RESTAURATEUR
Jan Andersson

Bistro LA BELLE EPOQUE

CHEF DE CUSINE
Filip Nylin

BAR & VINS · BISTRO · APERITIF · COCKTAILS · BRUNCH · PETIT DEJEUNER · JAZZ

ATT BÖRJA MED

Franska bubblor eller varför inte våran egna signatur cocktail ”La Belle Epoque”

Crémant di Limoux, Gerard Bertrand.....165

Champagne blanc de blanc, Perrier-Jouët.....195

”La Belle Epoque”
Absolut Elyx Vodka, jordgubbsinfuserad Kung Carls Punch & bubbel
175

”I only drink Champagne on two occasions; when I am in love and when I am not.”
- Coco Chanel

HUITRES
OSTRON

JOSEFINA, BRETAGNE
Ostron naturell *Les 3... 135* *Les 6... 270*

CEVICHE
Chili, koriander, lime, mango *Les 3.. 135* *Les 6... 270*

SUÉDOIS
Picklad gurka, dill, gräslök *Les 3.. 135* *Les 6... 270*

ENTRÉES
FÖRRÄTTER/ MELLANRÄTTER

BURRATA(VEG)
Grön tomat, hasselnötter, aubergine
180

JORDÄRTSKOCKSOPPA(VEG)
Pistou, friterad jordärtskocka, parmesan
155

TONFISK
Chili, koriander, citron, gurka
190

KALIX LÖJROM 40G
Smetana, silverlök, toast
275

RÅBIFF
Senapsört, parmesancrème, silverlök
175

CHARCUTERIES
Lufttorkad skinka, tryffelsalami, comtéost & oliver
1 PERS..... 165 *2 PERS..... 225*

PLATS PRINCIPAUX
HUVUDRÄTTER

STEAK MINUTE
180g svensk biff, bearnaisesås, tomatsallad, pommes frites
325

HJORT
Svartvinbärschutney, picklade kantarel-ler, potatisterrine
365

RATATOUILLE(VEG)
Tomat, zucchini, aubergine, paprika
225

SVAMPRAVIOLI(VEG)
Tryffelgrädde, spenat, parmesan
275

POISSONS & COQUILLAGE
FISK & SKALDJUR

MOULES FRITES
Blåmusslor från Kattegatt, rostad vitlöksmajonnäs, pommes frites
265

RÖDING
Hummersmörsås, pak choi, sötpotatis
315

HUMMER
Grillad 1/2 hummer, aioli, citron, pommes frites
425

”LA MER”
Våran hyllning till havet i tre serveringar. Ostron, musslor, tonfisk
350

Allergier? Fråga personalen

VIANDE DU JOUR

Fråga din servitör vad vi erbjuder för styckningsdetalj från vår köttkyl.

Les Sandwichs

SVAMPTOAST (VEG OPTION)
Lufttorkad skinka, fikon, Västerbottensost
245

BOOKMAKERTOAST
Biff, dijon, pepparot, äggula
265

”LE BIG MAC”
Högrevsburgare, cheddar, tryffelmajonnäs, pommes frites
225

Les Desserts

HALLONMOUSSE
Hallondragonsås, rosa maränger, hallon
145

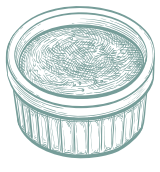
MARÄNGSVISS
Banan, vaniljglass, choklad
145

CRÈME BRÛLÉE
Klassisk Crème Brûlée
125

SORBET
Mangosorbet
75

CHOKLADTRYFFEL
65

COMTÉ
Tryffelhonung
115



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TO START

Why not a glass of French bubbles or our signature cocktail "La Belle Epoque"

Crémant di Limoux, Gerard Bertrand.....165

Champagne blanc de blanc, Perrier-Jouët.....195

"La Belle Epoque"
Absolut Elyx Vodka, strawberry infused Kung Carls Punch & bubbles
175

"I only drink Champagne on two occasions; when I am in love and when I am not."
- Coco Chanel

HUÎTRES
OYSTERS

JOSEFINA, BRETAGNE
Oyster natural *Les 3... 135* *Les 6... 270*

CEVICHE
Chili, Coriander, lime, mango *Les 3.. 135* *Les 6... 270*

SUÉDOIS
Pickled cucumber, dill, chives *Les 3.. 135* *Les 6... 270*

ENTRÉES
STARTERS

BURRATA (VEG)
Green tomato, hazelnut, aubergine
180

SUNCHOKE SOUP (VEG)
Pistou, sunchoke chips, parmesan
155

TUNAFISH
Chili, coriander, lemon, cucumber
195

"KALIX"WHITEFISH ROE 40G
Smetana, silver onion, toast
275

BEEF TARTARE
mustard herb, parmesancrème, silver onion
175

CHARCUTERIES
Air dried ham, truffle salami, comté & olives
1 PERS..... 165 *2 PERS..... 225*

PLATS PRINCIPAUX
MAINS

STEAK FRITES
180g Swedish beef, bearnaise sauce, tomato salad, french fries
325

VENISON
Blackcurrant chutney, pickled chanterelles, potato terrine
365

RATATOUILLE (VEG)
Tomato, zucchini, eggplant, paprika
225

MUSHROOM RAVIOLI (VEG)
Truffle cream, spinache, parmesan
275

POISSONS & COQUILLAGE
FISH & SHELLFISH

MOULES FRITES
Mussels from Kattegatt, roasted garlic mayonnaise, french fries
265

ARCTIC CHAR
Lobster butter sauce, pak choi, sweet potatoes
315

LOBSTER
Grilled 1/2 lobster, aioli, lemon, french fries
425

"LA MER"
Our hommage to the sea in three servings
Oysters, mussles, tunafish
350

Any allergies? Ask the staff!

VIANDE DU JOUR

Ask your waiter what meat cut we offer for the evening from our meat fridge.

Les Sandwichs

MUSHROOM TOAST (VEG OPTION)
Air dried ham, fig, västerbottens cheese
245

BOOKMAKER TOAST
Sirloin, dijon, horseradish, egg yolk
265

"LE BIG MAC"
Cheeseburger, cheddar, truffle mayonnaise, french fries
225

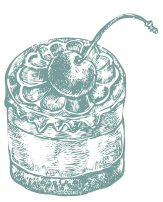
Les Desserts

RASPBERRY MOUSSE
Raspberry & terragon sauce, pink meringue, raspberries
145

ETON MESS
Banana, vanila ice-cream, chocolate
145

CRÈME BRÛLÉE
Classic Crème Brûlée
125

SORBET
Mango sorbet
75

CHOCOLATE TRUFFLE
65

COMTÉ
Truffle honey
115