

- BIENVENUE À -

bolaget

ENTRÉES - FÖRRÄTTER

Huîtres; ostron med tillbehör 35 kr/st 6st : 180 kr
Oysters with trimmings

Hareng; matjessill, ägg, gräddfil, kavring, prästost, brynt smör 135kr
Soused herring, egg, sour cream, winter bread, local cheese, browned butter

Chèvre chaud; getost, oliver, sallad, pinjenötter, rosmarinhonung 135 kr
Goat's cheese, olives, salad, pine seeds, rosemary honey

Steak tartar; biff, purjolök, majonnäs, cornichons, vattenkrasse 145kr
Steak tartar, beef, leek, mayonnaise, cornichons, watercress

Foie gras; ankleverterriner, smörstekt surdegsbröd, fikonmarmelad 175 kr
Terrine of duck-liver, butter-fried sourdough bread, fig marmalade

DESSERTS

Argousier; havtorn, drömmar, maräng, vaniljglass 110 kr
Sea buckthorn, cookies, meringue, vanilla ice cream

Coupe Colonel, Citronsorbet med en bra skvätt vodka 95 kr
Lemon sorbet with vodka

Crème Brulée 95 kr

Fromages; ostar med tillbehör 145 kr
Selection of cheeses with trimmings

Café Gourmand homme; espresso, 4cl Bache Gabrielsen Cognac & chokladtryffel 150 kr

Café Gourmand femme; espresso, 4cl Plantation Grande Reserve Barbados Rom & mini-crème brulée 150 kr

Café Gourmand Suédois; bryggkaffe, 4cl guldkant (punsch & cognac) & chokladboll 150 kr

LES PETITS 45 KR/ST

Chokladtryffel, mini-crème-brulée, en kula sorbet, en kula glass, en chokladboll eller en bit ost
Your choice of: Chocolate truffle, mini-crème brulée, a scoop of sorbet, a scoop of ice-cream, a chocolate ball or one piece of cheese

PLATS - VARMRÄTTER

Cabillaud; torsk, morotspuré, fänkål, forellrom, beurre blanc 275kr
cod, carrot purée, fennel, trout roe, buerre blanc

Agneau; gårdslamm, rotselleri, hasselnötter, friterad grönkål, rostad vitlökssky 275 kr
Lamb, local produce, celeriac, hazelnuts, fried green cabbage, roasted garlic jus

Choucroute Garnie; surkål, confiterat anklår, merguez, dijonsenap 215 kr
Sauerkraut, duck confit, merguez, Dijon mustard
(Royale; lägg till en skiva ankleverterriner till ovanstående 65 kr
Add a slice of duck-liver terrine)

Bouef; hängmörad biff, haricots verts, sauce béarnaise, pommes 285 kr
Sirloin, haricots verts, sauce béarnaise, french fries

Porc; porchetta, sobrasada, puyinsragu, aioli, syrad lök 225
Porc; porchetta, sobrasada, puy lentils, aioli, pickled onion

Chou-fleur; blomkål, bakat ägg, tryffel, brynt smör, hasselnötter 210 kr
cauliflower, baked egg, truffle, browned butter, hazelnuts

IRISH COFFEE

Irländsk Whisky, Farinsocker

LEONARD SACHS

Grand Marnier, Kahlúa

KAFFE KARLSSON

Cointreau, Baileys

KAFFE CALYPSO

Kahlúa, Rom

