

Le Rouge

GAMLA STANS STEKHUS

A GREAT START

SIDE CAR

COGNAC • COINTREAU • LEMON • SUGAR

142

KIR ROYAL

CRÈME DE CASSIS • CHAMPAGNE

142

LE FORUM COCKTAIL

GIN • NOILLY PRAT • GRAND MARNIER

142

FRENCH 75

GIN • LEMON • SUGAR • CHAMPAGNE

142

LE ROUGE

SHELLFISH FRENZY!

ENJOY OUR SEVEN COURSE MENU INCLUDING BOTH WARM AND COLD SHELLFISH, DESSERTS, CHEESE AND MUCH MORE. SEE SEPERATE MENU FOR MORE INFO

1195

LE ROUGE THREE COURSE MENU

LOBSTER SOUP

GRILLED LAMB CHOPS WITH PARSLEY-GARLIC BUTTER

WARM BAKED CHOCOLATE WITH RASPBERRY ICE CREAM

460

SMALL ENTRÉES

DEEP FRIED PORK RIND WITH CREAMY CHORIZO	85
CRAB CROQUETTES	80
MINI BURGER WITH FOIE GRAS	95
DEEP FRIED CALAMARES WITH AIOLI AND LEMON	90

STARTERS

CREAMY CHANTERELLES on brioche toast with parmesan	145	SPANISH CHARCUTERIES and pickles	185
COARSE GROUND TARTARE of beef topside	165	WARM SMOKED OX MARROW IN THE BONE with crab and avocado	155
		LOBSTER SOUP	145
		TUNA TATAKI with avocado and three dips	155

“Here at Le Rouge we’re quite fond of entrecôte of all varieties, and thanks to our great purveyors we’ve got the chance to offer you some very nice cuts.”

ENTRECÔTE

FROM THE DRY AGING FRIDGE

SWEDEN 250g	485
POLAND 250g	330
AUSTRALIA 300g	420
SCOTLAND 200g	355

OTHER DETAILS

FROM THE DRY AGING FRIDGE

TENDERLOIN France, 250g	395
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ACCOMPANIMENTS

- CHOOSE YOUR FAVOURITES -

Sauce & butter

BEARNAISE
OXSVANSKY
CAFÉ DE PARIS

Vegetables

BROCCOLI
TOMATER
GRÖNSALLAD

Potato

FRENCH FRIES
HASSELBACKS POTATO
POTATO PURÉE

“Here at Le Rouge we fry all meat the way we think is best for every detail, but if you prefer any particular degree we’re happy to deliver!”

SWEET WINE

2005 CHATEAU TIRECUL LA GRAVIERÉ Monbazillac, France	125
2010 MAS JANEIL Francois Lurton, Maury, France	95
2014 SOELLNER RIESLING Niederösterreich, Austria	105
2016 MOSCATO D’ASTI “LA LUPA” Alfiero Boffa, Piedmont, Italy	105
FONSECA BIN 27	110

OYSTERS

THREE OYSTERS WITH LEMON & TABASCO

110

A DOZEN
295

THREE OYSTERS WITH SOY & JALAPEÑO

110

THREE OYSTERS WITH TROUT ROE DRESSING

110

LE ROUGE MIX GRILL

JUST LEAN BACK AND LET US FILL YOUR ENTIRE TABLE WITH MIXED MEAT FROM THE GRILL. SERVED WITH LOTS OF ACCOMPANIMENTS AND SIDES.

550

VARMRÄTTER

GRILLED GAMBAS with avocado, blackened gem and aioli	265
FILLET OF CHAR “BOUILLABAISSE” with aioli and croutons	255
LE ROUGE DOUBLE BURGER with cheddar, french fries and dip	235
GRILLED LAMB CHOPS with parsley-garlic butter and potato purée	275
CHANTERELLE OMELETTE with goat cheese and french fries	185

DESSERT

CRÈME BRÛLÉE	95
WARM BAKED CHOCOLATE WITH RASPBERRY ICE CREAM	90
COBBLER OF AUTUMNS APPLES WITH VANILLA ICE CREAM	90
CHOCOLATE TRUFFLE	35

BON APPETIT