

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

Scofflaw

BOURBON • DRY VERMOUTH • LEMON JUICE • GRENADINE • BITTERS

145

Dreams of Normandie

COGNAC • LILLET BLANC • LEMON • SUGAR • ABSINTHESPRAY

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 & fresh baked baguette

BEEF RYDBERG
with tripple deep fried potato, beer confited onion, mustard cream, horseradish & egg yolk

CRÈME BRÛLÉE

595

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

Filled char for two

Served with sauce verte, crispy & chewy yellow beets, browned butter & lemon

For minimum 2 people

295 kr/person

HORS D'OEUVRE

FOIS GRAS MOUSSE with butter fried brioche & Sauterne jelly	95
CARNITA TACO with sour cream, jalapeños, pickled point cabbage, roasted corn & coriander	90
SOBRASADA with truffle honey, roasted baguette & deep fried parsley	85

STARTERS

BLEAK ROE WITH BRIOCHE with sour crème, red onion & 30g bleak roe and lemon	165	OX TARTAR with sour cream, variation on onion & dijonnaise	155
DEEP FRIED OYSTERS with coriander mayonnaise, pickled onion & sesame	145	BETROOT TARTAR with walnuts, crispy & chewy yellow beet, goat cheese cream & grated pears	145
DEEP FRIED VEAL SWEETBREAD with hazelnut vinaigrette, browned butter, thyme & curly endive	165	FOAMY LOBSTER SOUP with deep fried parsley & fresh baked baguette	175

MAIN COURSES

BROILED COD with thinly sliced carrots, caramelised carrots, browned butter foam & almond potatoes	325
STEAK FRITES with roasted tomato salad & café de Paris butter	345
BEEF RYDBERG with tripple deep fried potato, beer confited onion, mustard cream, horseradish & egg yolk	375
LE ROUGE'S BOEUF BOURGIGNON made of chuck steak rib with smoked pork belly, horseradish & potato purée	255
GRILLED CELERIAC with roasted bella verde, fennel pickled celeriac, butter sauce & cress	235
OX TARTAR with sour cream, variation of onion, dijonnaise & french fries	255
BEEF ROOT TARTAR with walnuts, crispy & chewy yellow beet, goat cheese cream, raw grated pear & french fries	245

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

FLANK STEAK Scotland, 200g	275
ENTRECÔTE Argentina, 250g	450
IBERICO SECRETO Spain, 200g	295
LAMB RACKS Sweden, 200g	325
<i>Larger pieces for two or more, approximately 40 minutes to cook</i>	
CÔTE DE BOEUF	450/P
CLUB STEAK	405/P
TOMAHAWK	395/p

ACCOMPANIMENTS

- Choose your favourites

SAUCES & BUTTER BEARNAISE RED WINE GRAVY TRUFFLE MAYONNAISE RAMSON- & LEMON BUTTER
VEGETABLES ROASTED & RAW TOMATOES WITH THINLY SLICED ONION GREEN LEAFS WITH PARMESAN GRILLED BROCCOLI, SMETANA, LEMON & BLACK PEPPER 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