
BISTRO MENU



À LA CARTE



Menu

A RICH 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

Welcome to our bistro!

Here you'll find a selection of lighter dishes and snacks – perfect to share or enjoy on your own. Best paired with a refreshing drink in hand, whether you settle down in our cozy lobby or in the relaxed atmosphere of the restaurant.

Enjoy!

Petits

Olive tapenade [veg]

Tapenade made of black Kalamata olives, flavoured with garlic and lemon, served with pan fried levain

Allergens: Gluten, Onion, Garlic, Milk protein, Citrus

85 SEK

Chips with chilli dipping sauce [veg]

Allergens: Egg, Chilli

85 SEK

Oysters with classic condiments

Shallots, vinegar, lemon and tabasco

Allergens: Mollusc, Citrus, Onion

45 SEK EACH

Olives

65 SEK

Eggers roasted nuts

Allergens: Nuts, Almond

65 SEK

Anchovies

With lemon and pan-fried levain

Allergens: Milk protein, Gluten, Citrus, Fish

139 SEK

Cheese & charcuterie platter

Half or full portion 175 SEK / 285 SEK

Allergens: Chilli, Milk protein, Nuts, Almond

We use lactose-free products, and most dishes can be made gluten-free – please ask the staff.

Grand

Croque Monsieur

Levain pan-fried in butter, filled with black forest ham, Gruyère and french mustard

Allergens: Gluten, Milk protein, Mustard

179 SEK

Moules en colère

Mussels sauteed in white wine with cream and chilli (optional), served with levain toast pan-fried in butter

Allergens: Gluten, Onion, Garlic, Milk protein, Mollusc

Starter or main course 170 SEK/245 SEK

Eggers prawn sandwich

Served on brioche with herb mayonnaise, lettuce, egg and pickled red onion

Allergens: Gluten, Onion, Garlic, Milk protein, Seafood, Egg

Starter or main course 185 SEK/295 SEK

Chèvre chaud

Gratinated goat's cheese served on sourdough bread and floral honey, lettuce leaves and toasted sunflower seeds

Allergens: Milk protein, Onion, Garlic, Gluten

215 SEK

Classic steak tartare

Classic steak tartare made of coarsely ground top-side of beef with french mustard, capers, gherkins, beetroot, chopped red onion and baked egg yolk

Allergens: Onion, Garlic, Mustard, Egg

Starter or main course 175 SEK/265 SEK

Biff Rydberg à la Emil Eggers

Diced fillet of beef and potatoes served with cream of onion, baked egg yolk and mustard cream

Allergens: Onion, Garlic, Milk protein, Egg, Mustard

335 SEK



À La Carte

Starters

French onion soup [veg]

With levain toast gratinated with Gruyère cheese

Allergens: Gluten, Onion, Garlic, Milk protein

165 SEK

Eggers vendace roe

From the Bay of Bothnia, served with red onion, chives, lemon, soured cream and levain toast pan-fried in butter

Allergens: Onion, Garlic, Milk Protein, Gluten, Citrus

295 SEK

SOS

Eggers homemade herring: french onion herring, lemon herring, creamy herb herring as well as mustard & whisky herring served with eggs, västerbotten cheese, chopped red onion, cracker bread and pan-fried danish rye bread

Allergens: Onion, Garlic, Milk Protein, Gluten, Citrus, Mustard, Egg, Fish

195 SEK

Escargot

Snails gratinated in garlic served with levain pan-fried in butter and topped with parsley

Allergens: Onion, Garlic, Milk Protein, Gluten, Mollusc

185 SEK

Main Courses

Baked swedish autumn beets [veg]

Today's selection of Swedish beets, oven-roasted and served with cream of carrots, pickled mushrooms and a puy lentil ragu, topped with toasted pumpkin seeds

Allergens: Legumes, Milk protein, Onion

345 SEK

Blackened tuna [MSC]

Flash-fried tuna with a creamy shellfish sauce flavoured with hawthorn, pickled apple, served with pan-fried cauliflower and cream of roasted Jerusalem artichoke

Allergens: Milk protein, Shellfish, Onion, Garlic, Fish

395 SEK

Beef cheeks braised in red wine

Served with potato puree flavoured with truffles and parmesan, red wine sauce flavoured with griddled lemon and oven-roasted autumn vegetables

Allergens: Onion, Garlic, Milk protein, Citrus

375 SEK



Desserts

Almond Financier

Almond cake made of toasted almonds, beurre noisette, roasted strawberry ice cream and lemon curd

Allergens: Milk protein, Egg, Nut, Almond, Citrus

139 SEK

Crème caramel

Baked custard served with plum compote

Allergens: Milk protein, Egg

129 SEK

Chocolate cake

Classic French chocolate cake served with vanilla ice cream and macerated blueberries flavoured with cinnamon and espresso

Allergens: Milk protein, Egg, Gluten

139 SEK

Ice cream and sorbet of the day

Allergens: Milk protein, Egg

109 SEK

Cheeses

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

Allergens: Milk protein, Chilli, Nuts, Almonds

159 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
Beerblotek (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