



ENTRÉES

SALMON

BLACKENED FRÖYA SALMON 175

White grapefruit, avocado, yuzu soy, sesame mayonnaise

BLINI 165

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



ENTRECÔTE

TARTARE OF GRASS FED BEEF FROM URUGUAY 165

Pickled beets, Borettana onion, deep fried capers, egg yolk and honey mustard

LIGHTLY SMOOKED CARPACCIO 165

Freshly ground entrecôte flavoured with truffle, served with smoked wild duck and vinaigrette



FROM THE GARDEN & FOREST

GREEN ASPARAGUS 175

With hollandaise, parmesan and confit of egg yolk.

ROASTED JERUSALEM ARTICHOKE (vegan) 145

Cashew crème, deep fried Jerusalem artichoke, nut vinaigrette and apple

MAIN COURSES

SALMON

DILL AND LEMON BAKED RAINBOW TROUT 250

Choose your own accompaniments from the other side.

PAN SEARED CUTLET ON THE BONE 275

Baked tomato salad, tangy french fries and bleak roe béarnaise sauce.

BLACKENED SALMA SASHIMI LOIN 245

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

FROM THE GARDEN & FOREST

ARTICHOKE RISOTTO 225

With grilled artichoke, crispy carciofino and parmesan.

JERUSALEM ARTICHOKE STUFFED SAVOY CABBAGE (VEGAN) 225

Apple, roasted hazelnuts and pepper sauce.

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 specially for you, always with a high marbleization.

GRASS FEED FROM IRELAND 395

Free range Angus/Hereford from Ireland. Dry aged in Källby for at least 21 days.

ORGANIC FROM URUGUAY 345

From 100% grass fed animals resulting in a top quality leaner meat with a mild flavor. Hang dried in Vinköket.

OCEAN MEAT FROM NEW ZEALAND 395

From animals bred with close proximity to the ocean, which reflects on the flavor of the meat.

DAIRY COW FROM SPAIN 595

Grazing near the coast of the Atlantic which provided more distinct flavours.. Origin from Galicia and always dry aged for 35 days.

BAVARIAN 345

Simmental cows from southern Germany.

ENTRECÔTE OF THE EVENING n/a

Prevalour and price varies.

CARNEVALE LE ROUGE

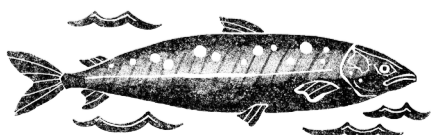
A medley of our entrées followed by plenty of entrecôte from all over the world.

Served with the kitchen's choice of seasonal accompaniments.

For dessert, we'll serve you a classic Crème brûlée.

795:-/PERSON

Served 'Family style' - for everyone to share.



TURN THE LEAD FOR THE ACCOMPANIMENTS



ACCOMPANIMENTS

- For your rainbow trout or entrecôte you get to choose your own sides. Please pick one vegetable, one butter, one potato and one sauce. We're happy to help you with our recommendations.

GREENS

FROM THE GARDEN & FOREST

SMALL ARTICHOKE PROVENÇALE
Tomato confit, artichoke purée and deep fried herbs

GARLIC FRIED MUSHROOMS
Smooth mushroom crème with parsley and deep fried shallots

BUTTER TOSSED HARICOT VERTS
With roasted pancetta and pickled onion

BEETS FROM GOTLAND
Salt baked yellow beets and pickled Chioggia beets with red beet crème

VARIETY OF CARROT
Crème of white carrot, citrus baked carrot and carrot chips

JERUSALEM ARTICHOKE IN THREE WAYS
Smooth and creamy, garlic & herb roasted, and crispy deep fried



SALAD

ITALIAN LEAVES
Baby spinach, grilled lemon and parmesan

BAKED TOMATO SALAD
Pickled onion, herbs and balsamico vinegar

FLAVOURED BUTTER

CAFÉ DE PARIS

An unbeatable classic.
Tangy with distinct flavours of oriental spices

PROVENÇALE

Herb butter with garlic and lemon

HORSERADISH & CRESS

Peppry and tangy



POTATO

NEW POTATO

A Swedish classic

TRUFFLE POTATO PURÉE

Grated gruyère cheese and chervil

FINGERLING POTATO PURÉE

Braised butter and chives

FRENCH FRIES

with tangy herbs



SAUCES

EMULSIONS

SAUCE BÉARNAISE

Classic with vinegar boiled onions, chervil, tarragon and parsley

BLEAK ROE BÉARNAISE

Flavoured with dill and chives

SAUCE BÉARNAISE WITH TRUFFLE

Flavored with pulled ox tail and red wine jus

SAUCE HOLLANDAISE

The well balanced mother of all emulsions

COLD SAUCES

SCANDINAVIAN AIOLI

Flavored with lemon, dill and chives

FERMENTED GARLIC AIOLI

With squid ink

WARM SAUCES

LE ROUGE'S ESPANGNOLE

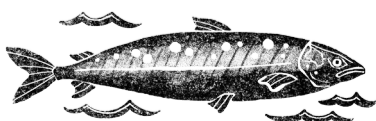
With pulled ox tail and full-bodied tempranillo from Castilla-Léon

THREE PEPPERS SAUCE

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

CREAMY MUSHROOM SAUCE

With thyme, garlic and butter



TURN THE LEAF FOR THE DISHES