



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 halibut	50 kr	STARTER	Goat cheese
Suppliment fee for whitefish roe	85 kr	YOUR CHOICE OF MAIN COURSE	Chou Farci of savoy cabbage, Grilled char fillet <i>or</i> Red wine braised shortribs
Suppliment fee for rib eye steak	85 kr	DESSERT	Crème Brûlée
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Wine pairing 2 glasses	295 kr		
Wine pairing 3 glasses	385 kr		
Non-alcoholic pairing	185 kr		

STARTERS

Goat cheese	165 kr	
Salt-baked jerusalem artichoke, vinegar onion, thyme honey, toasted pumpkin seeds, grapes & pea shoots		
Steak tartare	175 kr	
Marrow-fried baguette, Comté, shallots, parsley, crispy capers, onion cream & smoked cured egg yolk. <i>Suppliment fee for whitefish roe from Finnish lakes 85 kr</i>		
Raw-cut halibut	195 kr	
Cherry tomatoes, Sobrasada, Sherry, toasted almonds, tomato croutons, smoked lime & parsley aioli		
Whitefish roe from Finnish lakes	225 kr	
Tartlet with whipped smetana, red onion, lemon pearls, dill & shiso cress		

MAIN COURSES

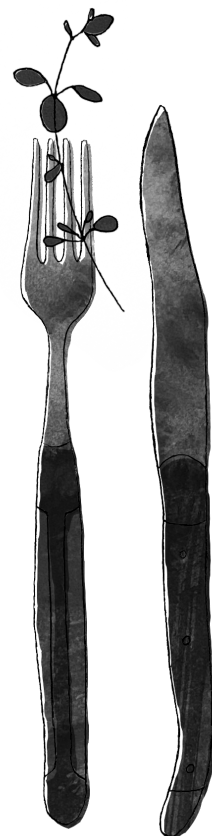
Chou Farci of savoy cabbage	265 kr	
Gotland lentils, mushroom duxelle, cream cheese, truffle, toasted carrot, hazelnuts, chive oil & shallot sauce		
Red wine braised shortribs from Swedish farms	295 kr	
Smoked pork from Edgården, espelette pepper, Lollo Rosso, broccolini, baked onion, pistachio dressing & toasted buckwheat		
Fried char fillet	305 kr	
Sugar pea, radish, red carrot, sour potato crisp, Sauce Verjus & chervil		
Baked pike-perch	325 kr	
Parsley root puree, celery, baked leek, smoked rainbow roe, watercress oil & mussel velouté		

Main dishes are served with Pommes Lyonnaise, fried onion & parsley

LE GARAGE CLASSICS

Steak tartare	295 kr	
Marrow-fried baguette, Comté, shallots, parsley, crispy capers, onion cream & smoked cured egg yolk. <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	
White wine-braised oyster mushrooms, garlic-fried beans, green pepper sauce & sauce béarna'		

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

Cognac pickled apples

Apple & honey glazed donuts 115 kr

Cinnamon, toasted hazelnuts,
cardamom & vanilla ice cream

Pistachio biscotti 115 kr

& caramelized grapefruit

Sabayonne, grated chocolate,
blood grape & milk chocolate ice cream

2 chocolate truffles 50 kr

Cognac tasting 175 kr

3 kinds of Cognac, coffee & chocolate truffles

DESSERT WINES 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



BISTRO

Le Garage