

BRUNCH MENU

465 SEK / PERSON

SOMETHING TO START WITH

*Your first serving is a sharing of all starters.
The quantity is of course adapted to the size of your party.*

Pigalles "mini chevre chaud"
Mini Skagen toast
Pigalles "Salad Nicoise"
Tartare

MAIN COURSE

Choose a main course of your choice per person.

Eggs Benedict
Poached eggs, smoked ham, sautéed spinach, levain, hollandaise

Eggs Royal
Poached eggs, smoked salmon, dijon vinaigrette, levain, hollandaise

Avocado Toast
Poached egg, dijon vinaigrette, tomato, levain, red onion reliche

Avocado Salad
Smoked avocado, grilled gem salad, semi-dried tomato, bergamot vinaigrette

Croque Monsieur
Bayonne ham, brie royale, dijon, truffle emulsion

Croque Madame
Bayonne ham, brie royale, dijon, fried egg, truffle emulsion

Lobster roll
Butter-fried lobster, chili emulsion, stalk celery, roasted onion

Fried Chicken
Butter-fried levain, harrisa emulsion, lollo rosso, pickled silver onion

Herb-baked chicken thigh fillet
Grilled gem salad, tomato, baked egg, smoked Caesar emulsion

DESSERT

On our lovely dessert table, you'll find everything good you can think of, and some more...

Here you eat exactly what you want and how much you want!

MORE LUXURY

Oysters
1st/65
6st/245
12st/490

Vodka & Caviar 245
Oscietra Royal Caviar with
Grey Goose vodka

Oven-baked camembert 275
Honey, rosemary, grilled levain

SIDES & ADD-ONS

Pommes with dip 75

Dirty Fries with dip 75

Side Salad 45

Smoked salmon 15

Add-on truffle 95