

APERITIFS

Ⓐ Framboise-Absinthe 15€
Kir vin blanc 8€
Bloody Mary 14€
Gin & Tonic 14€
Negroni 14€
Dry Martini 14€
Old Fashioned 15€

SPARKLING WINE BY GLASS 12CL

Albet i Noya, DO Classic Penedès
Brut Reserva 2021, Spain 11€
Gustave Lorentz, AOC Crémant d'Alsace
Brut Rosé 2021, Bergheim, France 14€
Maison Ruinart, Champagne Brut,
Montagne de Reims 19€

ASK THE WAITER FOR THE WINE LIST

MENUS

MENU ALEXANDERPLATS

Traditional tartar steak (FI)

Pike quenelles with crayfish
sauce, spinach and shallots

Caramel panna cotta with Arctic
cloudberry and roasted white chocolate

52€

WINE MENU

Colle Stefano, DOC Verdicchio di
Matelica 2022, Marche, Italy

Joseph Drouhin, AOC Givry 2020,
Côte Chalonnaise, Bourgogne, France

Maison Vollereaux, Ratafia de
Champagne, France

39€

MENU ESPLANADE

Endive with roquefort cheese,
apple and caramelized walnuts

Pan-fried cod loin with shrimps,
egg, horseradish and brown butter

Chocolate fondant with vanilla ice cream,
caramel and caramelized nuts

60€

WINE MENU

Domaine Dupasquier, Gamay,
AOC Savoie 2019, France

San Giovanni della Sala, DOC Orvieto
Classico Superiore 2022, Umbria, Italy

Maculan, Madoro, IGT Veneto 2019,
Breganze, Italy

43€

MENU BENSOW

Cured whitefish with egg, mustard dressing, cucumber and potato

Châteaubriand Café de Paris with gem salad and French fries (FI)

Orange cake with orange in citrus syrup and mascarpone mousse

69€

ASK FOR SOMMELIER'S RECOMMENDATIONS

STARTERS

Green salad with Dijon vinaigrette 9€

Potato and Västerbotten cheese croquettes with sour cream, marinated onion and caper leaves 16€

Endive with roquefort cheese, apple and caramelized walnuts 15€

Cured whitefish with egg, mustard dressing, cucumber and potato 17€

Vendace roe with potato pancakes, sour cream and red onion 19€

Prawns with feta cheese, tomato, pastis and chili 15€

Scallops with savoy cabbage, leek, truffle and champagne beurre blanc 25€

Traditional tartar steak (FI) 16/27€

Deep-fried sweetbreads with bacon, capers, brown butter and lemon (NL) FI

MAINS

Warm goat cheese salad with beetroot,
yellowroot and pistachio nuts 19€

Salad with grilled lamb, marinated
chickpeas, olives and fennel (FI) 24€

Jerusalem artichoke risotto seasoned with truffle,
pecorino, pine nuts and herb salad 25€

Pike quenelles with crayfish sauce,
spinach and shallots 27€

Smoked salmon with stewed dill potato,
marinated cucumber, lemon and trout roe 29€

Pan-fried cod loin with shrimps,
egg, horseradish and brown butter 35€

Biff à la Lindström with caper and parsley
butter, pickled cucumber and garlic potato purée (FI) 25€

Duck leg confit with lemon thyme sauce,
green beans, almond and lemon confit (FR) 28€

Châteaubriand Café de Paris with
gem salad and French fries (FI) 49€

DESSERTS

Selection of French cheeses with cherry compote 14€

Black currant sorbet with a splash of champagne 13€

Caramel panna cotta with Arctic cloudberry and roasted white chocolate 12€

Orange cake with orange in citrus syrup and mascarpone mousse 12€

Chocolate fondant with vanilla ice cream, caramel and caramelized nuts 13€

Chocolate petits fours 9€

Additional information about the ingredients from our staff.