

LES SNACKS

CHÈVRE CHAUD

Baked goat's cheese with figs and lavender honey
35 SEK/each

HÛTRES FINES DE NORMANDIE

Oysters from Normandy with accompaniments
25 SEK/each

PANIER DE CHARCUTERIE

A selection of French cold cut meats with pâté, cornichons and levain bread
190 SEK

LE MENU 22/2-25/2 FÉVRIER

LE MENU
MAISON
Rouge

CHAR "CONFIT"

with avruga caviar, cress and green apple

RISOTTO "À LA PAYS BASQUE"

with saffron, spiced sausage and Espelette pepper

CANETTE ET CASSOULET

duck breast with lentil ragout and foie gras

LE FROMAGE

with marmelade, fruit and nut bread

CITRON TARTELETTE DE "MENTON"

with browned meringue, lemon curd and cherry sorbet

5 COURSE 650SEK

Le
• DÎNER •
FAMILIALE

The french family dinner starts with a

SALADE DE CAMPAGNE

with duck rillettes, cornichons and mustard dressing and continues with a

COD LOIN FAÇON BRANDADE

pan-fried with potato purée au gratin, bacon and red wine jus.

As a finish we serve a

VANILLA ICE CREAM

with crumble and chocolate sauce.

450 sek

BON APPÉTIT!

LES GRILLADES
au feu de bois
BARBECUE

CONTRE FILET PROVENÇALE

Beef sirloin with haricots verts, tomato and potatoes au gratin

350 SEK

BAR DE LIGNE CITRONÉE

Whole grilled bass with lemon butter, green chili and fennel

235 SEK

AVEC LE CAFÉ

MADELEINE 25 SEK/each

MACARON 35 SEK/each

CHOCOLATE TRUFFLE 25 SEK/each

POT DE CRÈME 45 SEK/each