

# Le Rouge

GAMLA STANS STEKHUS

## COCKTAILS

### 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 MIX GRILL

- Lean back and let us fill your table with mixed meat from the grill. Served with lots of accompaniments and sides.

For minimum 2 people

550

## LE ROUGE EVENING MENU

### LOBSTER SOUP

GRILLED LAMB CHOPS  
with parsley & garlic butter

OVEN BAKED CHOCOLATE  
with raspberry ice cream

460

## LE ROUGE SHELLFISH FRENZY!

This autumn we offer a 7 course menu with both hot and cold shellfish, dessert, cheese and much more. See separate menu for more info.

1195

## OYSTERS

### OYSTERS WITH SOY & JALAPEÑO

110 295  
3 PCS. 1 DOZEN

### OYSTERS WITH LEMON & TABASCO

110 295  
3 PCS. 1 DOZEN

### OYSTERS WITH TROUT ROE DRESSING

110 295  
3 PCS. 1 DOZEN

## HORS D'OEUVRE

DEEP FRIED PORK RIND with creamy chorizo	85
CRAB CROQUETTES	80
FOIE GRAS SLIDER	95
CALAMARES with aioli and lemon	90

## STARTERS

BLEAK ROE with butter fried brioche, red onion and smetana	165	SPANISH CHARCUTERIES and pickles	185
CREAMY CHANTERELLES on brioche toast with parmesan	145	WARM SMOKED BONE MARROW with crab and avocado	155
COARSE GROUND TARTARE of beef topside	165	CLASSIC LOBSTER SOUP	145
		TUNA TATAKI with avocado and three dip sauces	155

## MAIN COURSES

GRILLED GAMBAS with avocado, blackened gem salad and aioli	265
FILLET OF CHAR "BOULLABAISSE" with aioli and croutons	255
LE ROUGE'S DOUBLE DECKER BURGER with cheddar, french fries and dip	235
GRILLED LAMB CHOPS with parsley-garlic butter and potato purée	275
RED WINE BRAISED OX CHEEK with truffle potato purée	185
CHANTERELLE OMELETTE with goat cheese and french fries	185
RATATOUILLE with broccoli and goat cheese	165

"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."

## RIB EYE

SWEDEN.....	485
250g	
POLEN.....	330
250g	
AUSTRALIA.....	420
300g	
SCOTLAND.....	355
200g	

## OTHER CUTS

TENDERLOIN.....	395
France, 250g	

## ACCOMPANIMENTS

- Choose your favourites for your rib eye.

SAUCES & BUTTER  
BEARNAISE  
OX TAIL GRAVY  
CAFÉ DE PARIS

VEGETABLES  
BROCCOLI  
TOMATOES  
GREEN SALAD

POTATO  
POMMES FRITES  
"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!"

## DESSERT

CRÈME BRÛLÉE	95	CRUSHED DREAMS	85
OVEN BAKED CHOCOLATE with raspberry ice cream	90	with grilled peach, nougat ice cream and whipped cream	
AUTUMN'S APPLE COBBLER with vanilla ice cream	90	CHOCOLATE TRUFFLE	35
JOHANNA'S CHIFFON CAKE with lemon crème and lime yoghurt sorbet	80	ASSORTED CHEESE	55/140
		- One piece or a whole platter	

## SWEET WINE

2005 CHATEAU TIRECUL LA GRAVIERÉ Monbazillac, France	125
2014 SOELLNER RIESLING Niederösterreich, Austria	105
2016 MOSCATO D'ASTI "LA LUPA" Alfiero Boffa, Piemonte, Italy	105
FONSECA BIN 27 Douro, Portugal	110

BON APPETIT