

# 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 macadamian nuts, browned-  
butter & caramel icecream

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 trufffle mayonnaise & lemon 80

FOIE GRAS SLIDER 95

CALAMARES  
with aioli & lemon 90

### STARTERS

BLEAK ROE  
with butter fried brioche,  
red onion & smetana 165

GRILLED CELERIAC  
with hazlenuts, apples & smoked aioli 110

CLASSIC STEAK TARTAR  
with tartar mayonnaise, beetroot,  
cornichones, red onion & egg yolk crème 135

SPANISH CHARCUTERIES  
with pickles 185

BAKED 63° EGG  
with smoked crème fraiche, chives, pickled  
onions, bleak roe & 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 295  
with asparagus, sugar snapps. boiled  
potatoes, browned butter & horse radish

DOUBLE BURGER OF RIB EYE 235  
with cheese, pickled jalapeño, butter coo-  
ked onion, french fries & truffle mayo

LAMB CHOPS 275  
with seasonal vegetables, ramson butter  
& potato purée

RED WINE BRAISED OX CHEEK 195  
with trufffle potato purée

OMELETTE 195  
with lobster crème, parmesan, green  
salad & french fries

ASPARAGUS RISOTTO 210  
with parmigiano- raggiano

GRILLED SECRETO DE IBERICO 295  
with asparagus, hasselback potatoes,  
ramson butter & grilled lemon

*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 105  
with passion fruit & coconut ice cream

BAKED CHOCOLATE 90  
with macadamian nuts, browned butter  
& caramel icecream

RHUBARB COMPOTE 90  
with italian meringue, almonds &  
vanilla ice cream

WHITE CHOCOLATE MOUSSE & STRAWBERRIE 85  
with orange zest & digestivecrunch

CARAMEL DONUT 85  
with gin pickled orange, fudge &  
vanilla ice cream

CHOCOLATE TRUFFLE 35

ASSORTED CHEESE 55/140  
One piece or a whole platter

### SWEET WINE

2005 CHATEAU TIRECUL  
LA GRAVIERÉ 125  
Monbazillac, France

2014 SOELLNER RIESLING 105  
Niederösterreich, Austria

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

FONSECA BIN 27 110  
Douro, Portugal

2015 MAURY EXPRESSION 95  
Languedoc-Roussillon, France

NV MACVIN BLANC DE JURA 120  
Jura, France