

Aperitif

Pommeau de Normandie 4 cl	98:-
(A mixture of calvados matured in an oak cask & apple juice)	
Pastis 4cl	104:-
Kir- white wine & crème de cassis	98:-
Kir Royal- sparkling wine & crème de cassis	112:-
Kir Imperial- sparkling wine & crème de framboise	112:-
Pommeau Royal- sparkling wine & pommeau de Normandie	122:-
Pomme Poire- vodka, apple juice, lime & pear soda	134:-

	Glass	Bottle
Champagne		
Forget Chemin Carte Blanche	138:-	759:-
Sparkling wine		
White - dry	98:-	539:-
Rosé - semi dry	98:-	539:-
- dry	98:-	539:-

Non-alcoholic

Pomme Poire Virgin- apple juice, lime & pear soda	58:-
Pommeau Virgin- apple juice & non - alcoholic cider	58:-
Richard Juhlin- Sparkling white wine - Piccolo 20cl	89:-



Starters

Cheese & Meat Tray

(Rec. For 2p)

Charcuterie & French cheeses

served with various of sides

239:-

Blini

Butter-fried mini galette, whitefish roe crème, red onion

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

105:-

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

168:-

Complète Monsieur

Smoked pork belly, Dijon creme, Edam cheese & egg

178:-

Complète "Sunny side"

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

182:-

Beef Cheddar

Shredded beef, cheddar cheese, butter fried mushrooms
tomato salsa & crème tarragon

218:-

Beef Roquefort

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

202:-

Beef Grönstedt

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

202:-

Prosciutto

Prosciutto Chèvre

Prosciutto, Crème Chèvre, apple, arugula and honey

186:-

Vegetarian

Roquefort

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

179:-

Chèvre

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

186:-

Fried Cheese Dijon

Local fried cheese, tomato salsa, fresh spinach
dijon & arugula dressing

198:-

Fried Cheese Grönstedts

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

198:-

Vegan

Cauliflower

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

192:-

Portabello

Marinated and fried portabello, hummus
tomato slasa & fresh spinach

198:-

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

192:-

Galette Philadelphia

Crème of Philadelphia, smoked salmon, red onion & caprice

Served with hot smoked salmon & fresh spinach

198:-

Crayfish

Smoked salmon, crayfish, whitefish roe crème

and fresh spinach

207:-

Desserts

Le Tricolore

Homemade chocolate truffle,
A single espresso & 2cl calvados
115:-

Just the truffle

55:-

Pommeau Egnog

Frozen eggnog made of Pommeau de Normandie
Topped with dried raspberry
52:-

Bavaroise made of almonds (Vegan)

Served with cherries
75:-

Café Gourmand

A single espresso
Homemade chocolate truffle
Bavaroise made of almonds
Pommeau eggnog
139:-

A Piece of Cheese

Roquefort

Served with blueberries and galette chips
74:-

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

Camembert

Served with walnuts & honey
74:-

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

79:-

Crêpe Banana

Nutella, banana & vanilla ice cream

104:-

Crêpe Coconut

Butter, homemade coconut sugar, Nutella & vanilla ice cream

104:-

Crêpe Normandie

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

132:-

Our Own

Crêpe Nutella

Nutella, white chocolate, strawberry jam & vanilla ice cream

118:-

Crêpe Strawberry

Strawberry jam, vanilla ice cream & whipped cream

112:-

Crêpe Cloudberry

Warm homemade cloudberry jam & vanilla ice cream

118:-

Crêpe Camembert

Camembert cheese & warm cloudberry jam

132:-

Crêpe Forest Berries

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

118:-

Crêpe Blue & Raspberry

Blueberry, frozen raspberry & whipped cream

114:-

Crêpe Liquorice

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

118:-

Crêpe Caramel

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

122:-

Crêpe Almond

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

112:-

Crêpe Meringue

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

179:-

Vegan

Galette Almond

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

112:-

Galette Blueberry

Blueberry, banana & vanilla ice cream

104:-

Cidre

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

Boulard Cidre Biologique

filtered

72:-/306:-

Dupont AOC Pays D'Auge

unfiltered

86:-/369:-

Dupont Bouché Fermier

unfiltered

89 :-/379 :-

Dupont Cuvée Reserve

unfiltered

539 :-

Mère poulard

Non alcoholic French apple cider

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

95:-/409:-

Cellier du Rhône

Côtes-du-Rhône, Grenache & Syrah

102:-/436:-

Symbiose Biologique

Languedoc, Grenache, Carignan & Syrah

118:-/498:-

Château Cap L'Ousteau

Bordeaux, Merlot, Cabernet Sauvignon & Petit Verdot

128:-/529:-

Raoul Clerget

Bourgogne, Pinot Noir

569:-

Chinon Dilection

Loire, Cabernet Franc

579:-

La Dive du Pape

Châteauneuf-du-Pape, Grenache, Mourvèdre & Syrah

829:-

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

95:-/409:-

Château du Cléray

Loire, Muscadet sur lie

102:-/436:-

Les Rafelières

Loire, Sauvignon Blanc

104:-/444:-

Symbiose Biologique

France, Chardonnay & Viognier

112:-/476:-

Arthur Metz

Alsace, Riesling

492:-

Château de Fesles

Loire, Chenin Blanc

498:-

Raoul Clerget

Chablis, Chardonnay

548:-

Champagne & Cremant

Forget Chemin Carte Blanche

Pinot Noir, Pinot Meunier, Chardonnay

138:/759:-

Sparkling Wines

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

White - dry

Rosé - dry

Rosé - semi dry

98:-/539:-

Rosé

Rosé Wine

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

98:-/442:-

Beer

Grängesberg

Swedish lager, draught

5,0% 72:-

Carlsberg Hof ECO

Danish lager, 33cl bottle

4,2% 62:-

Daura Damm

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

5,4% 78:-

Demory Pils

French pilsner, 33cl bottle

4,8% 79:-

Demory IPA

French IPA, 33cl bottle

5,5% 88:-

Demory Roquette Blanche

French wheat beer, 33cl bottle

5,7% 88:-

Nils Oskar Non-alcoholic beer

Swedish pale ale, 33cl bottle

0,4% 48:-

Non-alcoholic

Mère Poulard

Non alcoholic French apple cider

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

89:-

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

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

Cognac

Château de Beaulon

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

