

À LA CARTE.

3 - COURSE MENU	525 KR	WEEKDAY MENU	425 KR
Your choice of starter, main course & dessert		Wed - Thur only	
Suppliment fee for whitefish roe	85 kr	STARTER	Gratinated goat cheese
Suppliment fee for rib eye steak	85 kr	YOUR CHOICE OF MAIN COURSE	Gratinated cauliflower, Butter-baked char fillet <i>or</i> Grilled pork cheek
<hr/>		DESSERT	Crème Brûlée
Wine pairing 2 glasses	295 kr		Flavoured with vanilla
Wine pairing 3 glasses	385 kr		
Non-alcoholic pairing	185 kr		

STARTERS

Gratinated goat chesse	165 kr
Caramelized onion, chioggia beet, raspberry & beetroot reduction, beetroot sprouts & pickled mustard seeds	
Steak tartare	175 kr
Le Garage mustard, Cognac, parsley, cream cheese, frisee salad, pickled shallots, caper oil & beet chips. <i>Suppliment fee for whitefish roe from Finnish lakes 85 kr</i>	
Smoked Swedish wild duck	195 kr
Tartelette with salt-baked beetroot, Västerbotten cheese cream, marinated egg yolk, shimeji mushroom, Sauternes jelly & watercress	
Whitefish roe from Finnish lakes	225 kr
Butter-fried brioche, whipped cream, lemon, silver onion, dill & Västerbotten cheese crisp	

MAIN COURSE

Gratinated cauliflower	265 kr
Butter-fried Rättvik peas, baked onion, salad, parsley croutons, Gruyère & butter sauce with truffle	
Long-baked & grilled pork cheek from Swedish farms	295 kr
Broad beans, black cabbage, carrot, Montpellier butter, fried Borlotti beans & buttered jus	
Butter-baked char fillet	305 kr
Roasted fennel, apple, cucumber, whitefish roe, pickled dill, fried black radish & Sandefjord sauce	
Skrei cod & fried cod cheek	325 kr
Romanesco cabbage, almond, chive oil, watercress & blood orange hollandaise	

Main dishes are served with potato cake with thyme and Västerbotten cheese

LE GARAGE CLASSIC

Steak tartare	285 kr
Le Garage mustard, Cognac, parsley, cream cheese, frisee salad, pickled shallots, caper oil & beet chips. <i>Suppliment fee for whitefish roe from Finnish lakes 85 kr</i>	
Moules frites	295 kr
White wine-cooked mussels with chili, shallots, garlic, cream, parsley, lemon & aioli	
Rib eye steak from Swedish farms	375 kr
Portabello mushroom, chimichurri, fried silver onion, red wine jus & sauce béarnaise	

Classic dishes are served with lemon & parmesan tossed french fries



BISTRO

Le Garage

DESSERT & AVEC.

DESSERTS

Three kinds of cheeses 125 kr

Served with seasonal marmalade
& pilsnerkavring (beer bread)

Crème Brûlée 105 kr

Flavoured with vanilla
Served with syrup pickled lemon & blood orange

Chocolate brownie 115 kr

Served with dulce de leche, vanilla ice cream
& salt-roasted peanuts

"Kronan" cake 115 kr

Served with plum compote, roasted plum
ice cream & roasted almond flakes

2 chocolate truffles 50 kr

Cognac tasting 175 kr

3 kinds of Cognac, coffee & chocolate truffles

DESSERTVINER 105 kr/5 CL

Brännlands Iscider 2021

Brut Mousserande iscider

Barbetio Madeira Island Rich 5 yr

Barbeito Madeira Malvasia Reserva Velha 10 yr

Gamilie Bosquet Rivesaltes Ambré

Sebastian brunet La Folie 1ère trie

Jean Luc Pasquet La Belle Inconnu

Jean Luc Pasquet Raignac

La Cave de la Reine Jeanne Macvin du Jyra Rouge

La cave de la Reine Jeanne Macvin du Jura Blanc

Solomon Undhof Süße Biene, Auslese, Riesling 2020

Tokaji Late Harvest 2018

Toriòn Azienda Agricola Visintini Friuli Colli

Orientali 2018

COFFEE & TEA

Coffee from Johan & Nyström 38 kr

Espresso La Bomba 42 kr

Cappuccino 48 kr

Tea from Brunkulla 42 kr

DRINKS & AFTER DINNER DRINKS 5 CL

Gin & Tonic 155 kr

Dry Martini 135 kr

Irish Coffee 145 kr

Kaffe Karlsson 145 kr

AVEC

CALVADOS

Pierre Huet Fine 5 year 35

Pierre Huet Hors d'Age 12 year 45

Pierre Huet Cordon Argent 20 year 65

COGNAC

Grönstedts VSOP 35

Jean Luc Pasquet VSOP 40

Frapin Fronpinot XO 55

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

ARMAGNAC

Domaine Tucom 8 yr VSOP 35

Armagnac De Montal 38

BRANDY

Gran Reserva Selección 5 yr 65

GRAPPA/EAU DE VIE

Castellare di Castellina Grappa 35

Sibona Grappa di Nebbiolo 40

J. Nusbaumer Eau de Vie Williams Rouge 45

BITTERS

Amaro Sibona 25

Fernet branca 25

LIQUER

Baileys 30

Cointreau 30

Fine Orange 30

Staibano Limoncello 30

PASTIS

Pernod 35

RUM

Diplomatico Reserva Exclusiva Venezuela 35

Ron Cartavio XO Peru 55

Karukera Expression 2008 Guadeloupe 65

WHISKEY

Macallan 12 yr 35

Laphroaig 10 yr 35

Bunge destilleri 01 Three Oaks Whiskey 35

Balvenie Portwood 21 yr 60

Old Masters Dailuaine 13 yr 65

Old Masters Invergordon 23 yr 65



Le Garage