

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

HORS D'OEUVRE

DEEP FRIED PORK RIND WITH SOBRASADA 85

CRAB CROQUETTES 80

MINI BURGER WITH FOIE GRAS 95

DEEP FRIED CALAMARES WITH AIOLI AND LEMON 90

STARTERS

CREAMY CHANTERELLES 145
on brioche toast with parmesan

COARSE GROUND TARTARE 165
of beef topside with beets, mustard
and egg yolk

SPANISH CHARCUTERIES 185
and pickles

WARM SMOKED OX MARROW 155
IN THE BONE
with crab and avocado

LOBSTER SOUP 145

TUNA TATAKI 155
with avocado and three dips

OYSTERS

OYSTERS WITH LEMON & TABASCO

110

3 PCS

295

1 DOZEN

OYSTERS WITH SOY & JALAPEÑO

110

3 PCS

295

1 DOZEN

OYSTERS WITH TROUT ROE DRESSING

110

3 PCS

295

1 DOZEN

LE ROUGE SHELLFISH FRENZY!

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

PREORDER ONLY

“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.....485
250g

POLAND.....330
250g

AUSTRALIA.....420
300g

SCOTLAND.....355
200g

OTHER DETAILS

FROM THE DRY AGING FRIDGE

TENDERLOIN.....395
France, 250g

ACCOMPANIMENTS

- CHOOSE YOUR FAVOURITES -

Sauce & butter

BEARNAISE
OX TAIL GRAVY
CAFÉ DE PARIS

Vegetables

BROCCOLI
TOMATOES
GREEN SALAD

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!”

LE ROUGE MIX GRILL

FOR 2 PEOPLE OR MORE

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

550/PERSON

MAIN COURSES

GRILLED GAMBAS 265
with avocado, blackened gem and aioli

FILLET OF CHAR "BOUILLABAISSE" 255
with aioli and croutons

LE ROUGE DOUBLE BURGER 235
with cheddar, french fries and dip

GRILLED LAMB CHOPS 275
with parsley-garlic butter and potato purée

CHANTERELLE OMELETTE 185
with goat cheese and french fries

LE ROUGE THREE COURSE MENU

LOBSTER SOUP

GRILLED LAMB CHOPS
with parsley-garlic butter

WARM BAKED CHOCOLATE
with raspberry ice cream

460

SWEET WINE

2005 CHATEAU TIRECUL LA GRAVIERÉ 125
Monbazillac, France

2010 MAS JANEIL 95
Francois Lurton, Maury, France

2014 SOELLNER RIESLING 105
Niederösterreich, Austria

2016 MOSCATO D'ASTI "LA LUPA" 105
Alfiero Boffa, Piedmont, Italy

FONSECA BIN 27 110

DESSERT

CRÈME BRÛLÉE 95

WARM BAKED CHOCOLATE 90
with raspberry ice cream

COBBLER OF AUTUMNS APPLES 90
with vanilla ice cream

CHOCOLATE TRUFFLE 35

BON APPETIT