



## ENTRÉES

### SALMON

**BLACKENED TARTARE FROM SALMA SALMON** 165  
Smoked avocado, cured cucumber, trout roe and cold-smoked mayonnaise.

**SMOKED SALMON - PETRA JANZON** 165  
Vendace roe from Kalix, egg yolk and chives served on buttered toast.

**THREE SMALL BLINIS** 165  
Lightly cured rainbow trout, roe from Älvdalen, lemon confit, sour cream and dried Västerbotten cheese



### ENTRECÔTE

**TARTARE OF GRASS FED BEEF FROM URUGUAY** 165  
Svecia cheese, yellow beets, fried capers honey mustard and egg cream.

**TATAKI SURF N' TURF OF ENTRECÔTE & TUNA** 165  
Yuzu soy, shiitake mushrooms, raw grated vegetables and sweet mayonnaise.

**CARPACCIO WITH A TASTE OF THE GRILL** 165  
Parmesan cream, roasted hazelnuts, deep-fried quail egg and caramelized fig and grated winter truffle.

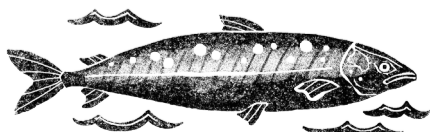


### FROM THE GARDEN & FOREST

**CAULIFLOWER SOUP** 155  
Truffle ravioli, herbs and seeds crisp and cold-pressed rapeseed oil.

**FRIED CREAMY POLENTA** 145  
Crispy gem salad, salsa fresca and pistou.

**ROASTED JERUSALEM ARTICHOKE (vegan)** 145  
Cashew crème, fried Jerusalem artichoke, nut vinaigrette and apple.



## MAIN COURSES

### FROM THE SALMON FAMILY

**DILL AND LEMON BAKED RAINBOW TROUT** 250  
Choose your own accompaniments from the other side.

**PAN SEARED CUTLET ON THE BONE** 275  
Lobster béarnaise, baked tomato salad, Scandinavian aioli and tangy french fries.

**WHOLE BAKED SHELLFISH-FILLED ARCTIC CHAR, SERVES 2** 275/p  
Filled with scallops, lobster meat and shellfish sauce, served with potato purée, autumn's carrots, green beans and Spanish tomatoes.

**BLACKENED SALMA SASHIMI LOIN** 245  
Roasted cauliflower cream, browned butter, soy sauce vinaigrette, salmon roe and black salsify.

**SALMON "WELLINGTON"** 275  
Served with puff pastry and mushroom duxelles, with Sandefjord sauce and saltbaked beets.

### FROM THE GARDEN & FOREST

**VARIATIONS OF CELERIAC ROOT** 225  
Roasted walnuts, browned butter, parmesan and baked forest mushrooms.

**STEW OF LENTILS, CAULIFLOWER & SWEET POTATO (VEGAN)** 225  
Zucchini, pomegranate and tangy oat crème.

**STEAMED VEGETABLE DUMPLINGS** 225  
Portabello, baked egg, pearl onion vegetarian broth flavored with dried shiitake

### ENTRECÔTE

*- All our cuts are tenderized for at least 14 days. Please choose your sides from the opposite side.*

**LE ROUGE SELECTED** 425  
From Styckmästargatan 8, with great marbling and Swedish meat flavour.

**SCOTTISH HIGHLANDS** 350  
Assorted breeds that are hand-selected to get the best marbling.

**ORGANIC FROM URUGUAY** 345  
From grass-fed animals resulting in top quality leaner meat with a mild flavor. Hang dried in Vinköket.

**CANADIAN HERITAGE ANGUS** 395  
From animals bred and grazed with care and compassion for the environment.

**WAGYU, +5 MARBLEIZATION** 795  
Animals bred according to the well reknowned, two century old Japanese tradition.

**OCEAN MEAT FROM NEW ZEALAND** 395  
From animals bred with close proximity to the ocean, which reflects on the flavor of the meat.

**SNAKE RIVER FARMS, USA** 595  
Unique cross breed of our favorites Wagyu and Black Angus

**POLISH TRADITION** 325  
Young and grass-fed animals from an old-fashioned farming culture.

**ENTRECÔTE OF THE EVENING** n/a  
Prevalour and price varies.

## CARNEVALE LE ROUGE

A MEDLEY OF OUR SALMON ENTRÉES FOLLOWED BY PLENTY OF ENTRECÔTE FROM ALL OVER THE WORLD. SERVED WITH THE KITCHEN'S CHOICE OF SEASONAL ACCOMPANIMENTS.

FOR DESSERT, WE'LL TREAT YOU TO CREMA CATALANA.

**795:-/PERSON**  
For everyone around the table



TURN THE PAGE FOR THE ACCOMPANIMENTS



## ACCOMPANIMENTS

*- For your rainbow trout or entrecôte you get to choose your own sides. Pick one vegetable, one butter, one potato and one sauce.*

### VEGETABLES

FROM FOREST & GARDEN

#### SMALL PROVENÇAL ARTICHOKE

Tomato confit, artichokepuré and fried herbs

#### BROCCOLI

Creamy, crispy steamed and foamy

#### BUTTER-BAKED LEEKS

Crispy shallots, onion purée and truffle vinaigrette

#### GARLIC-BAKED PORTOBELLO MUSHROOM

Smooth mushroom cream and raw-grated forest mushrooms

#### BAKED RED CABBAGE

Crispy brussel sprouts and sauerkraut mayonnaise

#### GREEN PEPPER

Fried goat cheese and roasted green pepper

#### BEETS FROM GOTLAND

Salt-baked beets, Chioggia beet shavings, and smooth Russian red beet cream

#### WINTER CARROTS

Cream of white carrots, balsamic vinegar roasted and fried bundle of carrots

#### JERUSALEM ARTICHOKE THREE WAYS

Smooth and creamy, roasted with garlic & herbs and crispy-fried beet shavings



### SALADS

#### ITALIAN LEAVES

Baby spinach, grilled lemon and parmesan cheese

#### BAKED TOMATO SALAD

Pickled onion, herbs and balsamic vinegar

#### GEM SALAD

evain croutons and anchovy dressing

### BUTTER

#### FOIE GRAS

Touch of port wine, white pepper and cognac

#### CAFÉ DE PARIS

A classic with tangy character and oriental spices

#### PROVENÇAL

Herb butter with a sting of garlic and lemon

#### TRUFFLE

Champagne vinegar and shaved winter truffle

### POTATO

#### "HASSELBACK" POTATOES

A classic from the other side of the pond

#### POTATO PURÉE WITH TRUFFLE

Grated gruyere cheese and chervil

#### PURÉE OF ALMOND POTATOES

Browned butter and chives

#### POMMES DUCHESSE

Stuffed with truffle cheese and topped with fried herbs

#### FRENCH FRIES

With tangy herbs



### SAUCES

EMULSIONS

#### SAUCE BÉARNAISE

Classic with vinegar boiled onions, chervil, tarragon and parsley

#### SAUCE BÉARNAISE WITH A TASTE OF THE OCEAN

With vendace & forrell roe, topped with lobster meat and lobster coulis

#### SAUCE BÉARNAISE WITH TRUFFLE

Flavored with shredded ox tail and red wine jus

#### SAUCE HOLLANDAISE

The balanced mother of all emulsions

COLD SAUCES

#### SCANDINAVIAN AIOLI

Flavored with lemon, dill and chives

#### SMOKED 'FAKE' MAYONNAISE (VEGAN)

Smoked tofu with whipped soy sauce

#### CAESAR DRESSING

With fried olives and capers

#### MOJO ROJO

Cold smoked paprika and sherry vinegar

WARM SAUCES

#### LE ROUGE'S ESPANGNOLE

With shredded ox tail and full-bodied tempranillo from Castilla-Léon

#### SAUCE OF THREE KINDS OF PEPPER

With flambéed green pepper, flowery rosé pepper and white pepper from Sri Lanka

#### CREAMY MUSHROOM SAUCE

With thyme, garlic and butter

#### RICH SHELLFISH SAUCE

Of crushed langoustines and lobster, flavored with white wine and tomatoes

#### GORGONZOLA SAUCE

Sauce béchamel with gorgonzola and aromatic nutmeg

#### FRENCH SNAIL SAUCE

Snails flambated in Cognac, white wine and slowly boiled tomatoes

**TURN THE PAGE FOR THE DISHES**