

À LA CARTE.

3 - COURSE MENU 545 KR

Your choice of starter, main course & dessert

Suppliment fee for scallop 95 kr

Suppliment fee for rib eye steak 95 kr

Wine pairing 2 glasses 315 kr

Wine pairing 3 glasses 395 kr

Non - alcoholic pairing 195 kr

WEEKDAY MENU 450 KR

(Wed and Thur only)

STARTER

Whipped goat cheese

YOUR CHOICE OF MAIN COURSE

Pointed red cabbage,

Fried perch *or* Flapsteak

DESSERT

Crème Brûlée

STARTERS

Whipped goat cheese 175 kr

Grilled apricot, green asparagus, tomato, cheese from Troldhede, poppy seed, tarragon & browned butter

S.O.S Small 175 kr | Large 275 kr

Matjessill, Västerbotten cheese crème, red onion, browned butter, horseradish, flatbread & dill

Steak tartare 185 kr

Almnäs cheese, redecurrant chutney, shallots, chives, black garlic mayonnaise & roasted bread

Suppliment fee for whitefish roe from Finnish lakes 95 kr

Grilled scallops 225 kr

Smoked spring onion, apple, fermented jalapeño, mustard seed, gooseberry crème, nori & fried rice paper

MAIN COURSES

Honey-roasted pointed red cabbage 285 kr

Coral lentils, beetroot, broccolini, smoked goat cheese with spring onion ash, walnuts & beurre blanc

Flapsteak from Swedish farms 295 kr

Green asparagus, silver onion, herb salad, lemon, veal jus with green pepper, mustard seed & tarragon

Fried perch 305 kr

Cauliflower, spinach, pickled silver onions, capers, almond, mayonnaise of nettle & anchovy

Butter-baked trout from Sirdal 325 kr

Wax beans, kohlrabi, green asparagus, trout roe, radish, dill & beurre blanc

Main dishes are served with new potatoes, brown butter & chives

LE GARAGE CLASSICS

Steak tartare 295 kr

Almnäs cheese, redecurrant chutney, shallots, chives, black garlic mayonnaise & toasted bread

Suppliment fee for whitefish roe from Finnish lakes 95 kr

Rib eye steak from Swedish farms 385 kr

Grilled spring onion, salad, Cognac & black pepper butter

Classic dishes are served with tarragon mayonnaise, lemon & parmesan tossed french fries



BISTRO

Le Garage

DESSERTS & AVEC.

DESSERTS

Three kinds of cheeses 125 kr

Served with seasonal marmalade
& pilsnerkavring (beer bread)

Crème Brûlée 115 kr

Swedish strawberries with lime & lemon marmalade

Lemon fromage 115 kr

Swedish dream cookie of elder,
raspberry sorbet & Macrona almonds

Chocolate terrine 125 kr

Arrak, pistachio, vanilla ice cream
& rhubarb caramel

2 chocolate truffles 50 kr

Cognac tasting 185 kr

3 kinds of Cognac, coffee & chocolate truffles

SWEET WINES 105 KR/5 CL

Brännlands Iscider 2021

Bute 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 Jura 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

AFTER DINNER DRINKS 5 CL

Dry Martini 135 kr

Gin & Tonic 155 kr

Irish Coffee 145 kr

Kaffe Karlsson 145 kr

AVEC

PER CL

CALVADOS

Pierre Huet Fine 5 yr 35

Pierre Huet Hors d'Age 12 yr 55

Pierre Huet Cordon Argent 20 yr 70

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

Col D'Orcia Grappa di Brunello di Montalcino 50

J. Nusbaumer Eau de Vie Williams Rouge 45

BITTERS

Amaro Sibona 25

Fernet branca 30

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 45

Laphroaig 10 yr 40

Bunge destilleri 01 Three Oaks Whiskey 35

Tullamore Dew 35

Balvenie Portwood 21 yr 60

Old Masters Dailuaine 13 yr 65

Old Masters Invergordon 23 yr 65

