMESAN BREADED PORK CUTLET

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

179 SEK

LE BEEF RYDBERG

diced beef, sautéed onions, red wine gravy, poached egg, mustard crème, roasted onions and potatoes

265 SEK

ENTRECÔTE CAFÉ DE PARIS

tomato salad with pickled onion and horseradish, Café de Paris butter and french fries

295 SEK

CHERRY FRIED RED DEER

preserved mushrooms, cabbage, pommes allumettes, red wine gravy with cherries and tartelette with Västerbotten-cheese and jerusalem artichoke "royale" **275 SEK**

PEPPER STEAK

cognac flambéed beef tournedos with pepper sauce, "légumes de luxe" and french fries

350 SEK

Les Desserts

ICE CREAM & SORBET

pistachio ice cream, toblerone ice cream, rum-raisin ice cream, vanilla ice cream, cherry sorbet, raspberry sorbet, lemon sorbet **39 SEK** /scoop

CRÈME BRÛLÉE HALF **69 SEK** FULL served with lemon sorbet **99 SEK**

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

GATEAU MAZARIN mazarin pie with blueberries and cookie crumble served with pistachio ice cream **105 SEK**

TIRAMISÙ cherry sorbet, chocolate crumbs and pickled cherries **105 SEK**

THREE KINDS OF CHEESE **155 SEK**

KINDLY ADVISE US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY

**PETIT
FOUR**
35 SEK

/piece