

# Le Rouge

GAMLA STANS STEKHUS

## 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

## COCKTAILS

### COGNAC SOUR

COGNAC • EGGWHITE • LEMON • SUGAR  
142

### KIR ROYAL

CRÈME DE CASSIS • CHAMPAGNE  
142

### CHAMPAGNE COCKTAIL

CHAMPAGNE • COGNAC • SUGAR • BITTERS  
142

### RITZ 75

GIN • LEMON • MANDARINE • 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 per person

## LE ROUGE EVENING MENU

### JERUSALEM ARTICHOKE SOUP

GRILLED LAMB CHOPS  
with parsley & garlic butter

OVEN BAKED CHOCOLATE  
with raspberry ice cream

460

## LE ROUGE FISH FROM THE GRILL

Served with bleak roe hollandaise, braised butter and seasonal vegetables.

Prepared for minimum two people.

DAILY PRICE

## 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 with pickles	185
PUMPKIN X 3 with beurre noisette, hazelnuts and gruyère	145	BLACKENED TENDERLOIN with marrow crème, almond and leeks	155
COARSE GROUND TARTARE with bleak roe, smoked crème fraiche and crispy rye bread	135	JERUSALEM ARTICHOKE SOUP with baked onion, crispy Jerusalem artichoke and truffle	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 "BOUILLABAISSE" with aioli and croutons	255
DOUBLE CHEESEBURGER with pickled jalapeno, butter cooked onion, french fries and truffle mayo	235
GRILLED LAMB CHOPS with parsley-garlic butter and potato purée	275
RED WINE BRAISED OX CHEEK with truffle potato purée	185
OMELETTE with pumpkin crème, goat cheese, gruyère and french fries	185
RATATOUILLE with roasted crispy beets, goat cheese and pickled zucchini	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

SIRLOIN.....	395
Sweden, 200g	
TENDERLOIN.....	435
France, 200g	

## ACCOMPANIMENTS

- Choose your favourites for your rib eye.

SAUCES & BUTTER  
BERNAISE  
OX TAIL GRAVY  
CAFÉ DE PARIS

VEGETABLES  
ROASTED BEETS WITH GOAT CHEESE  
TOMATO SALAD  
GREEN SALAD

POTATO  
POMMES FRITES  
"HASSELBACKS" POTATO  
POTATO PURÉE

"Here at Le Rouge we fry all meat the way we think is best for each detail, but if you prefer any particular degree we're happy to accommodate!"

## DESSERT

CRÈME BRÛLÉE	95	CRUSHED DREAMS	85
BAKED CHOCOLATE with hazelnuts and chocolat sorbet	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