

Aperitif

Pommeau de Normandie 4 cl	96:-
(A mixture of calvados matured in an oak cask & apple juice)	
Pastis 4cl	96:-
Kir- white wine & crème de cassis	94:-
Kir Royal- sparkling wine & crème de cassis	108:-
Kir Imperial- sparkling wine & crème de framboise	108:-
Pommeau Royal- sparkling wine & pommeau de Normandie	118:-
Pomme Poire- vodka, apple juice, lime & pear soda	124:-

	Glass	Bottle
Champagne		
Forget Chemin Carte Blanche	118:-	649:-
Sparkling wine		
White - dry	92:-	506:-
Rosé - semi dry	92:-	506:-
- dry	92:-	506:-
Non-alcoholic		
Pomme Poire Virgin- apple juice, lime & pear soda		52:-
Pommeau Virgin- apple juice & non - alcoholic cider		52:-
Richard Juhlin- Sparkling white wine - Piccolo 20cl		79:-

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Starters

Cheese & Meat Tray (Rec. For 2p)

Homemade charcuterie & French cheeses
served with various of sides

189:-

Blini

Butter-fried mini galette, whitefish roe, red onion & crème fraiche
Served with lemon

125:-

Salmon bowl

Deep fried galette bowl with a crème of Philadelphia, smoked salmon,
red onion & caprice

102:-

Galette Chips & Olives

Served with hummus

95:-

ALLERGIC?

Feel free to ask us about content



Galettes

*Galettes are "food crêpes" made with buckwheat
Our batter is free from both lactose and gluten*

Meat

All our meat is of Swedish origin

Complète Á la Crêpe

Smoked pork belly, Edam cheese & egg

158:-

Complète Monsieur

Smoked pork belly, Dijon creme, Edam cheese & egg

168:-

Complète "Sunny side"

Smoked pork belly, Edam cheese & a "sunny side" egg

168:-

Beef Cheddar

Shredded beef, cheddar cheese, butter fried mushrooms, fried onion semi-dried tomato & crème tarragon

198:-

Beef Roquefort

Shredded beef, crème Roquefort, butter fried mushrooms
& fresh spinach

192:-

Beef Grönstedt

Shredded beef, crème with cognac, parsley & garlic
Served with butter fried mushrooms

192:-

Prosciutto

Prosciutto Chèvre

Prosciutto, Crème Chèvre, apple, arugula and honey

179:-

Vegetarian

Roquefort

Crème Roquefort, fresh spinach, candied walnuts & butter fried mushrooms

174:-

Chèvre

Crème Chèvre, pickled yellow beet, honey, roasted seeds & arugula

176:-

Fried Cheese Dijon

Local fried cheese on top of a galette filled with pickled red onion
semi-dried tomato, fresh spinach and a dijon & arugula dressing

189:-

Fried Cheese Grönstedts

Local fried cheese on top of a galette filled with mushrooms and a crème of
cognac, parlsey & garlic

192:-

Vegan

Cauliflower

Cauliflower puree, semi-dried tomato, candied walnuts & fresh spinach
Served with deep fried cale and black cabbage

186:-

Portabello

Marinated and fried portabello Served with hummus, pickled red onion,
semi-dried tomato & fresh spinach

189:-

Seafood

All our seafood galettes are garnished with a slice of lemon

*(*Dishes you can have without galette)*

Horseradish

Smoked salmon, fresh spinach, & horseradish crème

182:-

Galette Philadelphia

Crème of Philadelphia, smoked salmon, red onion & caprice

Served with hot smoked salmon & fresh spinach

189:-

Crayfish

Smoked salmon, crayfish, whitefish roe crème,

pickled red onion and fresh spinach

207:-

Desserts

Le Tricolore

Homemade chocolate truffle,
A single espresso & 2cl calvados
109:-

Just the truffle

40:-

Pommeau Egnog

Frozen eggnog made of Pommeau de Normandie
Topped with dried raspberry
40:-

Bavaroise made of almonds (Vegan)

Served with cherries
75:-

Café Gourmand

A single espresso
Homemade chocolate truffle
Bavaroise made of almonds
Pommeau eggnog
129:-

A Piece of Cheese

Roquefort

Served with blueberries and galette chips
69:-

Dessertwine option: Red Château de Beaulon 26:-/cl

Camembert

Served with walnuts & honey
69:-

Dessertwine option: Cidre de Givre 24:-/cl

Crêpes

*Crêpes are the dessert version of the classic Breton "pancake"
Our batter is free from both lactose and gluten*

French Classics

Our nutella does not contain palm oil

Crêpe Lemon

Butter, sugar & lemon

68:-

Crêpe Banana

Nutella, banana & vanilla ice cream

98:-

Crêpe Coconut

Nutella, coconut & vanilla ice cream

96:-

Crêpe Normandie

Butter fried apples in cinnamon & sugar, flambéed in calvados
& served with vanilla ice cream

112:-

Our Own

Crêpe Nutella

Nutella, white chocolate, strawberry jam & vanilla ice cream

109:-

Crêpe Strawberry

Strawberry jam, vanilla ice cream & whipped cream

98:-

Crêpe Cloudberry

Warm homemade cloudberry jam & vanilla ice cream

102:-

Crêpe Camembert

Camembert cheese & warm cloudberry jam

114:-

Crêpe Forest Berries

White chocolate, vanilla ice cream, whipped cream & forest berries

106:-

Crêpe Blueberry

Blueberry, frozen raspberry & vanilla ice cream

114:-

Crêpe Liquorice

White chocolate, blueberries, salty liquorice sauce & vanilla ice cream

104:-

Crêpe Caramel

A browned & salty butter toffee, dark chocolate, salted seeds & vanilla ice cream

119:-

Crêpe Almond

Crème almonds, cherryjam, roasted almond flakes & vanilla ice cream

104:-

Crêpe Meringue

Ice cream, banana, meringue, nutella, strawberry jam, whipped cream

169:-

Vegan

Galette Almond

Crème almonds, cherryjam, roasted almond flakes & vanilla ice cream

104:-

Galette Blueberry

Blueberry, banana & vanilla ice cream

96:-

Cidre

In Bretagne, western France, where they originated from, crêpes and galettes are usually served with local cider

Boulard Cidre Biologique

Semi - dry

72:-/306:-

Dupont AOC Pays D'Auge

Semi - dry

86:-/369:-

Dupont Bouché Fermier

Dry

89 :-/379 :-

Dupont Cuvée Reserve

Dry

519 :-

Swedish Apple cider

Non alcoholic (0,5%)

46 :-/179 :-

Red Wine

All our wine producers are working to develop an ECO-friendly environment for the production of their wines. This means respecting the environment, nature and using sustainable methods of wine making today and for the future

Les Vignerons

South East France, Grenache & Pinot Noir

89:-/379:-

Cellier du Rhône

Côtes-du-Rhône, Grenache & Syrah

96:-/409:-

Symbiose Biologique

Languedoc, Grenache, Carignan & Syrah

109:-/469:-

Château Cap L'Ousteau

Bordeaux, Merlot, Cabernet Sauvignon & Petit Verdot

118:-/504:-

Raoul Clerget

Bourgogne, Pinot Noir

554:-

Chinon Dilection

Loire, Cabernet Franc

578:-

La Dive du Pape

Châteauneuf-du-Pape, Grenache, Mourvèdre & Syrah

816 :-

White Wine

All our wine producers are working to develop an ECO-friendly environment for the production of their wines. This means respecting the environment, nature and using sustainable methods of wine making today and for the future

Les Vignerons

South East France, Muscat & Viognier

89:-/379:-

Château du Cléray

Loire, Muscadet sur lie

96:-/409:-

Les Rafelières

Loire, Sauvignon Blanc

98:-/419:-

Symbiose Biologique

France, Chardonnay & Viognier

104:-/446:-

Arthur Metz

Alsace, Riesling

479:-

Château de Fesles

Loire, Chenin Blanc

498:-

Raoul Clerget

Chablis, Chardonnay

548:-

Champagne & Cremant

Forget Chemin Carte Blanche

Pinot Noir, Pinot Meunier, Chardonnay

118:/649:-

Sparkling Wines

Feel free to ask us about what we have in stock for the moment!

White - dry

Rosé - dry

Rosé - semi dry

92:-/506:-

Rosé

Rosé Wine

Feel free to ask us about what we have in stock for the moment!

96:-/408:-

Beer

Grängesberg

Swedish lager, draught

5,0% 68:-

Carlsberg Hof ECO

Danish lager, 33cl bottle

4,2% 58:-

Daura Damm

Spanish lager, 33 cl bottle, **Gluten free**

5,4% 78:-

Meteor Pils

French pilsner, 33cl bottle

5,0% 72:-

Gallia West IPA

French IPA, 33cl bottle

6,0% 88:-

Nils Oskar Non-alcoholic beer

Swedish pale ale, 33cl bottle

0,4% 44:-

Non-alcoholic

Swedish Apple cider

Non alcoholic

44 :-/172 :-

A glass of cold milk

Small/Larger

20:-/30:-

Loka

Sparkling Water

38:-

Pear Soda

38:-

Sugar Soda

38:-

Champis

38:-

Trocadero

38:-

Apple Juice

42:-

Richard Juhlin- Sparkling white wine - Piccolo 20cl

79:-

Hot Beverages

Coffee/Tea

36:-

Espresso

Single

26:-

Espresso

Double

32:-

Macchiato

42:-

Cappuccino

46:-

Café au Lait

46:-

Café Latte

48:-

Café Americano

38:-

Avec

Calvados

Calvados is a French apple brandy produced in the department of Calvados in Normandy. You can drink Calvados with your coffee, as a cocktail, as a long drink or as it is. This apple brandy is produced by distilling cider and stored on oak barrels before bottling.

Château du Breuil

VSOP	28:-/cl
15 Ans	34:-/cl
Double Maturation 14 Ans	34:-/cl
Fût Coteaux du Layon	34:-/cl
Fût 44	34:-/cl
XO Réserve des Seigneurs 20 Ans	48:-/cl

Père Magloire

12 Ans	32:-/cl
XO	38:-/cl

Cognac

Château de Beaulon

VSOP 7 Ans	32:-/cl
XO 12 Ans	36:-/cl
Napoleon 20 Ans	42:-/cl
Martell VS	32:-/cl

Dupont

Réserve	32:-/cl
Pomme Captive	32:-/cl
Plus de 12 Ans	34:-/cl
1989	48:-/cl
1969	58:-/cl

Boulard

XO	34:-/cl
Hors d'Age 12 Ans	36:-/cl
21 Ans	69:-/cl

Lecompte

5 Ans	32:-/cl
12 Ans	36:-/cl

Armagnac

Janneau

18 Ans	32:-/cl
25 Ans	38:-/cl

Whisky

Tullamore Dew 28:-/cl

Glenmorangie

The Original 10 yo 34:-/cl

Quinta Ruban 12 yo 36:-/cl

Nectar D'òr 12 yo 38:-/cl

Rom

Ron Zacapa 23 38:-/cl

Diplomático

Mantuano 32:-/cl

Reserva Exclusiva 34:-/cl

Likör

Seve Fournier 22:-/cl

Baileys 26:-/cl

Cointreau 28:-

Grande Marnier 28:-/cl

Eau de vie

Vieille Prune 48:-/cl

Poire William 54:-/cl

Absinthe/Pastis

Pernod Absinthe 38:-/cl

Un Marseillais Pastis 24:-/cl

Dessertvin

Beaumes de Venise 22:-/cl

Dupont Cidre de Givre 24:-/cl

Sauternes 24:-/cl

Château de Beaulon

Pineau des Charentes Vitt 26:-/cl

Pineau des Charentes Rött 26:-/cl

