

LE PETIT SNACKS

MARCONA ALMONDS.....	75
ROASTED ALMONDS.....	65
MARINATED OLIVES.....	75
GARLIC BREAD.....	55

CROQUE MONSIEUR PETIT Baquette, ham, Gruyère, tomato & Dijon.....	95
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POMMES FRITES French fries with roasted garlic mayonnaise.....	65
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CHARCUTERIE Air-dried ham, truffle salami, Comté cheese, olives & Croque M.	
1 PERS.....	165
2 PERS.....	225

HUÎTRES OYSTERS

Our fresh harvest is delivered from Wednesday and onwards

FINE DE CLAIRE Oysters au naturel	
Les 3.....	130
Les 6.....	250

OYSTERS ASIE Pickled chilli, coriander & ginger	
Les 3.....	135
Les 6.....	260

OYSTERS GRATINÉ Garlic & Gruyère gratinated, with lemon	
Les 3.....	135
Les 6.....	260

ENTRÉES

STARTERS / INTERMEDIATES

SOUPE DE CHANTARELLES Chantarelle soup with truffle & chives.....	155
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CREVETTES FUMÉES Smoked shrimps & rouille.....	185
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TOAST DE CHANTARELLE Chantarelles, air-dried ham, Roquefort, fig reduction & levain bread (can be made vegetarian).....	195
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FOIE GRAS Broiled duck liver (responsibly sourced), smoked chick- en liver mousse, sultanas, frisée salad & crutons.....	195
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ESCARGOT DE BOURGOGNE Gratinated snails, thyme, garlic & lemon butter.....	188
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CHÈVRE CHAUD Gratinated goat cheese, salt-roasted beetroots, walnuts & toast.....	165
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Our Nordic KRAV-labelled mussels are delivered daily from Skagerak & Kattegatt.

Traditionelle / Classic

MOULES FRITES Garlic-tossed mussels, smoked garlic mayonnaise & French fries.....	265
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MOULES MARINIÈRES Mussels boiled in white wine, cream, parsley, served with bread.....	265
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Mondiale / Around the Globe

MOULES D'ESPAGNE Mussels, saffron-braised rice, tomato, lemon & herbs.....	265
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LE NORD Smoked mussels, dill broth, whitefish roe, smetana, chives & crisp bread.....	295
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CURRY ROUGE Mussels, coriander, lime, coconut milk & red curry.....	265
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POISSONS & COQUILLAGES

FISH & SEAFOOD

BOUILLABAISSE

Fish & seafood stew with cod, salmon, shrimps,
mussels, saffron-cooked fennel, tomato,
garlic, rouille & garlic bread
315

HOMARD

Fresh lobster from Maine. Grilled 1/2 lobster,
roasted garlic mayonnaise, lemon & French fries
395



Allergies? Please don't hesitate to ask the staff for help.

TARTARE

TARTARE DE BOEUF Cured truffle egg yolk, beetroot, Dijon cream, capers, pickled pearl onion & herbs	
1/2.....	155
1/1 fries included.....	255

SAUMON CRU Lightly marinated thin-sliced salmon, niçoise olives & basil.....	175
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VIANDES MEAT

STEAK FRITES

Served with béarnaise, tomato, pickled
pearl onion & fries. Choose between:

160 g Black Angus minute steak, top-side....	285
225 g dry-aged Swedish beef.....	395

FILET DE CERF

Venison sirloin with Calvados sauce,
spice-cooked apple, savoy cabbage
& fried potatoes
345

LE FRIGO DE VIANDE THE DRY-AGING FRIDGE

*Dry-aged beef or entrecôte, hand-picked from
selected Swedish farms. Served with red wine
sauce, Café de Paris butter, and herb salad.
Choose between gratin & French fries.*

Dry-aged Swedish steak 300 g.....	485
Dry-aged entrecôte 350 g.....	585

VERDURES VEGETARIAN MAINS

CHÈVRE CHAUD

Gratinated goat cheese, roasted beetroot,
pine nuts & toast
165

TOAST DE CHANTARELLE

Chantarelles, Roquefort, fig reduction & levain bread
1/2..... 195 1/1..... 265

CHOU FLEUR RÔTI

Roasted cauliflower, fried chantarelles, pumpkin purée,
hazelnuts & herbs
245

DESSERT

CRÈME BRÛLÉE

Crème brûlée classic..... 125

TARTE AUX MYRTILLES

Blueberry tarte, vanilla ice cream & roasted white chocolate..... 125

MOUSSE À LA FRAMBOISE

Raspberry mousse, raspberry & terragon sauce, pink meringue & fresh raspberries.. 125

CHOCOLATE TRUFFLE..... 65

SORBET DE MANGO

Mango sorbet..... 75

GLACE DE VANILLE

Vanilla ice cream topped with Kung Carl's arrack punsch..... 125

GLACE AU CHOCOLAT

Chocolate ice cream with choco chips. 125

LES TROIS GLACES

Vanilla, chocolate & mango ice cream. 145

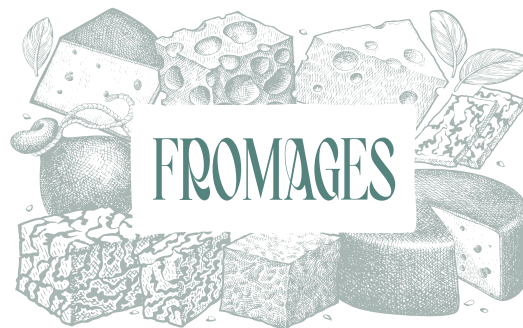


THE ROYAL ARRACK PUNSCH

Before the launch of the hotel's own arrack punsch an enchanting liquor story was revealed. The punsch was to be brewed at the Norrtelje Brenneri where at the time, a large, oval punsch barrel was found.

Turns out, this very barrel was once stored in the basement of the Royal Castle. The barrel was then juggled between Spritmonopolet and Pernod-Ricard until Carl Jan Granquist purchased it, but never used it.

Today, this very barrel is used for Norrtelje Brenneri's "Bellman's Punsch" - and every bottle of Kung Carl's old punsch contains a few drops from this legendary barrel.



Comté with truffle honey
& crisp nut bread
125

Roquefort with sultanas,
walnuts, fig reduction & pear
145

LES TROIS FROMAGES
Three kinds of cheese, Comté,
Roquefort & Brie
145

BIÈRE

1664 Lager	89
1664 Blanc	89
Carlsberg Export	89
Eriksberg Karaktär	95
Nya Carnegie Bryggeriet Neon IPA	128

BOISSONS NON ALCOOLISÉES

1664 Blanc Sans	48
Rabarber Spritz	85
Pepsi, Pepsi Max, Zingo, 7-Up, Ginger Beer	40
Sparkling mineral water 30 cl 35 sek	50 cl / 55 sek

CIDRE

Cidraie Original	79
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CHAMPAGNE & MOUSSERANDE

2019, Crémant di Limoux, Gérard Bertrand	140
N. V. Blanc de Blanc, Perrier-Joué	195
N.V. Les Enfosques Cava Brut Rosé, Mas Bertran	125

BLANC

2020, Les Murelles, Domaine Roux	180
2020, Chablis, Domaine du Chardonnay	190
2020, Albanta Albariño, Altos de Torona	170
2020, X-Berg Riesling, X-Berg	185
2020, "Les Deux Pins" Sauvignon Blanc	135
2019, Herrnholtz, Grüner Veltliner, Wieninger	195
2020, Sauvignon Blanc, Domaine Begude	175

ROSÉ

2020, Château du Trignon, Famille Quiot	160
2020, Minuty Prestige, Ch. Minuty	180

ROUGE

2020, Gamay Noir, Château Thivin	175
2020, Château Haut Chevalier	135
2020, Bourgogne Rouge La Moutonnière, D. Roux	195
2021, Côtes-du-Rhône Villages, Ferraton	160
2019, "Cuvée Domaine" Chinon, Olga Raffault	185
2017, Le Charlemagne, Chateau Pech-Latt	205



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