

# 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

##### NETTLE SOUP

##### LAMB CHOPS

with seasonal vegetables, ramson butter & potato purée

##### BAKED CHOCOLATE

with macadamia nuts, browned butter & caramel ice cream

460

#### LE ROUGE MIX GRILL

- Lean back and let us fill your table with mixed meat from the grill. Served with plenty 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.

395 per peson

#### HORS D'OEUVRE

DEEP FRIED PORK RIND with creamy chorizo	85
CRISPY POTATO CROQUETTES FILLED WITH FOIE GRAS with truffle mayonnaise and lemon	80
FOIE GRAS SLIDER	95
CALAMARES with aioli and lemon	90

#### STARTERS

BLEAK ROE with butter fried brioche, red onion and smetana	165
GRILLED CELERIAC with hazelnuts, apples and smoked aioli	110
CLASSIC STEAK TARTAR with tartar mayonnaise, beetroot, cornichones, red onion and egg yolk crème	135

SPANISH CHARCUTERIES with pickles	185
BAKED 63° EGG with smoked crème fraiche, chives, pickled onions, bleak roe and crutons	125
NETTLE SOUP with 63° egg	145
TUNA TARTAR with deep fried steam bun, sriracha mayo, pickled onion & coriander	155

#### MAIN COURSES

GRILLED FILLET OF COD with asparagus, sugar snapps. boiled potatoes, browned butter & horse radish	295
DOUBLE BURGER OF RIB EYE with cheese, pickled jalapeño, butter coo- ked onion, french fries & truffle mayo	235
LAMB CHOPS with seasonal vegetables, ramson butter & potato purée	275
RED WINE BRAISED OX CHEEK with truffle potato purée	195
OMELETTE with lobster crème, parmesan, green salad & french fries	195
ASPARAGUS RISOTTO with parmigiano- raggiano	210
GRILLED SECRETO DE IBERICO with asparagus, hasselback potatoes, ramson butter & grilled lemon	295

“Here at Le Rouge we're quite fond of meat 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	
POLAND ( VEAL ).....	285
250g	
AUSTRALIA.....	465
300g	

#### OTHER CUTS

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

#### ACCOMPANIMENTS

- Choose your favourites

SAUCES & BUTTER
BEARNAISE
OX TAIL GRAVY
RAMSON BUTTER
VEGETABLES
ROASTED VEGETABLES
TOMATO SALAD
GREEN SALAD
POTATO
POMMES FRITES
"HASSELBACKS" POTATO
POTATO PURÉE

“Here at Le Rouge we grill 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 & coconut ice cream	105
BAKED CHOCOLATE with macadamian nuts, browned butter & caramel icecream	90
RHUBARB COMPOTE with italian meringue, almonds & vanilla ice cream	90
WHITE CHOCOLATE MOUSSE & STRAWBERRIE with orange zest & digestivecrunch	85
CARAMEL DONUT with gin pickled orange, fudge & vanilla ice cream	85
CHOCOLATE TRUFFLE	35
ASSORTED CHEESE One piece or a whole platter	55/140

#### SWEET WINE

2005 CHATEAU TIRECUL LA GRAVIERÉ	125
Monbazillac, France	
2014 SOELLNER RIESLING Niederösterreich, Austria	105
2016 MOSCATO D'ASTI "LA LUPA"	105
Alfiero Boffa, Piemonte, Italy	
FONSECA BIN 27 Douro, Portugal	110
2015 MAURY EXPRESSION Languedoc-Roussillon, France	95
NV MACVIN BLANC DE JURA Jura, France	120

BON APPETIT