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BISTRO MENU

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À LA CARTE

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# Menu

A TASTY STORY SINCE 1859

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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 [veg]  
*Tapenade made of black olives, flavoured with  
garlic and lemon, served with levain*  
Allergens: Gluten, Onion  
75 SEK

Chips with chilli dipping sauce [veg]  
Allergens: Egg  
85 SEK

Oysters with condiments  
*Shallots, vinegar, lemon and tabasco*  
Allergens: Mollusc, Onion  
45 SEK EACH

Olives  
55 SEK

Roasted nut mix  
Allergens: Nuts  
55 SEK

Anchovies  
*with lemon and toasted levain*  
Allergens: Gluten, Fish  
135 SEK



*Would you like a good wine  
to go with your food?  
Ask for our wine list!*

## *Grand*

Croque Monsieur  
*Levain pan-fried in butter, filled with  
Black Forest ham, Gruyère and French mustard*  
Allergens: Gluten, Milk protein, Mustard  
175 SEK

Moules en colère  
*"Angry" mussels, poached in white wine with a touch of  
chilli, cream and shallots. Can be served without chilli*  
Allergens: Gluten, Onion, Milk protein, Mollusc

Starter or main course 165 SEK/235 SEK

Prawn Sandwich  
*Prawns, egg, herb mayonnaise à la Eggers, homebaked  
toasted brioche, crispy lettuce and red onion*  
Allergens: Gluten, Onion, Milk protein, Seafood, Egg  
Starter or main course 185 SEK/285 SEK

Chèvre chaud  
*Gratinated goat's cheese served on sourdough bread and  
floral honey, lettuce leaves and toasted sunflower seeds*  
Allergens: Milk protein, Onion  
215 SEK

Classic steak tartare  
*A classic steak tartare made of topside of beef, served with  
condiments on the side: French mustard, capers, gherkins,  
beetroot, finely chopped red onion and a baked egg yolk*  
Allergens: Lactose, Onion, Mustard, Egg

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*  
Allergens: Onion, Milk protein, Egg, Mustard

315 SEK

Cheese & charcuterie platter  
half or full portion 170 SEK / 275 SEK  
Allergens: Milk protein, Nuts



# À La Carte

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## Starters

### French onion soup [veg]

*Classic French onion soup topped with melted Gruyère*

Allergens: Gluten, Onion, Milk protein

165 SEK

### Vendace Roe Toast

*Levain pan-fried in butter, 30 grams of Bröderna Pettersson vendace roe from Kalix, soured cream and finely chopped red onion and chives*

Allergens: Gluten, Onion, Milk protein

285 SEK

### Cured salmon with horseradish

*Salt-cured salmon served with a horseradish royale, herb salad and lemonette*

Allergens: Fish, Milk protein, Egg

195 SEK

### Snails

*Snails gratinated and topped with garlic, breadcrumbs and parsley*

Allergens: Gluten, Onion, Mollusc

185 SEK

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## Main Courses

### Risotto à la petit pois [veg]

*Creamy risotto flavoured with truffles, garden peas, lemon and parmesan*

Allergens: Legumes, Milk protein, Onion

295 SEK

### Cod loin baked in Savoy cabbage [MSC]

*Cured cod loin from Norway baked in Savoy cabbage and served with a delicate spring salad and hollandaise*

Allergens: Fish, Onion, Legumes, Milk protein

395 SEK

### Choucroute Garnie à l'Alsacienne

*Sauerkraut hotpot from Alsace with veal sausage, ham hock, smoked pancetta, and delicate spring vegetables in a buttery white wine sauce flavoured with Dijon mustard*

Allergens: Legumes, Milk protein, Onion, Mustard

305 SEK

### Barbecued ribeye of veal

*Barbecued, low-temperature ribeye of veal served with a ratatouille from the south of France, red wine jus and pommes boulangère*

Allergens: Onion, Milk protein

375 SEK



# Desserts

## Deep-fried camembert & warm cloudberry

*Deep-fried camembert served with warm macerated cloudberry and deep-fried parsley*

Allergens: Gluten, Milk protein, Egg

145 SEK

## Crème caramel served with fresh berries

Allergens: Milk protein, Egg

125 SEK

## Kouglof Parfait with blueberry compote

*Parfait flavoured with cherry liqueur and sultanas topped with toasted almonds*

Allergens: Milk protein, Nuts

135 SEK

## Ice cream and sorbet of the day

Allergens: Milk protein, Egg

105 SEK

## Cheeses

*A selection of classic cheeses with marmalade, roasted nuts and seed crackers*

Allergens: Milk protein

145 SEK

## Petit fours

Allergens: Milk protein



45 SEK EACH

# Beverage

## HOUSE WINE / SPARKLING / CIDER

House wine – red/white/rosé 15 cl.	115 SEK
Cava	125 SEK
House Sparkling Wine	120 SEK
Champagne	170 SEK
Galipette Cider	72 SEK
Briska Cider	72 SEK

## LÄTT- / ALKOHOLFRITT

 Melleruds Non-Alcoholic beer 0,5%	39 SEK
Easy Rider Bulldog Non-Alcoholic IPA	42 SEK
 Lättöl 2,1%	38 SEK
Läsk	38 SEK
Eggers Lemonade	50 SEK
Richard Juhlin Non-Alcoholic Sparkling	78 SEK
Galipette Cider 0,30%	50 SEK

## DRAFT BEER

Melleruds Pilsner	82 SEK
Tail of the Whale	87 SEK
Ship full of Ipa	87 SEK

## BOTTLED OR CANNED BEER

St Peter´s Cream Stout	92 SEK
Mariestad Export	92 SEK
Estrella Damm Daura (no gluten)	87 SEK
Beerbliotek (no gluten)	87 SEK
Vega Gotenius Porter	87 SEK
Vega Azalea Lager	87 SEK
Vega Best Coast IPA	87 SEK
Vega Shoreline APA	87 SEK
Spike Brewery	87 SEK
Cerveza Victoria	80 SEK
Mariestad Continental	78 SEK