

Champagnelunch

Fiskgryta

Grönsaker, hummerfond, tomater,
vittvin och timjan. Serveras med
rouille och säsongens fisk
+ ett glas Champagne - 275kr

Löjrom

Rödlök, gräslök, citron
crème fraiche och smörstekt bröd
+ ett glas Champagne - 295kr

Delikatessbricka

två charkuterier, en ost,
cornichons, oliver, bröd med tillbehör
+ ett glas Champagne - 255kr

SNACKS

Tryffelchips	45kr
Saltrostade nötter	45kr
Marinerade oliver	45kr
Kronärtskocka med parmesan	55kr

OSTRON

Franska, Marennes-Oleron	35kr/st
Svenska, Grebbestad	60kr/st
Sex franska och en flaska	845kr
Fourny	
Sex svenska och en flaska	1010kr
Guiborat	

BRICKOR

"Brickan"

Ostar, charkuterier, oliver,
cornichons, bröd med tillbehör
Liten / Stor 195kr/385kr

Tre charkuterier 175kr

Tre ostar 185kr

CHARKUTERIER

Coppa Antico	75kr
Paleta Duroc	75kr
Rosette de Lyon	75kr
Tryffelsalami	75kr
Fänkålssalami	75kr

OST

Brie de Meaux AOP	85kr
Comté Extra St Antoine	85kr
Brillat Savarin	85kr
Langres	85kr
Brunet	85kr
Parmigiano Reggiano	85kr
Tomme de Savoie	85kr
Giglio Sardo	85kr
Persillé de Chèvre	85kr

SÖTT

Veckans dessert	95kr
Colonel	85kr
Citronsorbet, vodka, champagne	

Chokladtryffel 45kr

Avecbricka 135kr
Kaffe, tryffel, 2cl Calvados

Champagne lunch

Bouillabaisse

Fish and seafood soup with seasonal vegetables, white wine and lobster stock. Served with fish of the day and rouille.
+ one glass of Champagne - 275kr

Vendace roe "the Swedish caviar"

Red onion, chives, crème fraiche and lemon. Served with butter fried bread.
+ one glass of Champagne - 295kr

Delicasy board

two charcuteries, one cheese, cornichons, olives, bread with condiment
+ one glass of Champagne - 255kr

SNACKS

Truffle chips	45kr
Salt roasted cashew	45kr
Olives	45kr
Artichoke with parmesan	55kr

OYSTERS

French, Marennes-Oleron	35kr/p
Swedish, Grebbestad	60kr/p
Six french and a bottle of Fourny	845kr
Six swedish and a bottle of Guiborat	1010kr

BOARDS

The board	
Cheeses, charcuteries, olives, cornichons, bread with condiment	
Small / Big	195kr/385kr
Three charcuteries	175kr
Three cheeses	185kr

CHARCUTERIES

Coppa Antico	75kr
Paleta Duroc	75kr
Rosette de Lyon	75kr
Truffle salami	75kr
Fennel salami	75kr

CHEESE

Brie de Meaux AOP	85kr
Comté Extra St Antoine	85kr
Brillat Savarin	85kr
Langres	85kr
Brunet	85kr
Parmigiano Reggiano	85kr
Tomme de Savoie	85kr
Giglio Sardo	85kr
Persillé de Chèvre	85kr

SWEET

Dessert of the week	95kr
Chocolate truffle	45kr
Colonel	85kr
Lemon sorbet, vodka, champagne	
Avec board	135kr
Coffe, truffle, 2cl Calvados	

Hi! We are a cash free restaurant * Allergy? Please tell the staff * The seating time is 1,5h if nothing else been agreed