



OYSTERS

OYSTERS WITH SOY & JALAPEÑO

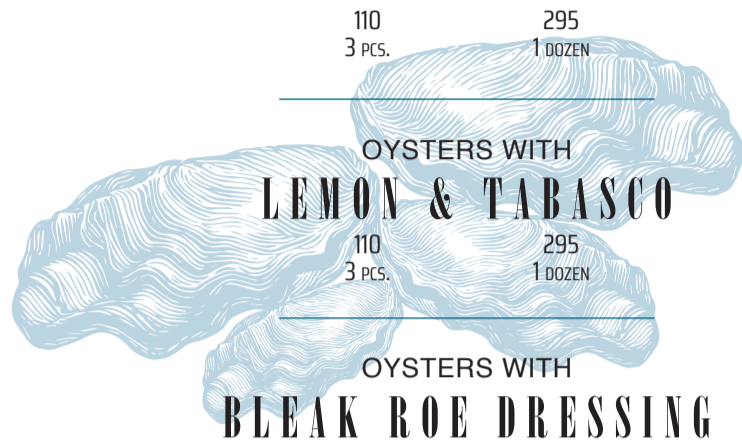
110 295
3 PCS. 1 DOZEN

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
- CREAM FRIED CHANTRELLES**
with butter fried brioche & grated Parmigiano-Reggiano 155
- LE ROUGE'S CHARCUTERIES**
with pickles vegetables 185

- STEAK TARTAR** 145
with truffle mayonnaise, tangy shallot, mushroom & salty almonds
- FOAMY LOBSTER SOUP** 175
with cress cream, croutons & prästost crisp
- BLACKENED TUNA** 155
with caprice, scallion & parmesano mayonnaise

MAIN COURSES

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

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 PROVENCALE**.....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** 105
with fudge, roasted hazelnuts, macadaminen browned butter & caramel ice cream
- CRÈME CARAMEL** 85
- CARAMEL TARTELETTE** 95
with preserved lingonberries, liquered blackberries & vanilla ice cream
- DEEP FRIED CINNAMON BUN** 85
with apple compot, vanilla ice cream & calvados syrup
- CLASSIC CHOCOLATE BALL** 35
with coconut flakes
- 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
- FRONSECA BIN 27** 110
Douro, Portugal
- NV MACVIN BLANC DE JURA** 120
Jura, France