

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

NÅGOT GOTT INNAN

COGNAC SOUR

COGNAC • LEMON • SUGAR
145

KIR ROYAL

CRÈME DE CASSIS • CHAMPAGNE
145

CHAMPAGNE COCKTAIL

CHAMPAGNE • COGNAC • SUGAR • BITTERS
145

RITZ 75

GIN • LEMON • MANDARIN • CHAMPAGNE
145

LE ROUGE EVENING MENU

JERUSALEM ARTICHOKE SOUP

LEG OF LAMB
with Jerusalem artichoke puré, lamb jus and brussels sprout

BAKED CHOCOLATE
with hazelnuts, blood orange and chocolat sorbet

460

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 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
VARIATION OF BEETS with gruyère, cress and a honey and champagne vinaigrette	110	JERUSALEM ARTICHOKE SOUP with baked onion, crispy Jerusalem artichoke and truffle	145
COARSE GROUND TARTARE with bleak roe, smoked crème fraîche and crispy rye bread	135	TUNA TARTAR with deep fried steam bun, sriracha mayo, pickled onion and coriander	155

MAIN COURSES

LIGHTLY STEAMED CHAR with salsify, butter sauce, pickled cucumber, white fish roe and gratinated potato puré	255
DOUBLE BURGER OF RIB EYE with cheese, pickled jalapeño, butter cooked onion, french fries and truffle mayo	235
LEG OF LAMB with Jerusalem artichoke puré, lamb jus and brussels sprouts	275
RED WINE BRAISED OX CHEEK with truffle potato purée	195
OMELETTE with lobster crème, parmesan, green salad and french fries	195
GRILLED CELERIAC with creamy and crispy cauliflower, gruyère, hazelnuts and browned butter	175

“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	335
250g	
AUSTRALIA	465
300g	
SCOTLAND	355
200g	

OTHER CUTS

TENDERLOIN	455
France, 200g	
SIRLOIN	430
Sweden, 200g	

ACCOMPANIMENTS

- Choose your favourites for your rib eye.

SAUCES & BUTTER
BEARNAISE
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

COCONUT BRÛLÉE with passion fruit and coconut ice cream	105	JOHANNA'S CHIFFON CAKE with lemon crème and lime yoghurt sorbet	80
BAKED CHOCOLATE with hazelnuts, blood orange and chocolat sorbet	90	CARAMEL DONUT with gin pickled orange, fudge and vanilla ice cream	85
RHUBARB COMPOTE with italian meringue and vanilla ice cream	90	CHOCOLATE TRUFFLE	35
		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