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**A TELIER**

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ATELIER

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# SOMETHING BEFORE DINNER

## *Champagne*

NV Piper Heidsieck Cuvée Brut	150/850
NV Égly-Ouriet Brut Grand Cru	295/1795
2014 Louis Roederer Blanc des Blancs	325/1895
NV Piper Heidsieck Rosé Sauvage	185/995



## *House Specials*

### **L'argousier**

Tequila, Cointreau, Sea Buckthorn, Carrot

### **Pineapple Express**

Rum, Grilled Pineapple, Lime

### **La Mûre**

Gin, Montenegro, Blackberry, Tonic

### **Le Rouge Monte**

Hennessy, Montenegro, Cherry, Bitters

### **Safran Blanc**

Gin, Saffron, Suze, Lillet

**All 165**

## *Gin & Tonics*

Hendricks, Fentimans Indian Tonic

Hernö Gin, Fentimans Indian Tonic

Monkey 47, Fentimans Indian Tonic

Pink Pepper Gin, Valencia Orange Tonic

**All 165**

## *Classics*

Negroni

Old Fashioned

Pendennis

Whiskey Sour

Paloma

**All 165**

## ENTRÉE

### Coquille Saint-Jacques 185

*Smörstekt pilgrimsmussla, Oscietra Caviar, potatiscrème, saltad pistage & pistagevelouté*

### Poêlé langoustine 175

*Halstrad havskräfta & torskmousseline med grillat dillsmör, Bubu Arare ris & rostad kycklingmajonnäs*

### Terrine de céleri-rave 125

*Rotselleriterrin, glaserad svartrot, crème på gräddkokt lök & rödvinssås med rökt lök*

### Tartare de bœuf 145

*Handskuren oxtartar, kaprismajonnäs, friterad lök, dijonvinaigrette & riven Havgus*

### Bœuf épicé 155

*Kryddsotad ox, dragonsenap, friterad lök, whiskey-picklad lök & rökt mörsgsky*

### Ankrilette émaillée 120

*Glaserad ankrilette, duo på palsternacka, mandaringelé & jus gras*

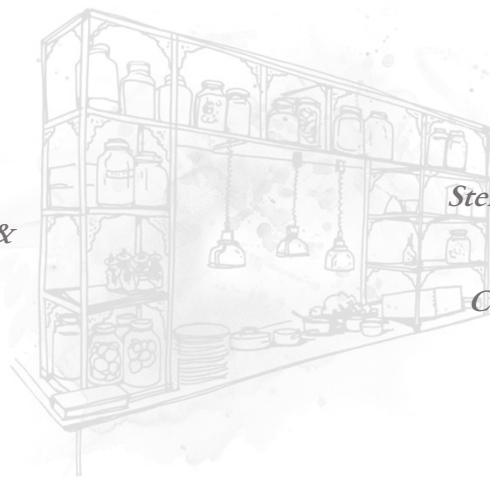
### Pommes de terre confites aux herbes 115

*Örtconfiterad potatis, picklad dillgelé, riven Skärsild & potatischips med yoghurtpulver*

## PLAISIRS DE TABLE

### VIANDE SIGNATURE DE PIGALLE 495:-

Pigalle's signatur kött



## SNACKS

Terrine de pomme de terre 65  
*Potatisterrin, crème fraîche & chiliolja*

Fine de Claire 40/st  
*Ostron, schalottenlöksvinaigrette & citrongelé*

Fine de Claire 40/st  
*Ostron, riven kycklinglever & äppelgelé*

Biscout 75  
*Kex gjord på karamelliserad lök med kycklinggelé, sauternstekt lök & riven Comté*

## GRANDE

Chou en dentelle rouge cuit depuis longtemps 205  
*Långbakad röd spetskål, getost, ragu på matvete, sås på rödkål & timjansolja*

Filet de chevreuil frit 265  
*Stekt hjortfilé, puré på vit morot & miso, rödvinssky, lardo*

Longe de morue confinée 275  
*Confiterad torskrygg, duo på persiljerot, sjökoraller, rökt smör, grön ärta & nashipäron*

Poitrine de coq cuite au four 225  
*Bakat tuppbröst från Marieströms gård, baloutine på kycklinglår & dragon, jus gras & Gammelknas*

# MENU DESSERT

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## DESSERTS

### Panna cotta de chocolat au lait 105

*Vispad mjölkchokladpannacotta, pistagegrädde & ängsyramaräng*

### Crème de banane caramélisée 110

*Karamelliserad banan crème, chokladjord & ananassorbet*

### Crème Brûlée 105

*Smaksatt med Tahiti vanilj*

### Praline 45

*Hemmagjord pralin*

## Sweet & Strong

Maury 30 ans, Mas Amiel

2018 Coteaux du Layon, Domaine Belargus

1998 Douro, Quinta de Vargellas Vintage Port, Taylor Fladgate

2008 Toscana, Vin Santo, Fattoria Felsina

2019 Breganze, Torcolato Maculan

2016 Málaga, Molino Real, Telmo Rodriguez

Jerez, PX Centenario Murillo, Lustau

4cl/6cl

116/174

104/156

128/192

104/156

96/144

96/144

96/144

## After dinner cocktails

### Espresso Martini

Vodka, Borghetti, Espresso

### Noix de Coco

Hazelnut, White Cacao, Cream

### Old Fashioned

Bourbon, Scotch, Maple Syrup, Angostura Bitters

### Negroni

Gin, Campari, Sweet Vermouth

All 165



## BY THE GLASS

### *White*

#### **France**

2020 Beaujolais Blanc Chardonnay, Jean-Marc Lafont **145/575**  
2021 Côtes du Roussillon, Naturel Blanc, Mas Amiel **155/610**

#### **Italy**

2021 Breganze, Vesapiolo Maculan **138/525**  
2020 Toscana, Poggio Argentato, Fattoria Pupille **150/595**  
2019 Langhe, Nascetta La Regina, Braida **185/725**

#### **Spain**

2020 Rias Baixas, Albariño Alba de Vetus, Bodegas Vetus **138/525**  
2019 Louro Godello, Rafael Palacios **165/655**  
2019 Mendoza, Alta Chardonnay, Catena **170/675**

#### **Germany**

2020 Rheinhessen, Riesling Trocken, Riffel, **138/525**  
Rheinhessen, Blanc de Noir, Weingut Gröhl **145/575**

#### **South Africa**

2021 Stellenbosch, Inspector Péringuey Chenin Blanc, Jordan **135/495**

2020 Côtes-du-Roussillon, Domaine de Bila Haut  
2020 Vinsobres, Les Cornuds, Perrin  
2020 Beaujolais-Villages Les Granits Bleus, Jean-Marc Lafont  
2020 Maury Sec, Oiseau Rare, Mas Amiel

2018 Sardinia, Montessu, Agricola Punica  
2019 Veneto Rosso Brentino, Maculan  
2021 Breganze, Pinot Nero, Maculan  
2017 Piemonte, Barbera d'Asti Montebruna, Braida

2020 Manchuela, Clos Lojen, Viñedos Ponce  
2018 Salamanca, Ciclón Rufete, Viñas Serranas  
2017 Tenerife, Benje Tinto, Envinata  
2018 Ribera del Duero, Pruno, Finca Villacreces  
2017 Galicia, A Torna dos Pasás, Luis Anxo Rodriguez  
2019 Gredos, La Bruja de Rozas, Comando G  
2016 Gredos, Las Uvas de La Ira, Dani Gomez

2018 Burgenland, Zweigelt, Umathum

### *Red*

#### **France**

**135/495**  
**145/550**  
**138/525**  
**155/625**

#### **Italy**

**135/495**  
**150/595**  
**155/625**  
**170/675**

#### **Spain**

**135/495**  
**138/525**  
**150/595**  
**150/595**  
**155/625**  
**180/695**  
**195/725**

#### **Austria**

**150/595**

# BEER

## *Draught*

Kronenbourg 1664, Lager 5,6% (Fr) **86**

## *Bottles & Cans*

Carlsberg Hof Lager 5% (Dk)	<b>62</b>
Birra Poretti Lager 5% (It)	<b>69</b>
Brooklyn Defender IPA 5,5% (Us)	<b>79</b>
Electric Nurse APA 4,6% (Se)	<b>79</b>
Stigbergets Amarillo Citra APA (Se)	<b>79</b>
Guinness West Indies Porter 6% (Ir)	<b>85</b>
Råå Bryggeri Organic IPA 6% (Se)	<b>86</b>
Dugges Elderflower & Pear Sour 4,5% (Se)	<b>86</b>
Øl Snuble Juice Session Ipa 4,5% (Dk)	<b>86</b>

## *Low & Lovely*

Brooklyn Special Effects Hoppy Lager 0,4%	<b>52</b>
Mikkeller Drink'in The Sun, Wheat Ale 0,3%	<b>62</b>
Råå Bryggeri Organic IPA 0,5%	<b>58</b>