



*Entre Stockholm et Paris*



## COCKTAILS

*Baren tar gärna önskemål / The bar takes requests*

### **CHARLIE CHAPLIN** · 185:-

*Sloe gin, aprikos likör, lime  
Sloe gin, aprico liqueure, lime*

### **FRENCH 75** · 185:-

*Champagne, citron, socker  
Champagne, Lemon, sugar*

### **BOULVARDIER** · 185:-

*Bourbon, röd vermouth, campari  
Bourbon, red vermouth, Campari*

### **RHUBARB SOUR** · 185:-

*Vaniljvodka, rabarber likör, citron, socker, äggvita  
Vanilla vodka, rhubarb, liqueure, lemon, sugar, egg white*

### **SOUTH SIDE** · 185:-

*Gin, mynta, socker, lime  
Gin, mint, sugar, lime*

### **MANHATTAN** · 185:-

*Rye whiskey, röd vermouth, angostura, maraschino bär  
Rye whiskey, red vermouth, angostura, maraschino berries*

## MOCKTAILS

*Allt utom alkoholen / Everything but the alcohol*

### **SPARKLING LEMONADE** · 98:-

*Citron, socker, soda  
Lemon, sugar, soda*

### **RABARBER** · 98:-

*Rabarber sirup, citron, soda  
Rhubarb sirup, lemon, soda*

*den här öppnar kvällen*

LA SALLE · LE BAR · LA COUR · LA CHAMBRE ·  
LA CAVE

*Du möter henne i handstilen på menyn, i sjalen över en stolsrygg, i hur vinet väljs. Det här är hennes vardagsrum: matsalen, baren, innergården. Och en trappa ner, bakom valven, hennes rum.*

*You'll find her in the handwriting on the menu, in the shawl over a chair, in how the wine is chosen. This is her living room: the dining room, the bar, the courtyard. And one flight down, behind the vaults, her room.*



## CHAMBRE SÉPARÉE

*Källaren med valv, vinflaskor och stearinljus. Sällskap från sex personer, set menu, egen ingång till kvällen. Bokas alltid personligen.*

*The vaulted cellar: candlelight, wine and a set menu. Parties of six or more, booked in person.*

## LES SNACKS

*Börja med ett par medan du läser vidare / Start with a few while you decide*

### **FINE DE CLAIRE N°3 · 55:- /ST**

*Ostron, champagne mignonette & schalottenlök  
Oysters, champagne mignonette & shallots*

### **OSCIETRA CAVIAR · 10G 325:- · 30G 850:-**

*Serveras i originalburk med friterad potatis terrine, crème fraîche & gräslök  
Served in the original tin with crispy potato cake, crème fraîche & chives*

### **CROQUE MONSIEUR · 125:-**

*Croque monsieur med 24 månaders Comté, jambon de Paris & svart tryffel  
Deep-fried Croque Monsieur with aged Comté, Paris ham & black truffle*

### **GOUGÈRES AU COMTÉ & TRUFFE · 125:-**

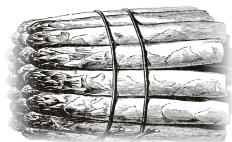
*Varma ostpuffar med 24 månaders Comté, tryffel & vispad crème fraîche  
Warm Comté cheese puffs with black truffle & whipped crème fraîche*

### **CROQUETTE DE GRUYÈRE & CHAMPIGNONS · 115:-**

*Svampduxelles, lagrad gruyère, dragonemulsion & citron  
Mushroom duxelles, aged Gruyère, tarragon emulsion & lemon*

### **ANCHOIS DE CANTABRIE · 115:-**

*Cantabrisk ansjovis på smörstekt brioche & vispat brynt smör  
Cantabrian anchovies on butter-fried brioche & whipped browned butter*



## À PARTAGER

*Gjordra för mitten av bordet / Made for the middle of the table*

### **TARTARE DE BŒUF 1/2 · 225:-**

*Handskuren nötinnanlår, rökt äggula, dijon, kapris & pommes allumettes  
Hand-cut beef tartare, smoked egg yolk, Dijon mustard, capers & crispy potatoes  
en grand format 1/1 · 365:- + pommes frites & grönsallad*

### **FOIE GRAS DE CANARD · 245:-**

*Ankleverterriner på karamelliserad brioche, pistage & sauternesgelé  
Duck foie gras terrine on caramelised brioche, pistachio & Sauternes gel*

### **CHÈVRE FRAIS · 195:-**

*Färsk getost, grillad aprikos, pistage & lavendelhoning  
Fresh goat's cheese, grilled apricot, pistachio & lavender honey*

### **ASPERGES BLANCHES · 195:-**

*Vit sparris, sauce mousseline, dragon & hasselnöt  
White asparagus, mousseline sauce, tarragon & hazelnuts*

### **LÖJROM DE KALIX 30G · 345:-**

*Smörstekt brioche, crème fraîche, silverlök, dill & citron  
Kalix vendace roe, toasted brioche, crème fraîche, silver onion, dill & lemon*

*alltid med brynt smör*



## LES ASSIETTES

Tallrikar du behåller för dig själv / Plates you keep to yourself

### STEAK MINUTE MARIE · 365:-

Grillad minute steak, Sauce Béarnaise, pommes frites & tomatsallad  
Grilled minute steak, Sauce Béarnaise, French fries & tomato salad

### CANARD RÔTI · 345:-

Rosastekt ankbröst, körsbär, rödbeta, ankjus & friterad potatisterrin  
Roasted duck breast, cherry, beetroot & duck jus, fried potato cake

### DOS DE CABILLAUD · 425:-

Bakad torskrygg, Sauce Sandefjord, Kalix löjrom & sommarprimörer

Roasted cod loin, beurre blanc, Kalix vendace roe & seasonal vegetables

### CHOU-FLEUR RÔTI · 255:-

Helrostad blomkål, beurre noisette, rostade hasselnötter, kapris, dragon & lagrad Comté

Whole roasted cauliflower, brown butter, toasted hazelnuts, capers, tarragon & aged Comté

### SALADE NIÇOISE MODERNE · 295:-

Halstrad tonfisk, confiterad potatis, haricots verts, 63° ägg, taggiasca oliver, tomat & sauce niçoise  
Seared tuna, confit potatoes, green beans, 63° egg, taggiasca olives, tomato & sauce niçoise

### CÔTE DE BŒUF À PARTAGER

595:- /person

Entrecôte på ben, Café de Paris-smör, pommes frites & grönsallad

Bone-in rib steak, Café de Paris butter, French fries & green salad  
minst två personer · ca 45 min / minimum two persons · approx.  
45 min

*ta den med ben, dela på två*

## ACCOMPAGNEMENTS

Till bordet, går till allt / For the table, goes with everything

### POMMES FRITES & AIOLI · 75:-

Pommes frites & vitlöksaioli  
French fries & garlic aioli

### TERRINE DE POMMES DE TERRE · 75:-

Krispig potatis i lager med brynt smör & timjan  
Crispy layered potatoes with brown butter & thyme

### HARICOTS VERTS AMANDINE · 85:-

Haricots verts, brynt smör & mandel  
Green beans, brown butter & almonds

### SALADE VERTE · 75:-

Grönsallad med dijonninägrett  
Green salad with Dijon vinaigrette

### PRIMEURS D'ÉTÉ & BEURRE AUX HERBES · 95:-

Säsongens grönsaker & örtsmör  
Seasonal vegetables & herb butter

 Maries val / Marie's pick



## VIN MOUSSEUX & CHAMPAGNE

GLAS / FLASKA · BY THE GLASS OR BOTTLE

NV Ackerman Bulle Royale Crémant de Loire .....	145 / 750:-
<i>Chenin. Chardonnay. Cabernet Franc</i>	
NV Pointillart-Leroy - Descendance Premier Cru .....	175 / 995:-
<i>Pinot Noir, Pinot Meunier, Champagne</i>	
2015 Dom Pérignon Blanc, Chardonnay .....	- / 4900:-
<i>Pinot noir, Champagne</i>	
Krug Grand Cuvée Edition 172 .....	- / 5200:-
<i>Chardonnay, Meunier, Pinot noir, Champagne</i>	

## VINS BLANCS

GLAS / FLASKA · BY THE GLASS OR BOTTLE

2021 Paul Mas Valmont Blanc .....	135 / 550:-
<i>Rolle, Chenin, Languedoc-Roussillon,</i>	
2021 Boutinot 'La Fleur Solitaire', Côtes du Rhône Blanc .....	145 / 650:-
<i>Viognier. Roussanne. Grenache blanc, Rhône</i>	
2023 Baudouin Millet, Chablis .....	195 / 950:-
<i>Chardonnay, Chablis</i>	
2021 La Guiberte Sancerre .....	185 / 850:-
<i>Sauvignon Blanc, Loire</i>	
2022 Koenig Riesling, Alsace .....	165 / 725:-
<i>Riesling, Alsace</i>	
2023 Edouard Delaunay Septembre .....	225 / 1075:-
<i>Chardonnay, Bourgogne</i>	
2018 Patriarche Meursault 1er Cru Les Charmes White .....	- / 2900:-
<i>Chardonnay, Mersault</i>	

## VINS ROUGES

GLAS / FLASKA · BY THE GLASS OR BOTTLE

2021 Paul Mas Valmont Rouge .....	135 / 550:-
<i>Grenache. Merlot. Syrah, Languedoc-Roussillon</i>	
2024 Saint Cosme Côtes du Rhône .....	155 / 680:-
<i>Syrah, Rhône</i>	
2023 Edouard Delaunay Septembre .....	225 / 1100:-
<i>Pinot Noir, Bourgogne</i>	
2022 Patriarche Beaujolais .....	160 / 800:-
<i>Gamay, Bourgogne</i>	
2022 Chinon Fabien Demois .....	155 / 680:-
<i>Cabernet Franc, Chinon</i>	
2022 Cap Royal Rouge Bordeaux Supérieur .....	175 / 850:-
<i>Merlot &amp; Cabernet sauvignon, Bordeaux</i>	
2023 Domaine Pierre Richard Poulsard .....	195 / 950:-
<i>Poulsard, Côtes du Jura</i>	
2021 E&D Côte de Nuits-Villages Les Combes .....	- / 2100:-
<i>Pinot Noir, Bourgogne</i>	

## ROSÉ

GLAS / FLASKA · BY THE GLASS OR BOTTLE

2025 Grace Rosé .....	175 / 800:-
<i>Grenache, Cinsault, Tibouren, Côtes de Provence</i>	



*berätta vad du tyckte*



BLI STAMMIS · BECOME A REGULAR

## BIÈRE PRESSION

FATÖL / DRAFT BEER

Marie's .....	78:-
<i>30cl 4,5%</i>	

## BIÈRE EN BOUTEILLE

FLASKÖL / BOTTLED BEER

Vedett Extra White Veteöl .....	95:-
<i>Belgium 33cl 4,7%</i>	
Vedett IPA .....	110:-
<i>Belgium 33cl 5,5%</i>	

## CIDRE

PÅ FLASKA / BOTTLED

Cidraie Original Organic .....	85:-
<i>France 33cl 4,0%</i>	

## SANS ALCOOL

*Med klart huvud / Clear-headed*

Pepsi .....	48:-
Pepsi Max .....	48:-
Zingo .....	48:-
7-Up .....	48:-
Juice .....	48:-
Bubbelvatten .....	65:-
Mocktail .....	98:-
Richard Juhlin Sparkling White 0% .....	110:-
Richard Juhlin Stilla Chardonnay 0% .....	110:-
Richard Juhlin Stilla Cabernet Syrah 0% .....	110:-
Mikkeller Drink'in The Sun 33cl 0,3% .....	60:-