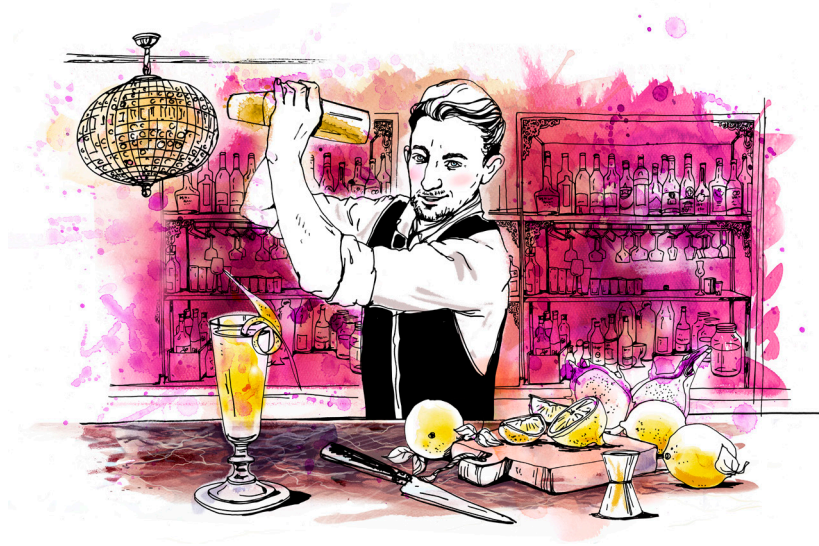




SOMETHING BEFORE DINNER

CHAMPAGNE

Crémant de Bourgogne, Bailly Lapierre	150 / 850
Lacroix Dunesse Cuvee Vanessa NV	185 / 925
Lacroix Dunesse Cuvee Vanessa NV 37,5 cl	475
Lacroix Dunesse Cuvee Vanessa NV Magnum	2095
Charles Heidsieck Brut Réserve	215 / 1300
NV Charles Heidsieck Magnum	2900
Charpentier Terre d'Émotion Rosé	295 / 1795
2014 Louis Roederer Blanc des Blancs	325 / 1895



SIGNATURE COCKTAILS

Poire Rémy	169
Pear, Cognac, Vanilla, Bitters, Club soda	
Bijou De Amour	169
Rum, Chartreuse, Raspberry, Cranberry, Coffee Bitters	
Amaize	169
Rye Whiskey, Frangelico, Vanilla, Popcorn	
Tonique Cerise	169
Hernö Pink, Cherry, Licorice, Tonic	
Mirage De Pomme	169
Applejack, Cointreau, Pisco, Lemon, Apple Foam	
Piment Fumé	169
Mezcal, Montenegro, Chili, Thyme	

CLASSICS WITH A TWIST

French 75	169
Gin, Lemon, Orange, Crémant	
Espresso Martini	169
Espresso, Cointreau, Baileys, Cream	
Old Fashion	169
Bourbon, Scotch, Maple Syrup	
Negroni	169
Gin, Campari, Blackberry, Vanilla, Sweet vermouth, Port wine	

MAIN COURSE

SNACKS

Oven baked Camembert <i>(for two persons)</i>	295
Cloudberry, roasted levain <i>(available as gluten-free)</i>	
Oscietra Royal Caviar 5g	245
Served with Grey Goose vodka 2cl	
3 pieces of cheese	185
Rye bread, warm blueberry & rosemary marmalade	
Ancrylette	105
Levain, cornichons & onion relish	
Tartelett	85
Cauliflower cream, Comté, browned butter & truffle	
Oyster	1 pcs/45 6 pcs/245 12 pcs/490

STARTERS

Seared Scallop	195
Cucumber and chilli gel, herbal oil with orange & dill velouté flavored with cloves	
Beef tartare	185
Goat cheese cream, variation on beetroot & pine nuts	
Candied root celery	155
Almond emulsion, caramelized carrot & marigold	
Carpacio Pelle Janzon	225
Beef filet, roe, egg yolk cream, brioche crouton, fried red onion & horseradish	
Smoked char	175
Pickled onions, warm apple compote & leek velouté	
Salt-roasted beetroot	175
Chevré croquette, roasted garlic jus, cauliflower cream, pickled mustard seeds	

MAINS

Duck Frites	325
Truffle emulsion, Jus gras & fried Brussels sprouts	
Lamb fillet	345
Lamb gravy, celeriac craem, Brussels sprouts & lingonberries	
Butter-fried cod	365
Oyster velouté, pickled turnip, roasted broccoli, sunflower seeds & crustad with cod tarts on kefir & dill	
Butternut squash	295
Almond potato chips, cream on porcini mushrooms, pickled Shiitake & kale	
Breaded red sole fillet	395
Variation of beetroot, polka beet crudité, brown butter buerre blanc with spring onion capers & Avruga caviar	
Côte de bouef <i>(for two persons)</i>	995
Tomato and onion salad, Bordelaise sauce & french fries <i>(Estimated cooking time 45min)</i>	

SIDES

Potato purée topped with browned butter	65
Crispy potato with herbs	65
Black Truffle	95
Half Lobster tail	255
Kalix löjrom 15g	105

DESSERT MENU

DESSERTER

Crème Brûlée	65
Cherry Bavaroise	135
Pickled cherries, meringue & ice cream on Tonka bean	
Coffee sweets	105
Marmalade confectionery, chocolate tartlette, blondie brownie	
Vanilla ice cream	135
Hot chocolate sauce & banana meringue	
White buche de noel	135
White chocolate powder, duo on blackcurrant & roasted chocolate sorbet	
Sorbet/ice cream of the day	45

SWEET & STRONG

4 CL / 6 CL

Maury 30 ans, Mas Amiel	116 / 174
2012 Castello di Brolio Vin Santo, Ricasoli	115 / 169
Château Bouscassé Brumaire	116 / 174
Taylor's 20 Years Old Tawny NV	80 / 120
Le Tertre du Lys d'Or Sauternes	72 / 108
Château de La Calonnière – Coteaux de Layon	65 / 98
Jerez, PX Centenario Murillo, Lustau	96 / 144



BY THE GLASS

WHITE

FRANCE

Beaujolais Blanc Chardonnay, Jean-Marc Lafont	145 / 575
Chablis Les Alleees Du Vignoble, Dom. D'henri	198 / 795
Sancerre, Grandes Perrières.....	175 / 695
Bourgogne Côte d'Or Chardonnay, Nuiton-Beaunoy	160 / 645

SPAIN

Pazo Señorans Albariño	175 / 695
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USA

Sandhi Central Coast Chardonnay, sandhi Wines	225 / 895
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GERMANY

Gröhl Riesling.....	145 / 575
Deidesheimer Leinhöhle Riesling, Bassermann-Jordan, Pfalz	200 / 825

RED

FRANCE

Beaujolais-Villages Les Granits Bleus, Jean-Marc Lafont	145 / 575
Maury Sec, Oiseau Rare, Mas Amiel.....	180 / 725
Bourgogne Côte d'Or, Nuiton-Beaunoy	170 / 675
Galus Saint Emilion Grand Cru,	230 / 925
Union De Producteurs De Saint-Émilion	
Lirac, Xavier Vignon.....	155 / 625
Domaine de Panisse Côtes-du Rhône Le Mazet.....	145 / 575

ITALY

Sardinia, Montessu, Agricola Punica	155 / 625
Piemonte, Cadia Barbera d'Alba	170 / 675
Pietranera, Mauro Vannucci.....	160 / 645

ARGENTINA

Mora Negra, Finca Las Moras	160 / 645
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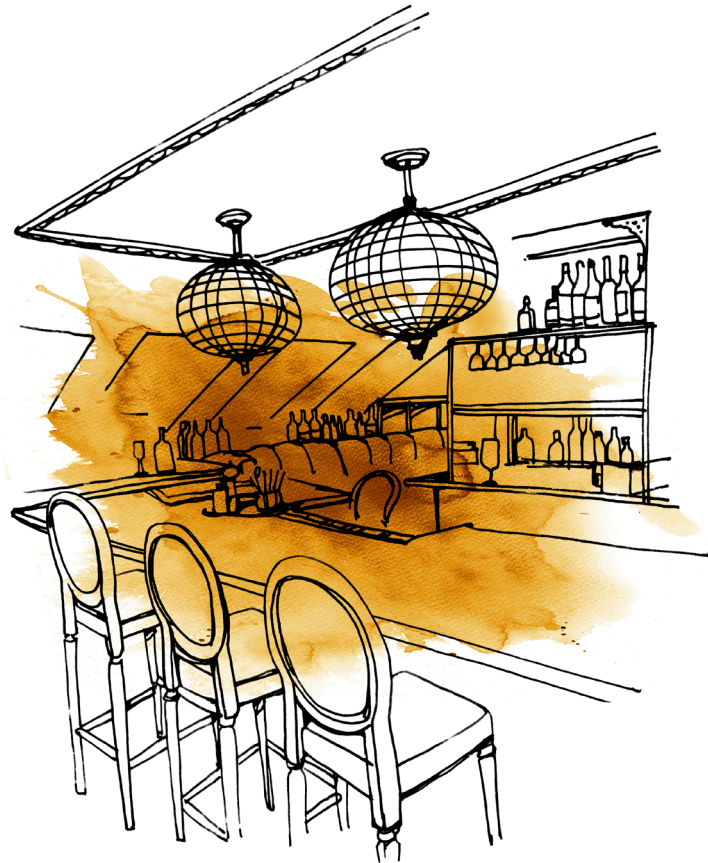
SPAIN

Pies Negros, Bodegas Artuke.....	155 / 625
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USA

H3 Cabernet Sauvignon, Ste Michelle Wine Estates.....	155 / 625
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BEER



DRAUGHT

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

BOTTLES & CANS

Carlsberg Hof Lager 4,2 65

Birra Poretti Lager 5% 79

Brooklyn Defender IPA 5,5% 89

Guinness West Indies Porter 6% 98

Poppels APA..... 98

Poppels Hazy IPA 109

Poppels Sour Fruit Ale..... 89

Poppels West Coast IPA..... 98

LOW & LOVELY

Brooklyn Special Effects Hoppy Lager 0,4% 65

Mikkeller Drink'in The Sun, Wheat Ale 0,3% 86