

# À LA CARTE.

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## 3 - COURSE MENU 595 KR

Your choice of starter, main & dessert

*(Does not apply to Côte de boeuf)*

Supplement fee for whitefish roe 95 kr

Supplement fee for rib eye steak 105 kr

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Wine pairing 2 glasses 325 kr

Wine pairing 3 glasses 395 kr

Non - alcoholic pairing 195 kr

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## WEEKDAY MENU 475 KR

*(Wednesdays and Thursdays only)*

### STARTER

Green asparagus & poached egg

### YOUR CHOICE OF MAIN COURSE

White asparagus, French coquelet  
*or* Swedish char

### DESSERT

Crème Brûlée

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## STARTERS

Green asparagus & poached egg 175 kr

*Croutons, cherry tomato, ramson vinaigrette, cress, Espelette, pistachio & Comté*

Steak tartare Small 195 kr | Large with french fries 305 kr

*Rhubarb, ramsons, silver onions, parmesan, arugula, salt-roasted almonds & Akvavit mayonnaise*

Supplement fee: white fish roe from Bottenviken 95 kr

Flambé veal tenderloin 195 kr

*Nettles, pea, caramelized lemon, green pepper, truffle, Efterglød cheese & grilled spring onion oil*

Crème Vichyssoise & white fish roe from Bottenviken 255 kr

*White asparagus, radish, mizuna salad & grilled cucumber*

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## MAIN COURSES

White asparagus 295 kr

*Radish, coral lentils, spring onion, capers, Marcona almonds, smoked cauliflower & hollandaise*

Stuffed French Coquelet 305 kr

*Ramson, guanciale, green asparagus, carrot, pea, sherry vinegar & chicken broth*

Grilled Swedish char 315 kr

*White asparagus, polka beet, lupin beans, trout roe, nettles & white wine sauce*

Butter baked Swedish pike perch 325 kr

*Cauliflower crème, pickled romanesco, spring onions, chard, lovage, buckwheat & beurre blanc*

The main courses are served with mashed potatoes, parsley & browned butter

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## LE GARAGE CLASSICS

Moules frites 305 kr

*Blue mussels cooked in white wine, shallot, fennel, chili, garlic, cream, parsley, lemon & aioli*

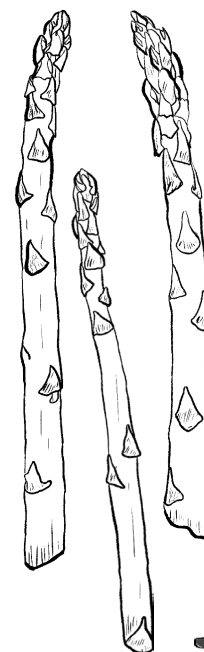
Rib eye steak from Swedish farms 395 kr

*Grilled green asparagus, cherry tomatoes, red wine sauce & sauce béarnaise*

Dry aged Côte de boeuf from Swedish farms for two 975 kr

*Salad, dijon vinaigrette, red wine sauce & sauce béarnaise*

The classics are served with lemon & parmesan tossed french fries



BISTRO

**Le Garage**

# DESSERTS & AVEC.

DESSERTS		AVEC	PER CL
<b>Three cheese plate</b>	<b>135 kr</b>	<b>CALVADOS</b>	
<i>Seasonal marmalade &amp; fried crispbread</i>		Pierre Huet Fine 5 yr	35
<b>Rhubarb compote</b>	<b>125 kr</b>	Pierre Huet Hors d'Age 12 yr	55
<i>Rhubarb strips, pistachio, oxalis, caramelized barley &amp; vanilla ice cream</i>		Pierre Huet Cordon Argent 20 yr	70
<b>Pâte à choux &amp; orange sorbet</b>	<b>125 kr</b>	<b>COGNAC</b>	
<i>Rum sugar syrup, chocolate &amp; almond crisp</i>		Grönstedts VSOP	35
<b>Crème Brûlée</b>	<b>125 kr</b>	Jean Luc Pasquet VSOP	40
<i>Pickled pear, rosemary &amp; vanilla</i>		Normandin Mercier Fine Petit Champagne VSOP	40
		Normandin Mercier Vieille Fine Champagne	55
		Normandin Mercier Petit Champagne 2011	65
		Normandin Mercier Grande Champagne 30 yr	65
<b>Chocolate truffles duo</b>	<b>50 kr</b>	<b>ARMAGNAC</b>	
		Domaine Tucom 8 yr VSOP	35
		Armagnac De Montal	38
<b>Cognaesprovning</b>	<b>195 kr</b>	<b>BRANDY</b>	
<i>Three kinds of Cognac, coffee &amp; chocolate truffles</i>		Gran Reserva Selección 5 yr	65
<b>SWEET WINES</b>	<b>105 KR/5 CL</b>	<b>GRAPPA/EAU DE VIE</b>	
Brännlands Iscider 2021		Castellare di Castellina Grappa	35
Pocas Tawny Port		J. Nusbaumer Eau de Vie Williams Rouge	45
Barbetio Madeira Island Rich 5 yr		Col D'Orcia Grappa di Brunello di Montalcino	50
Barbeito Madeira Malvasia Reserva Velha 10 yr		<b>BITTERS</b>	
Familie Bosquet Rivesaltes Ambré		Amaro Sibona	25
Sebastian brunet La Folie 1ère trie		Fernet branca	30
Jean Luc Pasquet La Belle Inconnu		<b>LIQUER</b>	
Jean Luc Pasquet Raisignac		Baileys	30
La Cave de la Reine Jeanne Macvin du Jura Rouge		Cointreau	30
La cave de la Reine Jeanne Macvin du Jura Blanc		Fine Orange	30
Traversa Moscato d'Asti 2022		Staibano Limoncello	30
Tokaji Late Harvest 2018		<b>PASTIS</b>	
Toriòn Azienda Agricola Visintini Friuli Colli Orientali 2018		Pernod	35
<b>COFFEE &amp; TEA</b>		<b>RUM</b>	
Coffee from Johan & Nyström	<b>39 kr</b>	Diplomatico Reserva Exclusiva Venezuela	35
Espresso La Bomba	<b>43 kr</b>	Ron Cartavio XO Peru	55
Cappuccino	<b>48 kr</b>	Karukera Expression 2008 Guadeloupe	65
Tea from Brunkulla	<b>45 kr</b>	<b>WHISKEY</b>	
<b>COCKTAILS</b>	<b>5 CL</b>	Bunge destilleri 01 Three Oaks Whiskey	35
Dry Martini	<b>145 kr</b>	Tullamore Dew	35
Irish Coffee	<b>155 kr</b>	Macallan 12 yr	45
Kaffe Karlsson	<b>155 kr</b>	Laphroaig 10 yr	40
Gin & Tonic	<b>155 kr</b>	Balvenie Portwood 21 yr	60
		Old Masters Dailuaine 13 yr	65
		Old Masters Invergordon 23 yr	65



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