

Les Entrées

Gratinated Goat cheese "Chevre chaud" honey, endive, rye-bread, pistachio, gooseberries 110:-

Catalina Sounds Sauvignon blanc or Sancerre

Escargots "French Snails" parsley and garlic butter, almonds, baguette 125:-

Champagne or a white Bourgogne

Nettel soupe, smoked salmon, jalapeno oil, salmon kaviar, chives, eg 145:-

Sauvignon blanc Catalina Sounds or Riesling

Boeuf Tartar, shallots, ramson mayo, pine nuts, beetroot-ice-cream, cured yolk, elderflower capers 165:-

Pinot noir or Dunkel Beer from Österlen Bryggaren

White and Green asparagus in browned butter, hollandaise, crispy bacon, spring herbs 155:-

Riesling maybe aged Riesling take a look in the wine list

Les plats Chared flavors

Moules Frites, Swedish mussels in white wine, garlic, cream, parsley, french fries, aioli 225:-

Catalina sounds or Chablis

Green Veggie Risotto with nettels and ramson , white and green asparagus, crushed nuts and herbs 285:-

Catalina Sounds Sauvignon blanc or a Cabernet Franc from Loire

Codfish fried in charcoal oven, red wine sauce and brown butters sabayonne, nduja-chorizo, blood-orange, haricots verts, pickled rhubarb, crushed nuts and potato compote 325:-

Chardonnay Francis Coppola or go red with a Pinot noir

Veal liver Anglaise, hickory smoked bacon, capers, red wine sauce, fried onions and mash potatoes 245:-

Château puy-razac or Cabernet sauvignon from USA

Spring Lamb from Appeltorps in Tomelilla, green herb risotto, rosemary sauce and endive 325:-

Barolo or Brunello

Grilled Swedish Sirloin, stewed morel mushrooms, red wine sauce, tomato salad with rhubarb, haricots verts, asparagus, and potato compote with herbs 345:-

Château puy-razac or a Pinot Noir from Bourgogne

Bistrons Chuck roll Burger, beer braised onions, french brie, cheddar, hickory smoked bacon, jalapeno, truffle mayo, french fries herbs and parmesan 225:- - Served medium well -

Pinot Noir or a cabernet sauvignon from Bordeaux or USA

Les Desserts

Chocolate - terrine, mocca mousse, vanilla ice cream with browned butter, salted caramel sauce 110:-

Recioto della valpolicella or portvin

Crème brûlée, rhubarb compote and rhubarb sorbet, almond crumble 110:-

Sauternes or a moscato di asti

A slice of todays cheese 45:-

Chocolate truffel 45:-

check our separate Wine list

Allergies? Any thing we should know? All ingredients are not written in the menu

Kids:  
Cheese burger with french fries 95:-  
Chicken-nuggets, french fries and bea dip 95:-  
Main courses in smaller size 200Kr  
(KIDS ONLY)