

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 BLEAK ROE DRESSING

110 295
3 PCS. 1 DOZEN

DRINKS

Side Car

COGNAC • ORANGE LIQUOR • LEMON • SUGAR RIMMED

145

Rosa Pantern

VANILLA LIQUOR • VODKA • GRANADINE • MILK

145

Dreams of Normandie

COGNAC • LILLET BLANC • LEMON • SUGAR • ABSINTH SPRAY

145

Sea Pea

ANIS • LEMON • TONIC

145

Apple Pilar (non-alc.)

MYNT • APPLE JUICE • SUGAR • GINGER ALE

65

LE ROUGE EVENING MENU

FOAMY LOBSTER SOUP
with deep fried parsley & prästost crisp

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

CRÈME BRÛLÉE

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 person

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 WITH BRIOCHE with sour crème, red onion & 30g bleak roe and lemon	165
LE ROUGE'S CHARCUTERIES with pickles vegetables	185
FOAMY LOBSTER SOUP with parsley & prästost crisp	175

VEAL TARTAR with truffle mayonnaise, tangy shallot, mushroom & salty almonds	145
BLACKENED TUNA with caprice, scallion & parmesano mayonnaise	155

MAIN COURSES

STEAMED CHAR with pork belly, pickled brussels sprouts, mushroom broth & potato purée	295
CHUCK STEAK BURGER with cheddar cheese, pickled jalapeño, 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
GNOCCI 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 SWEDISH PIG SHOULDER	295
Sweden, 200g	

ACCOMPANIMENTS

- Choose your favourites

SAUCES & BUTTER
BEARNAISE
RED WINE GRAVY
TRUFFLE MAYONNAISE
RAMSON- & LEMON BUTTER
VEGETABLES
TOMATO SALAD
GREEN SALAD
BUTTER BAKED 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 BRÛLÉE	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
FRONSECA BIN 27 Douro, Portugal	110
NV MACVIN BLANC DE JURA Jura, France	120