



ENTRÉES

SALMON

BLACKENED FRÖYA SALMON 175
White grapefruit, avokado, yuzu soy, sesame mayonnaise.

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

BLINI 165
Lightly cured rainbow trout, smetana, pickled onion and dried Västerbotten cheese



ENTRECÔTE

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

FOIE GRAS AND ENTRECÔTE- ROLLS 185
Caramelized nuts, macadamia cream, sherry glaze and cherry croutons

LIGHTLY SMOOKED CARPACCIO 165
Freshly ground entrecôte flavored with truffle, served with smoked Wild duck and vinaigrette.



FROM THE GARDEN & FOREST

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

WHITE ASPARAGUS WITH SAUCE HOLLANDAISE 175
With fried buckwheat and watercress

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
With sticky rice, sesame soy- vinaigrette, coriander, asian slaw and pear.

SALMON - WELLINGTON 275
Served with puff pastry and mushroom duxelle with Sandefjord sauce and saltbaked beets.

FROM THE GARDEN & FOREST

ARTICHOKE RISOTTO 225
With grilled artichoke, crispy carciofino and parmesan

FILLED SAVOY CABBAGE WITH CREAMY JERUSALEM ARTICHOKE (VEGAN) 225
Apple, roasted hazelnuts and pepper sauce

STEAMED VEGETABLE DUMPLINGS 225
Portabello, baked egg, pearl onion and 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 SELECEDED (FROM SWEDISH FARMS) 425
Handpicked specialty for you always with a high marbleization

GRASS FEED FROM IRELAND 350
Free ranged Angus/Hereford from green Ireland. Dry aged in Kälby for at least 21 days.

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

GERMAN FROM BAYERN 345
Simmental cows from southern Germany.

ENTRECÔTE OF THE EVENING n/a
Prevayour and price varies.

CARNEVALE LE ROUGE

A MEDLEY OF OUR 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 CRÈME BRÛLÉE.

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, artichoke purée and fried herbs

WHOLE BAKED SILVER ONION

Garlic confit and fermented garlic aioli.

GARLIC FRIED MUSHROOMS

Smooth mushroom cream with parsley and deep fried shallots

BUTTERED HARICOVERTS

With roasted pancetta and pickled onion

BEETS FROM GOTLAND

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

CARROTS

Cream on white carrot lemon baked carrot and Carrot crisp.

BROCCOLI

Sweet potato cream raw marinated and crispy broccoli.

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

BUTTER

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

HORSERADISH AND CRESS BUTTER

Peppery and tangy

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

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

SOUR SWEET POTATO CREAM

Flavoured with coriander and lime

AIOLI WITH CONFIT GARLIC

Coloured with squid ink

WARM SAUCES

LE ROUGE'S ESPANGNOLE

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

SAUCE OF THREE KINDS OF PEPPER

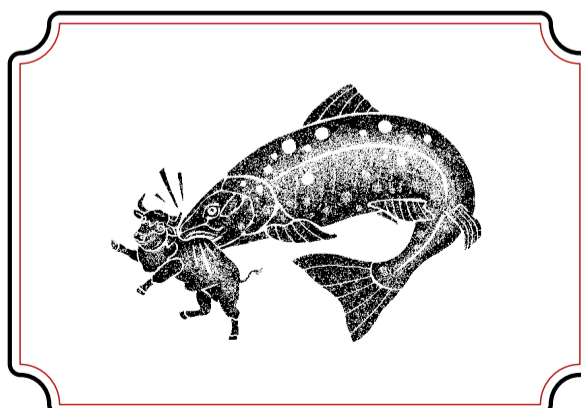
With flambéed green pepper, flowery rosé pepper and white pepper from Sri Lanka

CREAMY MUSHROOM SAUCE

With thyme, garlic and butter

RICH SHELLFISH SAUCE

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



TURN THE PAGE FOR THE DISHES