

RESTAURATEUR
Jan Andersson

Bistro
LA BELLE ÉPOQUE

CHEF DE CUSINE
Filip Nylin

BAR & VINS

BISTRO

APERITIF

COCKTAILS

BRUNCH

PETIT DEJEUNER

JAZZ

LE PETIT SNACKS

SMALL TREATS

TARTE FLAMBÉE..... 145
Our French pizzas, choose between the following:

Bacon from Musselbacka, gruyère, pearl onion & watercress

Air-dried ham, roquefort, walnuts & fig reduction

Artichoke, tomato & olives

OLIVES..... 75
PAIN À L'AIL..... 55
FRIES WITH TRUFFLE MAYONNAISE..... 65

CREVETTES FUMÉES..... 175
Home-smoked shrimps & rouille

SALADE DU JOUR
The daily salad..... 245

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

HUÎTRES
OYSTERS

JOSEFINA, BRETAGNE
Oysters naturelle
Les 3..... 130 Les 6..... 250

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

ENTRÉES
STARTERS / MEDIUM

SOUPE ARTICHAUT
Jerusalem artichoke soup, shrimps, parmesan, green onion & crutons..... 155

TOAST DE CHAMPIGNON
Mushrooms from the forest, air-dried ham, roquefort, fig reduction & levain bread, can be made vegetarian..... 195

ESCARGOT DE BOURGOGNE
Gratinated snails, thyme, garlic & lemon butter..... 188

CHÈVRE CHAUD
Gratinated goat cheese, beetroots, walnut & toast... 165

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



Our Nordic KRAV-labelled mussels are sent daily from Skagerak & Kattegatt.

Traditionnelle

MOULES FRITES
Mussels tossed with garlic, roasted garlic mayonnaise & French fries..... 265

MOULES MARINIÈRES
Mussels cooked in white wine, cream & parsley..... 265

Mondiale

MOULES THAILANDAISE
Coriander, green curry, lemongrass & coconut milk..... 265

FÊTE DE LA BELLE EPOQUE

The taste of France

A decadent buffet with tastes from our favorite country in the south. The food is brought to you in a steady pace from the kitchen: First, the mixed cold and warm small dishes, some cheese, and then, as you sip on your gorgeous bordeaux, the dry-aged steak cut to thin slices, with homemade fries and a rich bearnaise sauce. Just remember to save some space for dessert.

750 per person
(min 2 persons)

POISSONS & COQUILLAGE
FISH & SEAFOOD

BOUILLABAISSE
We cook our stew base on fish and seafood with tomato, garlic, and lots of love.
Served with:
Salmon and pollock, shrimps, mussels, saffron-cooked fennel, rouille & garlic bread
315

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

TRUITE
Poached char, beurre blanc, seaweed caviar, chives, dill, salt-baked leek & potato cruton
295



VIANDES
MEAT

STEAK FRITES
180 g Swedish steak, bearnaise, tomato, pickled pearl onion & French fries
285

FILET DE CERF
Venison steak, calvados sauce, spice-cooked apple, creamy savoy cabbage & fried potatoes
345

BOULETTES DE VIANDE
Veal meatballs, green peppercorn sauce, gruyère, fried lacinato kale & potato purée
275

FORESTIÈRE
Fresh tagliatelle, bacon from Musselbacka, forest mushrooms, truffle, comté cheese & cream
235

LE FRIGO DE VIANDE
THE DRY AGING FRIDGE

We handpick selected meat from Swedish farms. The meat stays in the dry ager for 21 days. Served with a red wine sauce, Café de Paris butter, and our herb salad. Choose between gratin or French fries.

Dry-aged Swedish steak, 300 grams..... 485

Dry-aged entrecôte, 350 grams..... 585

Cutlet from farm pig, 250 grams..... 315



VERDURES
VEGETARIAN

CHÈVRE CHAUD
Gratinated goat cheese, beetroots, walnut & toast
165

TOAST DE CHAMPIGNON
Mushrooms from the forest, roquefort, fig reduction & levain bread
1/2..... 195 1/1..... 265

TARTE FLAMBÉE
Artichoke, tomato & olives
145

FORESTIÈRE
Fresh tagliatelle, forest mushroom, truffle, comté cheese & cream
235

CÉLERI RÔTI
Roasted celeriac, truffle broth, apple, hazelnut, oyster mushrooms & fried lacinato kale
245

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DESSERT

CRÈME BRÛLÉE

A classic crème brûlée 125

TRUFFE AU CHOCOLAT..... 65

VARIATION AU CHOCOLAT

Mini gâteau & chocolate mousse 135

MOUSSE À LA FRAMBOISE

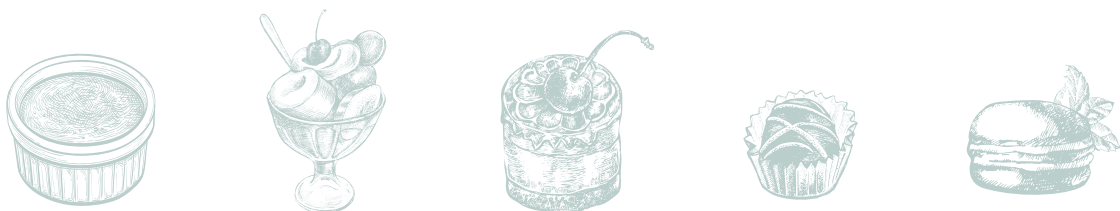
Raspberry mousse, raspberry- and terragon sauce, roasted white chocolate, pink meringue & fresh raspberries..... 135

SORBET DE MANGO

Mango sorbet..... 75

PRALINE SUÉDOISE

Your choice of praline from our selection of Swedish ”fika” tastes. Ask your waiter 55



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

Truffle honey & crisp nut bread
125

Roquefort

Sultanas, walnuts, fig reduction & pear
145

LES TROIS FROMAGES

Three kinds of cheese: comté, roquefort & brie
145

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BIERE

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
Mineral water 30 cl 35 sek 50 cl / 55 sek

CIDRE

Cidraie Original 79

CHAMPAGNE & SPARKLING

2019, Crémant di Limoux, Gérard Bertrand 140
N. V. Blanc de Blanc, Perrier-Jouë 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, Güner Veltliner, Wiener 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

