

Signature Cocktails

CULISE

Rum - Strawberry - Coconut - Chai
"Sweet, Fluffy"

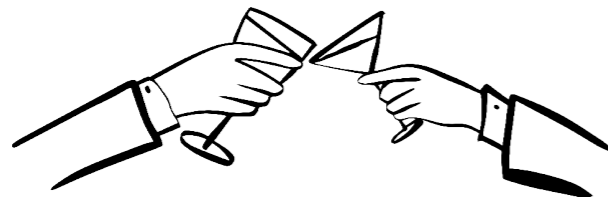
PEACH ENCORE

Bourbon - Peach - Amaretto
"Nutty, fresh"

BACKSTAGE MULE

Vodka - Hibiscus - Ginger
"Floral, spicy"

155



Snacks

FINE CRUDITÉS 115

With ranch dip

CHARCUTERIE AND CHEESE 175

Two types of charcuterie, two cheeses and cornichons

CHICKEN DIABLO 115

Caramelized Brie de Meaux, Jambon de Bayonne, truffle cream

OLIVES 60

MARCONA ALMONDS 60

Oysters

GILLARDEAU NO 6

Served with mignonette and lemon
à 60 kr - 112 dozen 300 kr - 111 dozen 600 kr

FINE DE CLAIRE

Served with mignonette and lemon
à 40 kr - 112 dozen 200 kr - 111 dozen 400 kr

Wines by the glass

CHAMPAGNE

N.V. Taittinger, Brut Réserve..... 235/1400
N.V. Henriot, Brut Souverain175/1100

CAVA

N.V. Delapierre Etiqueta Negra Brut, Masia Bach..... 109/595

WHITE

2023 Maison Jean Jean, Art de France Chardonnay.....110/545
2023 Henri de Bareuil, Chablis..... 165/825
2024 Weingut Fred Loimer, Kamptal, Grüner Veltliner 165/785
2024 Weingut Hörner, Riesling Steinbock..... 155/775
2024 M. Chapoutier, Belleruche Blanc Côtes-du-Rhône..... 155/775

RED

2024 Maison Pierre Chainier, Les Calcaires Pinot Noir.....110/545
2023 Roberto Sarotto, Nebbiolo 155/755
2023 August Kessler, The Daily August, Pinot Noir, Rheingau 160/785
2024 M. Chapoutier, Belleruche Rouge Côtes-du-Rhône..... 155 1775
2023 Juan Gil, Honoro Vera, Monastrell 175/825

SWEET

2020 Sauternes, Le Tertre du Lys d'Or.....125
2024 Brännland Apple Ice135
2013 Rivesaltes Ambré Grenache Blanc 135
2018 Trimbach Vendanges Tardives Gewurtstraminer.....225

ALCOHOL-FREE

NV Odd bird 0,0 Blanc de Blancs 20 cl bottle.....150
NV Leitz Eins Zwei Zero 0,0 Riesling95



Menu Classique

TOAST SKAGEN

Butter fried toast with shrimp, mayonnaise, lemon, horseradish and dill

STEAK FRITES

Grilled sirloin steak, ramson bearnaise, red wine jus,
Dijon dressed salad with pickled tomatoes and French fries

CRÈME BRÛLÉE

Served with crumble and sorbet of the day

675

Caviar

ANNA DUTCH OSETRA CAVIAR 28 G 895

Served with toasted brioche, crème fraîche, iced red onion, dill and lemon

KALIX VENDACE ROE 30 G 325

Served with toasted brioche, crème fraîche, iced red onion, dill and lemon

N.V. E Henriot, Brut Souverain

Starters

GLAZED WHITE ASPARAGUS 225

Stonefish roe, sauce hollandaise, lightly fried shallots and sourdough migas bread

GLAZED WHITE ASPARAGUS 195

Roasted hazelnuts, sauce hollandaise, lightly fried shallots and migas on sourdough bread

2024 M. Chapoutier, Belleruche Blanc Côtes-du-Rhône

TOAST SKAGEN 1/2 175 1/1 265

Butter fried toast with shrimp, mayonnaise, lemon, horseradish and dill

Add-on Kalix vendace roe + 110

2024 Weingut Hörner, Riesling Steinbock

STEAK TARTARE 1/2 175 1/1 325

With Dijon mustard, Worcestershire sauce, Tabasco, shallots, capers,
crispy fried bread and dressed salad. 1/1 Tartare served with French fries

2023 August Kessler, The Daily August, Pinot Noir, Rheingau

CURED FRÖYA SALMON 185

Mustard emulsion, crispy cucumber, apple, roe, ramson oil and deep fried onion

2024 Weingut Fred Loimer, Kamptal, Grüner Veltliner

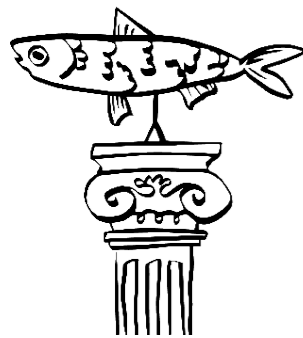
SEARED DUCK FOIE GRAS 195

Butter fried brioche, blackened grapes, light chicken-jus and Sauternes

2023 August Kessler, The Daily August, Pinot Noir, Rheingau

ECARGOT X6 155

Garlic and herb gratinated snails with homemade bread



DUCK FRITES 475

French duck breast from Rougié, ramson bearnaise, red wine jus,
Dijon dressed salad with pickled tomatoes and French fries

2024 M. Chapoutier, Belleruche Blanc Côtes-du-Rhône

STEAK FRITES 395

Grilled sirloin steak, ramson bearnaise, red wine jus,
Dijon dressed salad with pickled tomatoes and French fries

2024 Juan Gil, Honoro Vera, Monastrell

Main courses

CHÈVRE CHAUD 245

Fried goat cheese with honey and dijon-dressed radicchio,
toasted walnuts, creamy romesco cabbage and citrus fillets

2024 Weingut Fred Loimer, Kamptal Grüner Veltliner

GRATINATED ONION SOUP 245

Served with sourdough bread and Gruyère

2024 Weingut Fred Loimer, Kamptal Grüner Veltliner

IBERICO SCHNITZEL 345

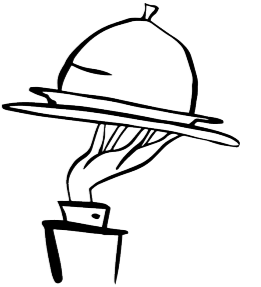
Crispy potatoes, lemon- and sage butter,
spring greens, port wine jus and Comté cheese

2024 Weingut Fred Loimer, Kamptal Grüner Veltliner

BAKED COD LOIN 395

Potatoe purée, beurre blanc with lemon, morels,
white asparagus ragout, sugar snap peas and ramson

2024 M. Chapoutier, Belleruche Blanc Côtes-du-Rhône



Smaller portions

Adapted for children

STEAMED COD 110

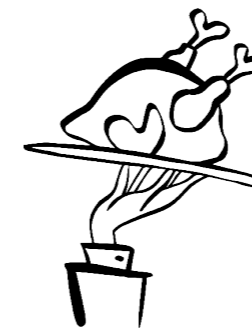
With mashed potatoes and browned butter

FRIED CHICKEN 110

With french fries and dip

ICE CREAM 60

With chocolate sauce



Please let us know if you have any allergies or would like to know the origin of our ingredients. Just ask our staff!

Desserts

CRÈME BRÛLÉE 120

Served with crumble and sorbet of the day

Sauternes, Le Tertre du Lys d'Or

VANILLA RHUBARB 135

Pistachio cream, crispy almond cake, yoghurt foam and dulce de leche ice cream

Brännlands Apple Ice

TARTLET WITH CREAMY CHOCOLATE 145

Creamy chocolaté tartlet, Pecan nuts, raspberry caramel, crumble and vanilla ice cream

Rivesaltes Ambré Grenache Blanc

MADELEINE COOKIES 95

With whipped cream

Facile Punsch 4 cl

PRALINE 45

Culise's favorite flavors from Chocolatte

SELECTION OF CHEESE

Three cheeses, marmalade and deep fried flat bread 165



To Finish

IRISH COFFEE

Tullamore Dew - Brown sugar - Coffee - Cream

KAFFE KARLSSON

Baileys - Cointreau - Coffee - Cream

ESPRESSO MARTINI

Vodka - Coffee liqueur - Espresso

155

A three course menu

Three-course menu for a group of 8+ people. Menu price 645/person (price applies when the entire group orders the group menu) Vegetarian menu varies by season, talk to us and we will tell you what is currently on offer.

Starter

TOAST SKAGEN

Butter fried toast with shrimp, mayonnaise, lemon, horseradish and dill

STEAK TARTARE

With Dijon mustard, Worcestershire sauce, Tabasco, shallots, capers, crispy fried bread and dressed salad

Main Course

BAKED COD LOIN

Potatoe purée, beurre blanc with Lemon, morels, white asparagus ragout, sugar snap peas and ramson

STEAK FRITES

Grilled sirloin steak, ramson bearnaise, red wine jus, Dijon dressed salad with pickled tomatoes and French fries

Dessert

CRÈME BRÛLÉE

Served with crumble and sorbet of the day

SELECTION OF CHEESE

Three cheeses, marmalade and deep fried flat bread

645

