



- In a world full of amazing ingredients we have chosen to focus on two that we fancy a bit extra, and those are Entrecôte and Salmon. We also love all kinds of vegetables. And sauce! Especially sauce. Therefore these creations have their natural place on our menu.

ENTRÉES

GREENS

PARMESAN & PARSLEY GRATINATED
WHITE ASPARAGUS (AAA).....155:-
Green asparagus crudités and
foamy hollandaise.

PICKLED BEETS.....145:-
Home-made cream cheese, herb
salad and beetroot dressing.

NETTLE SOUP.....145:-
Baked egg and deep fried nettles.

SALMON

NAJAD SALMON LE ROUGE.....165:-
Smooth fingerling potato crème,
bleak roe from Kalix, ramps,
coldsmoked rapeseed oil and
crispy dark rye bread.

LIGHTLY CURED SALMON
THREE KINDS OF PEPPER.....145:-
Green pea crème, apple, salmon
roe and frothy champagne.

THINLY SLICED SASHIMI ON
FRÖJA SALMON.....165:-
Poached white asparagus,
scallop and nam jim-dressing.

ENTRECÔTE

MIXED STEAK TARTARE.....155:-
Oyster mayonnaise, pickled beets,
crispy capers, butterfried levain
bread and herbs.

CARPACCIO.....175:-
Thinly sliced entrecôte with
crispy shallots, Västerbotten
cheese and French potato aioli.

LE ROUGE'S HOUSE-MADE
HOT DOGS.....115:-
Flavoured with fennel and
roasted garlic. Served with Le
Rouge's honey mustard.



MAIN COURSES

SALMON

RAVIOLI WITH
ORGANIC SALMON - 195:-
Sautéed spinach, tomato fondue
and foamy beurre blanc.

STEAMED & LIGHTLY CURED - 215:-
With your choice of side orders.
Have a look on the other side of
your menu.

PAN SEARED CUTLET - 265:-
Cutlet on the bone with lobster
bearnaise, French tomato salad,
dill & chives aioli and pommes
frites.

BOUILLABAISSE - 255:-
Salmon- & lobster sausage, seared
Norwegian organic salmon with
vegetables and classic
bouillabaisse.

BREADED AND SEARED LOIN OF
RAINBOW TROUT - 245:-
Brandade, chicken beurre blanc,
white asparagus and shredded
tomatoes.

LIGHTLY BLACKENED
FRÖYA LOIN - 275:-
With pressed & crisp fried celery,
salmon roe, carrots and frothy
mussel sauce.



GREENS

THE KITCHENS CHOICE
OF PRIMEURS - 225:-
Green pea crème, pistou and
dried oats.

WHOLE BAKED CELERIAC - 225:-
Rosemary, honey, creamy
butternut pumpkin,
salt- & sugar popped pumpkin
seeds and crispy mushrooms.

AUBERGINE - 225:-
Ovenbaked whole aubergine with
feta- & goat cheese, tomato and
three kinds of carrot.

ENTRECÔTE

- For your entrecôte you'll get to choose your own sides. Turn the page.

ENTRECÔTE OF THE HOUSE - 365:-
250g
From Lövsta Slakteri with fine marmoration
and typical Swedish beef flavours.

ENTRECÔTE FROM POLAND - 275:-
250g
Young, grass fed animals raised in an
old fashioned country style that really pays off.

ENTRECÔTE FROM DOWN UNDER - 395:-
300g
Black Angus from Queensland, Australia with
a beautiful marmoration and high beef flavours.

HÄNGMÖRAD ENTRECÔTE FRÅN SKARE - 425:-
250g
Meat from Danish Skare is quite famous and this cut is
no exception. Dry aged for 21 days gives a tender meat
with great flavour.

ORGANIC ENTRECÔTE FROM URUGUAY - 365:-
250g
Dry aged entrecôte of free roaming, grass fed cows
from northern Uruguay gives a mild and tender meat.

SCOTTISH HIGHLAND ENTRECÔTE - 350:-
250g
Cattle from the Scottish Highlands, carefully
selected by the level of fat in their meat.
Aged for at least 14 days.

BRAISED ENTRECÔTE FROM BAVARIA - 365:-
(for this one we've already chosen your sides)
Slow-cooked, braised entrecôte with truffled
potato purée, pickled onions and balsamico
roasted carrots, all together in red wine sauce.

WAGYU + 5/6 - 595:-
200g
Animals bred according to a 2000 year old Japanese
tradition. A very tender meat that must be experienced.

ENTRECÔTE SPECIAL OF THE DAY - N/A
Size and price varies.
Sometimes we stumble upon an extra fine piece of
entrecôte from one of our purveyors. A piece that we
rather eat ourselves, lightly intoxicated by a bottle of
red from the cellar. But tonight we will give you the
chance to experience it instead.

TURN THE PAGE FOR ALL THE SIDES



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“CARNEVALE” SALMON & ENTRECÔTE

A MEDLEY OF OUR SALMON ENTRÉES,
FOLLOWED BY LOTS OF ENTRECÔTE
FROM ALL AROUND THE WORLD,
SERVED WITH THE KITCHENS
SELECTION OF SEASONAL SIDES.
FOR DESSERT WE’LL SERVE
A CRÈME BRÛLÉE.

695:-/PERSON
Minimum 4 people

SIDE DISHES

- FOR YOUR ENTRECÔTE YOU’LL GET TO CHOOSE YOUR OWN SIDES.
WE RECOMMEND TWO SAUCES, ONE VEGETABLE AND ONE POTATO.
OR ANY OF OUR CLASSIC SELECTIONS BELOW.

LE ROUGE’S CLASSIC SIDES

- Makes difficult
decisions easy.
Try any of our favourite combos.

CLASSICS FOR SALMON

BLEAK ROE HOLLANDAISE,
DILL- & CHIVES AIOLI,
HERB TOSSED NEW POTATOES
AND GRILLED GREEN ASPARAGUS.

THE KITCHENS CHOISE

OX TAIL GRAVY WITH
RICH RED WINE, CAFÉ DE PARIS
BUTTER, HARICOT VERTS,
“HASSELBACK” POTATO
AND BEARNAISE.

THE SERVICE CHOISE

TRUFFLE BEARNAISE,
HERB- & GARLIC BUTTER,
TRUFFLE BUTTER, FRENCH
TOMATO SALAD AND POMMES
FRITES WITH TANGY HERBS.

POTATO

- The King of root vegetables.

HERB TOSSED NEW POTATOES
POTATO PURÉE
POTATO PURÉE WITH TRUFFLE
POTATO PURÉE WITH HORSE RADISH
“HASSELBACK” POTATOES
POMMES FRITES WITH TANGY HERBS

GREENS

- Don’t forget to eat your greens!
As a child you were maybe not so keen to finish your
vegetables but today no meal is complete without them.

WARM ACCOMPANIMENTS

BROCCOLI THREE WAYS
Puréeed, crispy & steamed and foamy

WHOLEROASTED CAULIFLOWER
Cauliflower cream and fried leaves

VARIATION OF BEANS
Sweet & sour tomatoes

GRILLED GREEN ASPARAGUS
Parmesan and baked tomato

SMALL ARTICHOKEs
With flavours from Provence

HARICOT VERTS
Bacon and pickled onions

GRILLED AVOCADO
Paprika relish

BAKED PRIMEUR ONION
Leek crème

PORTABELLO FRIED WITH GARLIC
Roasted mushroom crème and raw mush-
room

BALSAMICO ROASTED CARROTS

COLD ACCOMPANIMENTS

SPINACH SALAD
with lemon and parmesan

FRENCH TOMATO SALAD

ROMAINE LETTUCE CAESAR

SAUCES & BUTTER

- Yes, we do have a penchant for sauces and we
think that the only thing that’s better than a
good sauce is two good sauces...

WARM EMULSIONS

BEARNAISE
LOBSTER BEARNAISE
TRUFFLE BEARNAISE
HOLLANDAISE
BLEAK ROE HOLLANDAISE with trout roe

COLD EMULSIONS

DILL & CHIVES AIOLI
SOUTHERN FRENCH POTATO AIOLI
ROUILLE
JAPANESE SMOKED SOY MAYONNAISE

WARM SAUCES

OX TAIL GRAVY WITH RICH RED WINE
SAUCE OF THREE KINDS OF PEPPER
PORCINI SAUCE
L’ESCARGOT SAUCE PROVENÇALE
GORGONZOLA

FLAVOURED BUTTER

CAFÉ DE PARIS
GARLIC & PARSLEY
DILL BUTTER
TRUFFLE BUTTER



ALLERGIES?

Please ask us about
what’s in your food.

TURN THE PAGE FOR ENTRÉES AND MAINS