

Cocktails 155

CULISE	Rum, strawberry, coconut, pineapple, chai
PASTIS ET POIRE	Gin, pastis, pear
JULIET 2.0	Vodka, passion, raspberry, lime, chili
NEGRONI	Gin, campari, sweet vermouth
DRY MARTINI	Gin, dry vermouth

Oysters

LA SPÉCIALE DE CLAIRE 45

Mignonette, lemon and tabasco
1/2 dozen 250 - 1/1 dozen 450

GILLARDEAU COCKTAIL SIZE 35

Mignonette, lemon and tabasco
1/2 dozen 195 - 1/1 dozen 350

ROCKEFELLER 55

1/2 dozen 295 - 1/1 dozen 550



Snacks

SALTY POTATO CHIPS 35

MARCONA ALMONDS 50

NOCELLARA OLIVES 40



Culise deals

4 OYSTERS

2 GLASS OF CHAMPAGNE

495

10 OYSTERS

1 BOTTLE OF CHAMPAGNE

1250

Caviar

ANNA DUTCH CAVIAR

Served with blinis, smetana, red onion, watercress and lemon

10G BAERII CAVIAR 325

50G BAERII CAVIAR 895

Add-on ice cold Purity vodka 80/person

Add-on ice cold Ógin Barley 120/person

30G KALIX VENDACE ROE 345

Verre de vin

CHAMPAGNE

S.A. Etienne Dumont Brut, Maison Burtin 175/1100

S.A. Brut Réserve, Taittinger 175/1100

CAVA

Delapierre Brut Tradición, Masía Bach 99/495

VINS BLANCS

2023 Chardonnay, Art De France Blanc 95/475

2022 Chablis Le Finage, La Chablisienne 155/775

2022 Riesling, Even & Odd 140/700

2022 Côtes-du-Rhône Blanc, E. Guigal 130/650

2023 Sauvignon Blanc, Les Calcaires 130/650

VINS ROUGES

2023 Pinot Noir, Les Calcaires 95/475

2021 Coteaux Bourguignons Rouge, Maison Louis Jadot 155/775

2020 Côtes-du-Rhône Rouge, E. Guigal 130/650

2019 Les Hauts de Granget Saint-Emilion, Bordeaux 180/900

2021 Nostre País Rouge, Michel Gassier 165/825

VINS DOUX

2018 Sauternes, Le Tertre du Lys D'or 110

2017 Taylor's Port 110

2018 Brännlands Iscider 110

Starters

STEAK TARTARE 165

Chanterelle mayonnaise, beets, chicory roots, pickled onion, watercress, grated comté cheese

2021 Coteaux Bourguignons Rouge, Maison Louis Jadot 155

SALMON TARTARE 175

Shallot confit, chili, ginger, pickled cauliflower, mango, pomegranate, dill, cilantro, crispy bread, trout roe, browned butter & sesame mayonnaise

2022 Riesling, Even & Odd 140

CULISE MATJES HERRING 165

Add-on beer and aquavit 145

Herring from Norröna, potato, creamy egg, red onion, sour cream emulsion, dill, dark rye bread crumbles & browned butter

TOAST SKAGEN 175

Fresh prawns in mayonnaise, levain toast, lemon, horseradish & dill

CALAMARI FRITTI 145

Espelette pepper, black garlic aioli & lemon

LES ESCARGOTS À LA PROVENÇALE 145

Levain toast

SEARED SCALLOPS 185

Roasted pumpkin cream, fried pumpkin, toasted hazelnuts, aquavit jelly, dill oil & buttered dill jus

MUSHROOM TOAST 175

Seasonal mushroom in cognac stew, levain toast, thyme, garlic, grated cheese & rose hip glaze

CHÈVRE CHAUD 165

Blackened salad, roasted pumpkin cream, roasted hazelnuts, aquavit jelly & browned butter vinaigrette



*Psst!
Add on truffle 75*

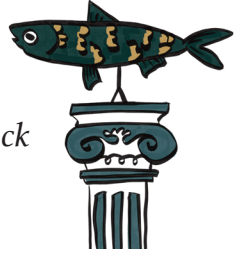


Mains

BUTTER BAKED HALIBUT 375

Savoy cabbage, browned mushrooms in season, roasted parsnip cream, fried black cabbage, pickled kohlrabi, espelette hollandaise "hot mayo" & crispy potato

2021 Côtes-du-Rhône Blanc, E. Duigal 130



Psst!
Add on truffle 75



CULISE CORDON BLEU 295

Prosciutto, cheese, capers, silver onion, parsley, grilled lemon, crispy potato, gravy, herb- and roasted garlic butter

2021 Nostre País Rouge, Michel Lasserre 165

CRISPY SUNCHOKES 265

Corn, Savoy cabbage, fried black cabbage, kohlrabi, browned mushrooms, espelette hollandaise "hot mayo" & potato crisp

SLOW BAKED SIRLOIN 345

Corn boiled in butter, basil pickled tomato, charred silver onion, crispy sunchokes, potato, beef jus & chipotle foam

2020 Côtes-du-Rhône Rouge, E. Duigal 130

LINGUINE & CHILI PRAWNS 245

Creamy shellfish gravy, vannamei prawns in chili and garlic, baked tomatoes, pickled fennel, tarragon & parmesan

Steak Frites

TENDERLOIN 445

VEAL ENTRECÔTE 355

Sautéed haricots verts, baked tomato, pickled onion, grilled lemon, browned butter bearnaise, beef jus & French fries

2019 Les Hauts de Dranget Saint-Emilion, Bordeaux 180

Please ask our staff regarding any food allergies

Desserts

CULISE APPLE PIE 125

Swedish apples, crème Anglaise & caramellized hazelnuts

CLOUDBERRIES 120

Vanilla- and roasted almond ice cream, whipped cream & salty almonds

CRÈME BRÛLÉE 125

Raspberry sorbet & crumble

Rivesaltes Ambré, Drenache Blanc 110

PETIT CHOUX 120

Vanilla ice cream, salty caramel & chocolate sauce

CHEESE 145

Assortment of four cheese, marmalade & fried flatbread

Vallado 10 r/ o Tawny Port 110

TRUFFLE 40

Taste of cassis



Dessertcocktails 145

ESPRESSO MARTINI	<i>Vodka, kaffelikör, espresso, socker</i>
KAFFE KARLSSON	<i>Whiskey, farinsocker, kaffe, grädde</i>
IRISH COFFEE	<i>Kaffelikör, vodka, espresso, socker</i>

Choix du chef

SALMON TARTARE

Shallot confit, chili, ginger, pickled cauliflower, mango, pomegranate, dill, cilantro, crispy bread, trout roe, browned butter & sesame mayonnaise

STEAK TARTARE

Chanterelle mayonnaise, beets, chicory roots, pickled onion, watercress, grated comté cheese

LINGUINE & SCALLOP

Creamy shellfish gravy, vannamei prawns, baked tomatoes, pickled fennel, tarragon & parmesan

SLOW BAKED SIRLOIN

Corn boiled in butter, basil pickled tomato, charred silver onion, crispy sunchokes, potato, beef jus & chipotle foam

CHEESE

Assortment of four cheese, marmalade & fried flatbread

CLOUDBERRIES

Vanilla- and roasted almond ice cream, whipped cream & salty almonds

895

WINE PAIRING *775*

