



## Signature Cocktails

CULISE .....	Rhum, Strawberry, Coconut, Chai	155
PRETTY WOMAN .....	Gin, Raspberry, Champagne	155
FIGHT CLUB .....	Punch, Aperol, Eko Bulldog	155

### Snacks

#### LA SPÉCIALE DE CLAIRE à 55

Shallot vinaigrette, lemon & tabasco

112 dussin 250 - 111 dussin 450

OLIVES 40

MARCONA ALMONDS 55

POTATO CRISPS 35



### Starters

#### TOAST SKAGEN 175

Hand-peeled shrimp, butter fried levain toast, lemon, horseradish & dill

#### STEAK TARTARE 165

Café de Paris emulsion, golden beets, fried capers, pickled red onion, crispy potatoes, cornichons, dressed hearts of lettuce & parmesan

#### AKVAVIT-CURED SALMON 175

Crispy cauliflower, dill tapioca, pickled kohlrabi, silver onion, pomegranate, browned butter, mustard & ginger emulsion

#### MUSHROOM TOAST 165

Classic mushroom ragout à la Tore Wretman on toasted levain bread & dressed salad

#### HERRING PLATE 225

It's holiday season, after all! Ask your server about the alternatives.

## Mains

### SPICY TOMATO AND CHILI PASTA 225

*Rigatoni in a creamy chili & garlic sauce, confit tomatoes, toasted pine nuts, basil-pickled onion, bread crumble & parmesan*

### TERRINE OF CONFIT DUCK LEG 295

*Red cabbage, mashed potatoes, duck gravy flavored with Cointreau, crispy Brussels sprouts & rosemary-roasted apples*

### BAKED HALIBUT 375

*Mashed potatoes, browned mushrooms, fried pumpkin, spiced tomatoes, silver onions, buttered lobster stock & crispy sage*

### STEAK FRITES 375

*Rib-eye steak, tomato salad with silver onions, parmesan, brown butter béarnaise & fries with Culise herb salt*



## Desserts

### GATEAU MARCEL 125

*Port wine poached pears, milk chocolate cream & caramel ice cream*

### RIS À LA MANDE 120

*Cherry compote, chopped Valencia almonds, browned butter & cherry and yogurt sorbet*

### CHEESES 155

*Four cheeses, marmalade & fried flatbread*

### ONE SCOOP OF SORBET 55

*Cherry and yogurt sorbet*

### CHOCOLATE TRUFFLE 45

*Homemade chocolate truffle*



### CANDY TABLE 155

*Take a trip to our candy table (but don't tell anyone!)*

*\*Available on days when the Christmas buffet is served.*

# Winter menu for large parties

Three course meny with your choice of starter, main course and dessert

625

## Starter

### TOAST SKAGEN

Hand-peeled shrimp, butter fried levain toast, lemon, horseradish & dill

### STEAK TARTARE

Café de Paris emulsion, golden beets, fried capers, pickled red onion, crispy potatoes, cornichons, dressed hearts of lettuce & parmesan

## Main

### TERRINE OF CONFIT DUCK LEG

Red cabbage, mashed potatoes, duck gravy flavored with Cointreau, crispy Brussels sprouts & rosemary-roasted apples

### BAKED HALIBUT

Mashed potatoes, browned mushrooms, fried pumpkin, spiced tomatoes, silver onions, buttered lobster stock & crispy sage

## Dessert

### GATEAU MARCEL

Port wine poached pears, milk chocolate cream & caramel ice cream

### CHEESE

Four cheeses, marmalade & fried flatbread

## Vegetarian menu

### MUSHROOM TOAST

Classic mushroom ragout à la Tore Wretman on toasted levain bread & dressed salad

### SPICY TOMATO AND CHILI PASTA

Rigatoni in a creamy chili & garlic sauce, confit tomatoes, toasted pine nuts, basil-pickled onion, bread crumble & parmesan

### GATEAU MARCEL

Portvinskokta päron, mjölkchokladkräm & karamellglass

