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BISTRO MENU

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À LA CARTE

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# Menu

A TASTY STORY SINCE 1859

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Classic dishes  
with a modern,  
conscious twist.

A setting reminiscent  
of Paris and the  
turn-of-the-century  
La belle époque.

# Bistro Menu

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Our bistro menu offers a little simpler dishes and snacks.  
Best eaten with something tasty in your glass, either in our  
cozy lobby or inside the restaurant.

*Welcome!*

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## *Petits*

### Tapenade on toasted levain

*Tapenade made of black olives,  
flavoured with garlic and lemon*

75 SEK

### Chips with chilli dipping sauce

85 SEK

### Oysters

*Served with classic condiments*

40 SEK EACH

### Olives

55 SEK

### Roasted nuts

55 SEK

### Anchovies

*Served with lemon and toasted levain*

135 SEK



## *Grand*

### Crocue monsieur

*Gruyere, ham, Dijon mustard and green sallad*

165 SEK

### Moules en Coler

*Mussels poached in white wine, cream and  
chili (optional), served with toasted levain bread*

half or full portion 155 SEK / 225 SEK

### Prawn sandwich

*Prawns, Eggers herb mayonnaise, crispy lettuce,  
red onion & home-made toasted brioche*

half or full portion 165 SEK / 265 SEK

### Biff Rydberg the Emil Eggers way

*With cream of onion, baked egg yolk  
& mustard cream*

305 SEK

### Classic Steak Tartare

*A classic steak tartare made of topside of beef served with  
individual helpings of French mustard, capers, gherkins,  
beetroot, finely chopped red onion and baked egg yolk.*

half or full portion 165 SEK / 265 SEK

### Cheese & charcuterie platter

half or full portion 170 SEK / 275 SEK

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*Do you want a good wine to go with your food?*

*Ask for our wine list!*

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# À La Carte

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## *Starters*

### Lightly Cured Salmon

*Daikon pickled with star anise, kohlrabi, cream of herbs and herb salad*

215 SEK

### Carpaccio

*Made of beetroot, served with walnut dressing and a date and onion tartare*

165 SEK

### Escargot au gratin

*Gratinated snails with garlic and parsley*

195 SEK

### French Onion Soup

*Served with pieces of toast and Gruyère cheese*

225 SEK

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## *Main Courses*

### Tartiflette

*Made of roasted pumpkin & figs with Reblochon cheese, red endive, apple and toasted pumpkin seeds*

275 SEK

### Baked Cod Loin

*With champagne sauce, legumes, trout roe and mussels*

395 SEK

### Steak Frites

*Grilled rump steak (250 g), bearnaise sauce, chips, griddled tomato and French beans*

385 SEK

### Lamb Shank braised in white wine

*With roasted pumpkin, potato puree topped with melted Västerbotten cheese and tomato and mint sauce*

295 SEK

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# Desserts

## Chocolate Mousse

*Served with blueberries macerated with coffee and blueberry ice cream flavoured with cinnamon and coffee*

135 SEK

## Almond Financier

*With roasted strawberry ice cream, lemon curd and lemon meringue*

125 SEK

## French cheeses

*With condiments*

145 SEK

## Crème caramel

105 SEK

## Coupe de glace

*Two scoops of ice cream. Choose between ice cream or sorbet*

95 SEK

## Pralines/truffles

45 SEK EACH

# Beverage

Welcome to our restaurant & bar. The interior design has been created with inspiration from Paris and the turn of the century La belle époque, an era symbolised by a carefree and lighthearted atmosphere where people used cafés, restaurants and art galleries all over town as their very own living room.

## SPARKLING / CIDER

Cava	105 SEK
Prosecco	110 SEK
Champagne	150 SEK
Magners Cider - Apple	72 SEK
Briska Cider - Pear	72 SEK

## NON-ALCOHOLIC

Melleruds Non-Alcoholic beer	37 SEK
Easy Rider Bulldog Non-Alcoholic IPA	39 SEK
Non-Alcoholic beer	37 SEK
Soft Drinks	34 SEK
Eggers Lemonade	45 SEK
Richard Juhlin Non-Alcoholic Sparkling	75 SEK

## DRAFT BEER

Melleruds Pilsner	78 SEK
Tail of the Whale	82 SEK
Ship full of Ipa	82 SEK

## BOTTLED BEER

St Peter´s Cream Stout	85 SEK
Mariestad Export	87 SEK
Estrella Damm Daura (no gluten)	78 SEK
Vega Gotenius Porter	87 SEK
Vega Azalea Lager	87 SEK
Vega Best Coast IPA	87 SEK
Vega Shoreline APA	87 SEK
Göteborgs Nya Starkpilsner	78 SEK