

la vie en rose

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ett äventyr som berör

snacks *snacks*

MARINERADE OLIVER

MARINATED OLIVES

50 SEK

NÖTBLANDNING

MIXED NUTS

45 SEK

TRYFFELCHIPS MED AIOLI

TRUFFLED POTATOE CHIPS WITH AIOLI

45 SEK

ostron *oyster*

GILLARDEAU SPÉCIALES, BOURCEFRANC LE CHAPUS, FRANKRIKE

GILLARDEAU SPÉCIALES, BOURCEFRANC LE CHAPUS, FRANCE

1 ST 55 SEK 6 ST 275 SEK

OSTRONEN SERVERAS NATURELLT MED CITRON OCH SCHALOTTENLÖKSVINÄGER

THE OYSTER IS SERVED NATURALLY WITH LEMON AND SHALLOT VINAIGRETTE

caviar *caviar*

KALIXLÖJROM FRÅN BRÖDERNA PERSSONS

VENDACE ROE FROM KALIX AND BRÖDERNA PERSSONS

30 GRAM 255 SEK / 60 GRAM 375 SEK

ANNA DUTCH OSCIETRA "ACIPENSER GUULDENSTAEDTII"

ROSSINI OSCIETRA "ACIPENSER GUULDENSTAEDTII" CAVIAR

28 GRAM 595 SEK / 50 GRAM 995 SEK

SERVERAS MED SMÖRSTEKT BLINI, RÖDLÖK, GRÅSLÖK, SYRAD GRÄDDE OCH CITRON

SERVED WITH BUTTER FRIED BLINI, RED ONION, CHIVES, SOUR CREAM AND LEMON

VAR GOD MEDDELA EVENTUELLA MATALLERGIER

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

bistro bar menu

bistro bar menu

KAN BESTÄLLAS FRÅN KLOCKAN 15:00
AVAILABLE FROM 3 PM

étagère

étagère

GRATINERADE GILLARDEAUOSTRON MED CITRON, SPENAT OCH PARMESAN
GRATINATED GILLARDEAU OYSTERS WITH LEMON, SPINACH AND PARMESAN CHEESE

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TOAST SKAGEN PÅ BRIOCHE MED LÖJROM FRÅN BRÖDERNA PERSSON
"TOAST SKAGEN" SHRIMPS, VENDACE ROE FROM KALIX AND BRIOCHE

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RÖKT OCH BAKAD LAX FRÅN FÄRÖARNA, FÄNKÅLSKNÄCKE OCH TORKADE TOMATER
SMOKED SALMON FROM FAROE ISLANDS, FENNEL HARD BREAD AND DRIED TOMATOES

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GRATINERAD GETOSTTARTELETTE MED HONUNG
GRATINATED GOAT CHEESE TARTLET WITH HONEY

465 SEK

tryffelgratinerad brillat savarin

truffle gratinated brillat savarin

MED SALTADE FIKON OCH BAGUETTE
WITH SALTED FIGS AND BAGUETTE

225 SEK

pâté en croûte på anka

pâté en croûte of duck

MED CORNICHONER, DIJON OCH SEREPTASENAP
WITH CORNICHONS, DIJON AND MUSTARD GREENS

185 SEK

gratinerade endiver

gratinated endives

VASSLEKOKT LÖK, PARMESANOST OCH BRYNT SMÖR
ONIONS COOKED IN WHEY, PARMESAN CHEESE AND BROWNED BUTTER

185 SEK

LÄGG TILL ANJOVIS / ADD ANCHOVY 30 SEK

rostad halv kyckling

roasted half chicken

LAVENDEL, GRÖNSALLAD OCH SAUCE SUPRÉME
LAVENDER, GREEN SALAD AND SAUCE SUPRÉME

225 SEK

steak tartar på gödkalv

steak tartar of veal

MED SHALLOTTENLÖK, PERSILJA OCH ÄGGULA SERVERAS MED POMMES FRITES
WITH SHALLOTS, PARSLEY AND AND EGG YOLK SERVED WITH POMMES FRITES

295 SEK

VAR GOD MEDDELA EVENTUELLA MATALLERGIER
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desseter
desserts

KAN BESTÄLLAS FRÅN KLOCKAN 15:00
AVAILABLE FROM 3 PM

varma blåbär
warm blueberries

VANILJGLASS, SMÖRDEGSINBAKADE BLÅBÄR OCH VANILJHONUNG
VANILLA ICE CREAM, BLUEBERRIES IN PUFF PASTRY AND VANILLA HONEY
135 SEK

gâteau opéra
gateau opera

KAFFE CHOKLAD TÄRTA
COFFEE AND CHOCOLATE CAKE
95 SEK

mignardiser
mignardise

SMÅ GODSAKER FRÅN KONDITORIET
SWEETS FROM THE PASTRY

85 SEK

VAR GOD MEDDELA EVENTUELLA MATALLERGIER
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champagne cocktails

couronne dorée

PISCO | GRILLED PINEAPPLE
CHAMPAGNE

169 SEK

gemme rouge

APEROL | APEROL CRYSTALS
CHAMPAGNE

169 SEK

la pomme

CALVADOS | APPLE | LEMON ZEST
CHAMPAGNE

169 SEK

queen's royal

RASPBERRY | BLUEBERRY
CHAMPAGNE

169 SEK

krug champagne cocktail

RAW SUGAR CUBE | ANGOSTURA BITTERS | COGNAC
KRUG GRANDE CUVÉE

325 SEK

house cocktails

6 CL

cornelius

A JOURNEY OF FLAVOURS THAT WILL BRING YOU FROM SOUTH AMERICA TO ASIA
CORN WHISKEY | HOUSE COCONUT LIQUEUR | HOMEMADE GINGER SODA | LEMONGRASS-PINEAPPLE | CORN MILK

169 SEK

figaro

SWEET AND SOUR. THIS DAIQUIRI STYLE DRINK IS LIKE AUTUMN IN A GLASS
BLEND OF RUM | WALNUT | LIME | FIG-BAY LEAF MARMELADE | MAPLE FIG

169 SEK

la poire

STRONG AND SOPHISTICATED, WITH A TOUCH OF SWEETNESS, FRUITINESS AND SPICES
CALVADOS | WHISKY | CHINOTTO | POACHED PEAR | MULLED WINE

169 SEK

la vie en rosehip

TART, FRUITY AND FRESH. A DRINK THAT TASTE LIKE SUMMER BUT WITH WINTER FLAVOURS
SEA BUCKTHORN | WHITE WINE | BELVEDERE | HOPPED GRAPEFRUIT FOAM | LEMON JUICE | ROSEHIP

169 SEK

old fashioned - barrel aged

THIS IS WHAT HAPPENS WHEN YOU TAKE EVERY ASPECT OF A COCKTAIL AND TRY TO PERFECT IT, SWEET, COMPLEX AND BOOZY
BOURBON | RYE WHISKEY | MAPLE SYRUP | AROMATIC BITTER

179 SEK

rallarosé

FRUITY, FLORAL, BUBBLY AND MADE WITH LOCAL SWEDISH INGREDIENTS
SLOE GIN | ORANGE BRANDY | QUINCE JUICE | FIREWEED (RALLARROS) | SPARKLING ROSE'

169 SEK

régliste

CITRUS AND LICORICE, CLASSIC AND ELEGANT SOUR STYLE COCKTAIL. A TRUE DORSIA CLASSIC
HOMEMADE LICORICE LIMONCELLO | LEMON JUICE | SUGAR | EGG WHITE | AROMATIC BITTERS

169 SEK

same but different

TART, ELEGANT AND SCANDINAVIAN TWIST ON A WORLD WIDE CLASSIC
LEMON GIN | COINTREAU | LINGONBERRY | BIRCH | LEMON JUICE

169 SEK

classic gin cocktails

6 CL

hernö navy dry martini

SOPHISTICATED AND TIMELESS CLASSIC MADE WITH FOCUS ON GOOD GIN AND SIMPLICITY
HERNÖ NAVY STRENGTH | SPRAY OF DRY VERMOUTH | MARTINI OLIVES

199 SEK

french 75

SOUR, FRESH AND BUBBLES! A CLASSIC FRENCH 75 WITH A MODERN STYLE GIN
NEW WESTERN STYLE GIN | LEMON | SUGAR | CHAMPAGNE

169 SEK

gimlet

SOUR, TART, PUNCHY. THE DAIQUIRI OF THE GIN WORLD
DRY GIN | NAVY STRENGTH GIN | LIME | SUGAR

169 SEK

gin rickey

REFRESHING AND TART. A LIME VARIATION ON A TOM COLLINS
OLD TOM GIN | LIME | SALTED SODA WATER

169 SEK

negroni

IF YOU CAN'T DECIDE BETWEEN A NEGRONI AND A BOULEVARDIER THIS IS FOR YOU, A NEGRONI WITH A GIN THAT HAS WHISKEY NOTES
BARREL AGED GIN | SWEET VERMOUTH | ITALIAN RED BITTER

169 SEK

gin flights - hernö limited editions

3 LIMITED EDITION GINS TO SIP, 2 CL EACH

HERNÖ JOLIE ROUGE IS A GIN RESTED IN JAMAICAN RUM CASK FOR ALMOST A MONTH. THE RESULT IS GIN WITH PEPPERY AND
EARTHY NOTES, BALANCED BY A FRESH EXOTIC FRUITINESS

HERNÖ HIGH COAST TERROIR IS A VINTAGE MADE WITH LOCAL INGREDIENTS FROM HIGH COAST AND AMONG OUR FAVOURITE TOP 3
GIN WE TRIED.

HERNÖ SIPPING GIN LAPHROIG CASK IS A COMPLEX BOLD EXPRESSION, WITH DEPTH IN FLAVOUR AND SMOKY AROMA

HERNÖ JOLIE ROUGE | HERNÖ HIGH COAST TERROIR 2019 | HERNÖ SIPPING GIN 2018, LAPHROIG CASK

345 SEK

gin & tonic

bergslagens organic gin (se)

THE BEST GIN IN THE WORLD IN 2020 COMES FROM ÖREBRO AND IT UTILIZES FRESH INGREDIENTS FROM THE REGION
SERVED WITH LEMON ZEST AND THOMAS HENRY INDIAN TONIC

205 SEK

hven stella nova (se)

AN ELEGANT GIN RESTED IN OAK CASK, WHICH PREVIOUSLY HELD A SINGLE MALT WHISKY. A TRUE JEWEL
SERVED WITH ROASTED ALMONDS, KAFFIR LIME AND BEEBOLIN WOODRUFF TONIC

179 SEK

le tribute gin (es)

MADE FROM THE AWARD-WINNING DISTILLERY OF GIN MARE, THIS CONTEMPORARY GIN IS PACKED WITH DIFFERENT LAYERS OF
CITRUS AND HERBACEOUS NOTES OF LEMONGRASS
SERVED WITH KUMQUAT, ROSEMARY AND LE TRIBUTE TONIC

199 SEK

lyden dry gin (se)

A GIN THAT SHOWCASE THE TASTE OF SMÅLAND, DISTILLED WITH LOCAL SWEDISH BOTANICALS AND FRESH WATER FROM LJUNGBY
SERVED WITH LINGON AND EKOBYGGERIET ELDERFLOWER TONIC

169 SEK

malfy rosa (it)

FRESH LIKE NO OTHERS, THIS GIN PACKED WITH CITRUSNESS AND SOFT NOTES OF GRAPEFRUIT AND RHUBARB MAKES FOR THE
PERFECT APERITIVO GIN AND TONIC
SERVED WITH GRAPEFRUIT ZEST AND EKOBYGGERIET APERITIVO TONIC

169 SEK

mr usagi (se)

JAPANESE INSPIRED GIN CRAFTED IN THE NORTH OF SWEDEN, MADE WITH A BLEND OF TRADITIONAL AND ASIAN BOTANICALS
SERVED WITH BLUEBERRY, LEMONGRASS AND BEEBOLIN JUNIPER TONIC

189 SEK

taggiasco extravergin (it)

GIN AND OLIVES UNTIL NOW WERE ONLY PAIRED IN MARTINIS, NOW IN GIN AND TONICS TOO!
SERVED WITH OLIVES, ROSÉ PEPPER AND EKOBYGGERIET CUCUMBER TONIC

185 SEK

champagne

		12 CL	BOTTLE
NV	ANDRÉ CLOUET, GRANDE RÉSERVE BRUT, BOUZY	150 SEK	880 SEK
NV	ANDRÉ CLOUET, BRUT ROSÉ, BOUZY	150 SEK	880 SEK
		10 CL	
NV	KRUG, GRANDE CUVÉE, REIMS	295 SEK	1 995 SEK
2002	KRUG, VINTAGE, REIMS		4 400 SEK
NV	LAURENT PERRIER, GRAND SIECLE		1 350 SEK
NV	VARNIER FANNIERE, BLANC DE BLANCS, GRAND CRU BRUT		1 550 SEK
1998	DEUTZ, CUVÉE WILLIAM DEUTZ		2 650 SEK
2008	MICHEL FURDYNA, PRESTIGE MILLÉSIMÉ		1 150 SEK
2007	HENRI MANDOIS, BRUT MIILLÉSIMÉ		1 000 SEK
2000	JACQUESSON, BRUT MILLÉSIMÉ		1 765 SEK
2002	DELAMOTTE, BLANC DE BLANCS		2 100 SEK
2004	SALON, BLANC DE BLANCS, LE MESNIL		5 800 SEK
NV	DEUTZ, SAKURA LIMITED EDITION, BRUT ROSÉ		1 350 SEK

wine

		16 CL	BOTTLE
WHITE WINE			
	OUR SELECTED HOUSE WHITE	115 SEK	455 SEK
2017	CLOS DE L'ECOTARD, CHENIN BLANC, SAUMUR (FR)	160 SEK	640 SEK
2018	PIERRE GIRARDIN, ÉCLAT DE CALCAIRE, BOURGOGNE (FR)	175 SEK	700 SEK
2017	CHARLY NICOLLE, PER ASPERA, CHABLIS (FR)	165 SEK	660 SEK
2017	GIZELLA-PINCE, FURMINT, TOKAJ (HU)	150 SEK	500 SEK
2016	PIERRE MORIN, OVIDE, SANCERRE, LOIRE (FR)	170 SEK	670 SEK
2019	K. WECHSLER, RIESLING TROCKEN, RHEINHESSEN (DE)	145 SEK	570 SEK
ROSÉ WINE			
	OUR SELECTED CÔTES DE PROVENCE ROSÉ (FR)	135 SEK	530 SEK
RED WINE			
	OUR SELECTED HOUSE RED	115 SEK	455 SEK
2015	ANTOINE TOUTON & FREDI TORRES, MONTSANT (ES)	150 SEK	600 SEK
2017	CONTERNO FANTINO, BRICCO BASTIA, DOLCETTO D'ALBA (IT)	135 SEK	540 SEK
2018	PIERRE GIRARDIN, PINOT NOIR, BOURGOGNE (FR)	175 SEK	700 SEK
2016	LOUIS BOILLOT, MOULIN A'VENT, BEAUJOLAIS (FR)	160 SEK	640 SEK
2016	JULIEN CECILLON, BEL HORIZON SYRAH, RHONE (FR)	145 SEK	570 SEK



we offer a wide range of wines
ask your waiter for our wine list
“Le Cave”

beer & cider

RÅDANÄS BRYGGERI, "PILSNER" 4,7% (SE)	33 CL	70 SEK
RÅDANÄS BRYGGERI, "PORTER" 5,6% (SE)	33 CL	80 SEK
RÅDANÄS BRYGGERI, "CALIFORNIA COMMON" 5,3% (SE)	33 CL	70 SEK
RÅDANÄS BRYGGERI, "LAGER" 5,4% (SE)	33 CL	70 SEK
RÅDANÄS BRYGGERI, "IPA" 6,6% (SE)	33 CL	85 SEK
BEERSMITH, "OLD SCHOOL ENGLISH IPA " 6% (SE)	33 CL	85 SEK
CARLSBERG "HOF" 4,2% (DK)	33 CL	63 SEK
SAN GABRIEL, "BIRRA AMBRA ROSSA" 5,5% (IT)	50 CL	95 SEK
SAN GABRIEL, "BIRRA BIONDA" 5% (IT)	50 CL	95 SEK
SAN GABRIEL, "BIRRA HEFE WEIZEN" 5% (IT)	50 CL	95 SEK
LA CIDRAIE, "CIDRE BLONDE SEMI DRY APPLE CIDER" 4% (FR)	33 CL	67 SEK
BOULARD, "CIDRE BIOLOGIQUE DRY APPLE CIDER" 4,5% (FR)	33 CL	67 SEK
BOULARD, "CIDRE DE NORMANDIE DRY APPLE CIDER" (FR)	75 CL	149 SEK

soft drinks & non-alcoholic

STENKULLA, CARBONATED MINERAL WATER	33 CL	38 SEK
STENKULLA, CARBONATED MINERAL WATER	75 CL	58 SEK
PRIPPS BLÅ, LOW ABV LAGER 2,2%	33 CL	40 SEK
NILS OSCAR, NON-ALCOHOLIC PALE ALE	33 CL	50 SEK
RICHARD JUHLIN, NON ACLOHOLIC SPARKLING WINE	20 CL	95 SEK
COCA COLA / COCA COLA ZERO / FANTA / SPRITE	33 CL	40 SEK
FRISTORPS GÅRD, SIGNE TILLISCH APPLE JUICE	33 CL	95 SEK
FRISTORPS GÅRD, GRAVENSTEINER APPLE JUICE	33 CL	95 SEK
FRISTORPS GÅRD, APPLE- AND CHOKEBERRY JUICE	33 CL	115 SEK
FRISTORPS GÅRD, RHUBARB LEMONADE	33 CL	95 SEK
FRISTORPS GÅRD, "ALICE I ROSENKVITTEN", JAPONICA LEMONADE	33 CL	115 SEK
CAFÉ COMPLET		
- YOUR CHOICE OF COFFEE OR TEA, COMES WITH THREE MIGNARDISES		85 SEK

non-alcoholic cocktails

home made lemonades

PICK BETWEEN

ORIGINAL | BLUEBERRY | PASSION FRUIT | BEER FLAVOURED

99 SEK