

OYSTERS

OYSTERS WITH SOY & JALAPEÑO

110 295
3 PCS. 1 DOZEN

OYSTERS WITH LEMON & TABASCO

110 295
3 PCS. 1 DOZEN

OYSTERS WITH BLEAK ROE DRESSING

110 295
3 PCS. 1 DOZEN

DRINKS

Maidens Blush

GIN • ABSINTHE • RASPBERRY CORDIAL • LEMON
145

Colonial Daiquiri

RUM • COGNAC • LIME • SUGAR
145

Vieux Carre

RYE WHISKEY • COGNAC • SWEET VERMOUTH • D.O.M • BITTERS
145

Brandy Crusta

COGNAC • MARASCHINO • DRY CURACAO • LEMON • BITTERS
145

LE ROUGE EVENING MENU

FOAMY LOBSTER SOUP
with cress cream & prästost crisp

LAMB CHOPS
with pickled kohlrabi, grilled onion, ramson- & lemon butter, red wine gravy & potato purée

CRÈME CARAMEL

495

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

CRISPY PORK RIND with creamy sobrasada & cress	85
SLIDER with foie gras & truffle mayonnaise	95
STEAM BUN with pig jowl & roasted onions	95
CALAMARES with crispy parsley & lemon	90

STARTERS

BLEAK ROE WAFFLE with sour crème, red onion & 30g bleak roe and lemon	165	STEAK TARTAR with truffle mayonnaise, tangy shallot, mushroom & salty almonds	145
CREAM FRIED CHANTRELLES with butter fried brioche & grated Parmigiano-Reggiano	155	FOAMY LOBSTER SOUP with cress cream, croutons & prästost crisp	175
LE ROUGE'S CHARCUTERIES with pickles vegetables	185	BLACKENED TUNA with caprice, scallion & parmesano mayonnaise	155

MAIN COURSES

POACHED COD with pork belly, pickled brussels sprouts, mushroom broth & potato purée	295
CHUCK STEAK BURGER with cheddar cheese, pickled jalapeño, baked portabello mushroom, french fries & truffle mayonnaise	235
LAMB CHOP with pickled kohlrabi, grilled onion, ramson- & lemon butter, red wine gravy & potato purée	275
OVERNIGHT BAKED PIG JOWL with pimento de padrone, dried cocktail tomato, red wine gravy with sobrasada and lovage potato purée	210
OMELETTE with shellfish crème, präst cheese, green salad & french fries	195
MUSHROOM RAVIOLI filled with cheese and mushroom, smoked egg yolk, hazelnuts, three kinds of butter fried mushrooms and mushroom broth	225
GRILLED TENDERLOIN SKEWER with herb salad, red wine gravy, overnight baked tomatoes, hasselback potatoes & bearnaise sauce	455

“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.”

TENDERISED

TALLOW DIPPED FLANK STEAK	275
Scotland, 200g	
LE ROUGE'S PEPPER ENTRECÔTE	450
Argentina, 250g	
SIRLOIN STEAK PROVENCEALE	395
Australia, 200g	
PORK AND WILD MEAT SAUSAGE	195
Sweden, 200g	
GINGER RUBBED IBERICO SHOULDER	295
Spain, 200g	

ACCOMPANIMENTS

- Choose your favourites

SAUCES & BUTTER
BEARNAISE
RED WINE GRAVY
TRUFFLE MAYONNAISE
RAMSON- & LEMON BUTTER

VEGETABLES
TOMATO SALAD
GREEN SALAD
BLACKENED POINT CABBAGE WITH PARMESAN
POTATO
FRENCH FRIES
"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

BAKED CHOCOLATE with fudge, roasted hazelnuts, macadaminen browned butter & caramel ice cream	105	DEEP FRIED CINNAMON BUN with apple compot, vanilla ice cream & calvados syrup	85
CRÈME CARAMEL	85	CLASSIC CHOCOLATE BALL with coconut flakes	35
CARAMEL TARTELETTE with preserved lingonberries, liquered blackberries & vanilla ice cream	95	ASSORTED CHEESE One piece or a whole platter	55/140

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
2015 MAURY EXPRESSION Languedoc-Roussillon, France	95
NV MACVIN BLANC DE JURA Jura, France	120