

Welcome to the Bistro

Gin tonic Apple Tanqueray 117:-
Sichuan-pepper, apple, cucumber, lemon

Ingelgrens Dry Martini twist 117:-
Skansk G-gin, Vermouth, lemon, oliv

Champagne cosmopolitan 117:-
vodka, grand manier, cranberry, lime

Summer on Österlen 117:-
Raspberry rom, strawberry, lime, sprite

Bistro Mulle 117:-
Tequila, fresh ginger, ginger beer, chili

Bad Apples 63:-
fresh apple juice from a local producer.

Jeppssons lager 5% 79:-
The Bistros own beer, made in Österlen



Entré

Chèvre Chaud 105:-
Charcoal grilled pear, goat cheese, beetroot, beetroot ice-cream, lime
Sauvignon blanc

Bleak roe & Vitaby creme fraîche 175:-
Quail egg, Jerusalem artichoke, butter fried bread, dill
Champagne

Crispy mini squid 109:-
Fennel salad, chili aioli, sesame seeds, coriander
Österlen IPA BACH NO.2

Beef tartar 135:-
Rawbeef, cured egg yolk, mayo, shallots, beetroot ice cream, pine nuts, mustard
le Volte

Extra before or as a side

Bearnaise sauce 20:-

Chili aioli 20:-

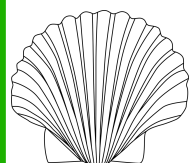
Sweet potato fries and potato fries 28:-

Dirty fries "garlic, chili, dill, cheese" 25:-

Olives 20:-

Chips 20:-

Please let us know if you have any allergies.



Open hours
All days a week

Premie Plat

Herbal Risotto with mozzarella 235:-

Roasted nuts, Hällestad mushrooms, Österlen asparagus, parmesan
Reisling, Alsace

Halibut in charcoal grill 295:-

Beurre noisette sabayonne, chili, lime, ginger, green tomatoes, broccoli, sour cream, mashed potatoes
Chardonnay, Chablis

Shrimp salad 63°c egg 185:-

Salad with cucumber, pomegranate, avocado, zucchini and chefs choice of vegetables
Chardonnay, Champagne or Chablis

Moules frites with aioli 185:-

White vine steamed clams, garlic, parsley, whole cream, mix fries
Muscadet, Bordeaux

Chuck-roll burger or halloumi 185:-

200 Burger, green tomatoes, bacon, Emmentaler, brie cheese, mayo, fried onion, mix fries, bearnaise dip
Zinfandel, Lodi

Kids 70:-

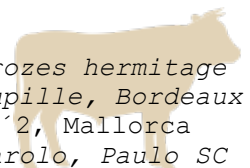
Meatballs - Mini Burger - Nuggets - Pancakes

Chefs steak choice

marbled steaks, dry aged

Tenderloin 325:- *Crozes hermitage*
Entrecôte. 295:- *Pupille, Bordeaux*
Secreto ."Happy Pig" 265:- *An'2, Mallorca*
Sir loin 256:- *Barolo, Paulo SC*

The steaks are grilled and served with vegetables from local producers.



Dessert

Baked rhubarb with lemoncurd 105:-

Almond crumble, strawberries, strawberry ice cream

Crème brûlée with Madeleine cake 85:-

Gooseberry compot

Baked chocolate with cherreis 110:-

Milk chocolate, salted caramel, The Bistros vanilla ice cream

The Bistros selected cheeses 110:-

See bulletin board

Coffee & truffles 45:-

The Bistros sorbet or ice cream 45:-

Sweets with you coffee? See bulletin board

Renault Cart Noir 160:-

Boulard XO Calvados 130:-

Sevè Fournier 105:-

Wilcox Bourbon 125:-