

Cocktails 145

CULISE *Signature*

Rum - Strawberry - Coconut - Chai

PRETTY WOMAN *Signature*

Gin - Raspberry - Champagne

WHISKEY SOUR

Bourbon - Lemon - Sugar - Bitters

SPICY MARGARITA

Tequila - Cointreau - Lime - Chili

NEGRONI

Gin - Campari - Sweet Vermouth



Wine by the glass

SPARKLING

S.A. Crémant de Loire, Emelie Laurance	99/495
S.A. Etienne Dumont Brut	175/1100
S.A. Taittinger Brut Réserve	235/1400

WHITE

2022 Marie-Vernay Chardonnay, Cave de Mazenay	95/475
2022 Chablis le Finage, La Chablisienne	155/775
2023 Nahe Riesling Trocken, Weingut Kruger-Rumpf	145/725
2023 Côte-du-Rhône Blanc, E. Guigal	130/650
2023 La Gascogne Sauvignon Blanc-Gros Manseng, Alain Brumont	150/750

RED

2023 Pinot Noir, Les Calcaires	95/475
2023 La Belle Angèle Pinot Noir, Badet Clément	130/650
2021 Côte-du-Rhône Rouge, E. Guigal	130/650
2022 Merlot-Tannat Côtes de Gascogne, Alain Brumont	145/725
2020 Torus Rouge, Alain Brumont	175/875

SWEET

2020 Sauternes, Le Tertre du Lys d'Or	110
2021 Brännland Apple Ice	110
2013 Rivesaltes Ambré Grenache Blanc	110
Quinta do Vallado 10 Y/O Tawny Port	110
Bodegas Navarro Pedro Ximenez 5 Y/O	110

Snacks

ASPARAGUS ARANCINI (2) 125

Browned butter, lemon emulsion, and truffle

BOQUERONES 120

Levain bread and wild garlic vinaigrette

SAUCISSON 115

Cornichons and croutons

PORK CRACKLINGS 85

Truffle mayo and Gruyère

OSTRON SPECIAL DE CLAIRE

*House onion vinaigrette, lemon, and Tabasco
à 55 - 112 dozen 275 - 111 dozen 550*

OSTRON ROCKEFELLER

*Gratinated oysters, butter sauce, and herbs
à 65 - 112 dozen 325 - 111 dozen 650*

CRISPS/OLIVES/ALMONDS

35/40/45

Starters

KALIX ROE 30G 295

Butter-fried levain bread, crème fraîche, iced red onion, dill, and lemon

TOAST SKAGEN 175

Hand-peeled shrimp, butter-fried levain bread, lemon, horseradish, and dill

TARTELETTE 185

Tartlette with white asparagus, char tartare, sugar snap peas, rhubarb jelly, browned butter, and crushed nuts

Vegetarian: Without char 175

2023 Nahe Riesling Trocken, Weingut Kruger-Rumpf

ESCARGOTS À LA PROVENÇALE 155

Garlic gratinated snails with levain bread

STEAK TARTARE À LA PELLE JANZON 195

Swedish ox, Kalix roe, horseradish cream, egg yolk, pommes allumettes, red onion, and chives

2023 La Belle Angèle Pinot Noir, Badet Clément

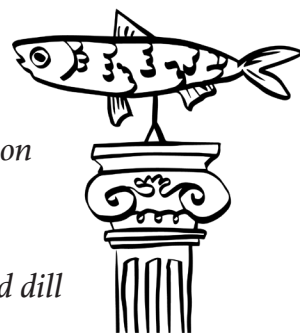
CRÈME NINON 125

Green pea soup with Champagne, smetana, and croutons

Add-on 15g Kalix roe 85

CHICKEN LIVER MOUSSE 145

Levain bread, Sauternes-cooked green tomatoes, browned onion powder, and watercress



Main courses



DUCK BREAST 325

Puy lentils, vinegar pork, orange jelly, carrot crudités, and mashed potatoes

2021 Côte-du-Rhône Rouge, E. Guigal

GLAZED CARROTS 255

Puy lentils, orange jelly, caramelized goat cheese, and mashed potatoes

BAKED COD "FISH GRATIN" 375

Cod from Norway, duchess potatoes, lobster sauce, mushrooms, lemon, shrimp, and pickled onion

BUTTER-FRIED CHAR "EARLY SPRING" 325

Wild garlic hollandaise, white asparagus, crispy rhubarb, buttered potatoes, and spinach

2023 Côte-du-Rhône Blanc, E. Guigal

LARGE STEAK TARTARE À LA PELLE JANZON 295

Swedish ox, Kalix roe, horseradish cream, egg yolk, pommes allumettes, red onion, chives, and French fries

Add-on 15g Kalix roe 85



BEEF ROLL-UPS "TRADITIONAL SWEDISH" 245

Thinly sliced beef, cream sauce, black currant jelly, roasted parsley root, pickled cucumber, parsley, and buttered potatoes

2022 Merlot-Tannat Côtes de Gascogne, Alain Brumont

STEAK FRITES 395

Ribeye steak, tomato salad with silver onions and parmesan, browned butter béarnaise, and French fries with herbs

2020 Torus Rouge, Alain Brumont

Aged Club Steak

SERVED FRIDAYS AND SATURDAYS (FOR 2)

Selected Swedish dry-aged ribeye on the bone (500g), tomato salad with silver onions and parmesan, browned butter béarnaise, and French fries with herbs

945

Dessertes

LEMON TART 145

Italian meringue, nougat crunch, and herb sorbet
2020 Sauternes, Le Tertre du Lys d'Or

CRÈME BRÛLÉE 125

Tonight's sorbet, honey, and yogurt with crumble

CHOCOLATE PUDDING 140

Meringues, cream, raspberries, and chocolate rolls
Quinta do Vallado 10 Y/O Tawny Port

FRIED BRIE 145

Pickled pears and caramelized hazelnuts

HOUSE CHOCOLATE TRUFFLE 45

A PIECE OF CHEESE 65

Well-chosen local cheese, varies each week



Dessert cocktails 145

ESPRESSO MARTINI

Coffee liqueur - Vodka - Espresso - Sugar

IRISH COFFEE

Irish whiskey - Brown sugar - Coffee - Cream

KAFFE KARLSSON

Baileys - Cointreau - Coffee - Cream

Do you have any allergies we should be aware of? Please speak with your server!