BISTRO MENU



À LA CARTE

Menu

A TASTY STORY SINCE 1859

Classic dishes with a modern, conscious twist. A setting reminiscent of Paris and the turn-of-the-century La belle époque.

Bistro Menu

Our bistro menu offers a little simpler dishes and snacks. Best eaten with something tasty in your glass, either in our cozy lobby or inside the restaurant.

Welcome!

Petits

Tapenade on toasted levain

Tapenade made of black olives, flavoured with garlic and lemon 75 SEK

Chips with chilli dipping sauce 85 SEK

Oysters

with classic condiments
40 SEK EACH

Olives 55 SEK

Roasted nuts

55 SEK

Anchovies

with lemon and toasted levain 135 SEK



Do you want a good wine to go with your food?

Ask for our wine list!

Grand

Croque Monsieur

Levain pan-fried in butter, filled with smoked ham and French mustard

165 SEK

Moules au gingembre

Mussels with ginger

Starter or main course 155 SEK/225 SEK

Prawn Sandwich

Prawns, egg, Eggers herb mayonnaise, home-baked toasted brioche, crispy lettuce and red onion

Starter or main course 170 SE K/275 SEK

Chèvre chaud

Gratinated goat's cheese on sourdough bread with flower honey, mixed lettuce leaves and toasted sunflower seeds

210 SEK

Classic steak tartare

A classic unmixed steak tartare made of topside of beef with French mustard, capers, gherkis, beetroot, chopped red onion and baked egg yolk

Starter or main course 165 SEK/265 SEK

Biff Rydberg à la Emil Eggers

Diced beef tenderloin and potatoes with cream of onions, baked egg yolk and mustard cream

305 SEK

Cheese & charcuterie platter

half or full portion 170 SEK / 275 SEK



Starters

Swedish chicken liver parfait

Chicken liver mousse on a slice of brioche with toasted pistachios, herb salad and gooseberry compote flavoured with mustard

195 SFK

Blackened salmon mosaics

Blackened salmon with wine-baked leeks, juniper cream and roasted sunflower seeds

195 SEK

Onion soup

Classic, bread- and cheese gratinated French onion soup

165 SEK

Snails

Snails gratinated and topped with garlic, breadcrumbs and parsley

195 SEK

Main Courses

Sweatheart cabbage [veg]

Sweatheart cabbage filled with a brie cheese cream flavoured with mint and honey, a cream of roasted chickpeas, crispy parsnip, and smoked almonds

265 SEK

Grilled tuna

Grilled yellow-fin tuna with a warm autumn salad consisting of chestnuts and root vegetables and an apple consommé

375 SEK

A perfectly pink Canette breast

Breast of duck pan-fried to pink perfection with orange and green peppercorn sauce, Pommes Anna and a roasted Jerusalem artichoke cream

395 SEK

Boeuf bourguignon made with beef cheek

Slow-cooked beef cheek with red wine sauce and mushrooms, glazed onion, smoked pancetta and potato puree

335 SEK



Desserts

Tarte tatin

Apple cake served with toffee ice cream and roasted nuts

135 SEK

Key lime pie

Cheesecake served with Italian meringue

125 SEK

Gateaux Marcel

French chocolate cake served with custard and cherry ice cream

135 SEK

Ice cream

Ice cream and sorbet of the day

95 SEK

Cheese platter

Classic cheeses with condiments

145 SEK

Petit fours

45 SEK EACH

Beverage

SPARKLING / CIDER

Cava	120 SEK
Prosecco	130 SEK
Champagne	165 SEK
Briska Cider - Pear	72 SEK
Galipette Cider	72 SEK

LIGHT- / NON-ALCOHOLIC

Light Beer	2,25%	39 SEK	
Melleruds Non-Alcoholic bee	r	39 SEK	
Easy Rider Bulldog Non-Alcohol	ic IPA	42 SEK	
Soft Drinks		38 SEK	
Eggers Lemonade		45 SEK	
Richard Juhlin Non-Alcoholic Sp	oarkling	78 SEK	
Galipette Cider	0,30%	50 SEK	
DDAET REED			

DRAFT BEER

Melleruds Pilsner	78 SEK
Tail of the Whale	82 SEK
Ship full of Ipa	82 SEK

BOTTLED BEER

St Peter 's Cream Stout	85 SEK
Mariestad Export	87 SEK
Estrella Damm Daura (no gluten)	78 SEK
Vega Gotenius Porter	85 SEK
Vega Azalea Lager	85 SEK
Vega Best Coast IPA	85 SEK
Vega Shoreline APA	85 SEK
Göteborgs Nya Starkpilsner	78 SEK