

BRUNCH

Menu

Mini Entrées kommer som sharing på bordet. Välj en varmrätt per person och avsluta med vår härliga dessertbuffé.

Mini Entrées *ingår i brunchen*

PIGALLES "RÖDBETSTARTAR"

Picklad gulbeta, getostkräm, valnötsvinägrett, saltrostade valnötter
PIGALLE'S "BEETROOT TARTARE"

Pickled golden beetroot, goat's cheese cream, walnut vinaigrette & salt-roasted walnuts

MINI SKAGEN

Brioche, forellrom, gräslök, dill

MINI SKAGEN

Brioche, trout roe, chives & dill

RÅBIFF

Romescokräm, fikon, gravad äggula, sotad lök

BEEF TARTARE

Romesco cream, fig, egg yolk and onion

Varmrätter

ÄGG BENEDICT - 185

Pocherat ägg, English muffin, rökt skinka,

sauterad spenat, hollandaise

EGGS BENEDICT Poached egg, English muffin, smoked ham, sautéed spinach, hollandaise

ÄGG ROYAL - 195

Pocherat ägg, English muffin, rökt lax,

sauterad spenat, hollandaise

EGGS ROYALE Poached egg, English muffin, smoked salmon, sautéed spinach, hollandaise

AVOKADO TOAST - 185

Pocherat ägg, English muffin, avokadoröra,

tomat- och löksalsa, chilliolja

AVOCADO TOAST Poached egg, English muffin, avocado, tomato & onion salsa, chili oil

CROQUE MONSIEUR - 215

Bayonne skinka, brie duo royale, comté,

Dijon, tryfflemulsion

CROQUE MONSIEUR Bayonne ham, Brie Duo Royale, Comté, Dijon mustard, truffle emulsion

LOBSTER ROLL - 215

Smörstekt hummer, chiliemulsion, stjälkselleri,

rostad lök, örtsallad

LOBSTER ROLL Butter-poached lobster, chili emulsion, celery, crispy onion, herb salad

FRITERAD KYCKLING – 215

Levain, coleslaw, saltgurka, chilihonung

FRIED CHICKEN Levain bread, coleslaw, pickles, chili honey

BURRATA – 165

Gemsallad, marinerade tomater, chilivinägrett,

pistagepesto, saltrostad pistage

BURRATA Little gem lettuce, marinated tomatoes, chili vinaigrette,

pistachio pesto, salt-roasted pistachios

Lyxa till det?

OSTRON - 1st/65 6st/245 12st/490

Vinägrett på schalottenlök, citron tabasco

OYSTERS

Shallot vinaigrette, lemon & Tabasco

ROYAL OSCIETRA CAVIAR - 245

Grey goose vodka

CAMEMBERT - 275

Levain, rabarbermarmelad & timjan

CAMEMBERT

Levain, rhubarb marmalade & thyme

Sides

FRENCH FRIES WITH DIP - 65

DIRTY FRIES MED DIP - 75

SIDE SALLAD - 45

LEVAIN - 25

Add on SMOKED SALMON - 35

Add on FRIED EGG - 25

Add on TRUFFLE- 95



DRINK

Menu

P I G A L L E
Welcome to our table

Sparkles & Champagne

Ruida Domo Cava Brut	130/625
Cremant de Bourgogne, Bailly Lapierre	155/850
Lacroix Dunesse Cuve Vanessa NV	185/995

White Wine by Glass

Domaine de Cibadiès Chardonnay, Pays d'Oc, France	155/ 665
Grandes Pierres Sancerre, Loire, France	185/ 735
La Ferme de Confluences, Muscadet, Loire, France	175/ 715
Domaine de la Monette Bourgogne Blanc, France	250/ 1050
Gröhl Riesling Trocken, Rheinhessen, Germany	150/ 625
Winzerhof Sax Grüner Veltliner, Austria 1 liter	145/ 725
Muros Antigos Alvarinho, Vinho Verde, Portugal	165/ 705
Chateau Ste Michelle Chardonnay, Washington, USA	145/ 595

Red Wine by Glass

Domaine de Cibadiès Pinot Noir, Pays d'Oc, France	155/ 665
Domaine de la Monette Coteaux Bourguignons, France	225/ 990
Domaine de Panisse Côtes du Rhône, France	185/ 795
Galius Saint Emilion Grand Cru, Bordeaux, France	280/ 1250
Genessa Rosso, Sicilia, Italy	145/ 575
Carlin de Paolo Nebbiolo, Piemonte Italy	180/ 725
Winzerhof Sax Zweigelt, Austria 1 liter	145/ 725
Magna Vides, Vera Vides Tinto, Ribera del Duero, Spain	180/ 815
Ballard Lane Pinot Noir, Central Coast, California, USA	170/ 750

Signature Cocktails - 174

PIGALLOMA

Strawberry-infused tequila, lime, pink grape, chili salt

SPRITZ À LA BASIL

Gin, basil, Cava, lime, Fig leaf soda

GOLDEN HEAT

Mezcal, suze, chili, mango, agave

PASSION FOR BUBBLES

Vanilla-infused vodka, Vermouth, passion fruit, Riesling

FASHION CALVA

Calvados, apricot, apple, bitters

Classic Cocktails - 174

COSMOPOLITAN

Vodka, Cointreau, cranberry juice, lemon

DARK AND STORMY

Dark Rum, lime, Ginger beer

FRENCH MARTINI

Vodka, Raspberry, lemon, Pineapple

LAST WORD

Gin, chartreuse, Maraschino, lemon

AMERICANO

Campari, vermouth, soda, orange

Beer & Cider

NOAM Lager Bottle 5,2%	105
Kronenburg Lager Draft 5,5%	86
Kronenburg Blanc Draft 5,0%	90
Pigalle IPA, Session 4,8%	98
Prodigium, New England IPA 6,3%	129
Citrauvin, American Pale Ale 5,6%	98
Holy Grale, Extra Special Bitter 5,9%	98
Empress, Stout 10,5%	111
Hallon Passion, Sour Ale 4,2%	98
Peroni Nastro Azzurro Gluten-free 5%	99
Carlsberg Hof, 4,2%	75
Galipette Cider Biologique 4,0%	109

Non-Alcoholic

Kronenburg Blanc 0,0%	70
Carlsberg Hoppy Lager 0,0%	70
OddBird Blanc De Blanc Sparkling 20cl	125
Leitz Eins Zuei Zero Riesling	105
Rabel Kamptal Verjus Spritz 33cl	105
Sparkling Water 70cl	25
San Pellegrino, Aranciata Rossa, Limonata, Chinotto	55
Cola, Cola Zero, Fanta, Sprite	55
Redbull, Redbull Zero	55

