

## BANKER'S LUNCH

Soupe de châtaignes  
*Chestnut soup,  
scallop, celery  
& cold-pressed rapeseed oil*  
Served with Havus-gratinated bread

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Entrecôte de veau rôtie entière  
*Whole fried veal entrecôte,  
tomato salad, sauce bearnaise, red wine sauce & french fries*

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Crème brûlée

550:-

## WINES BY THE GLASS

**NV Perrier-Jouët**

*Grand Brut, Épernay  
205 / 1195*

**2016 Allouchery-Perseval  
Millésime**

*Écueil, Champagne  
230 / 1300*

**NV Pour Toi Blanc de Blancs**

*France  
145 / 725*

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**2024 Weingut Loimer  
Grüner Veltliner**

*Kremstal, Austria  
145 / 665*

**2023 Domaine de Bieville**

*Chablis, France  
175 / 800*

**2023 Domaine La Croix**

*Sancerre, France  
185 / 825*

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**2022 Rocche Costamagna  
Barbera d'Alba**

*Piemonte, Italien  
155 / 710*

**2023 Domaine Arnoux  
Bourgogne Pinot Noir**

*Burgundy, France  
185 / 850*

**2020 Col d'Orcia Brunello di  
Montalcino Sangiovese**

*Tuscany, Italy  
195 / 895*

## BEER ON TAP

**Meteor Lager**

*France - 88*

**Meteor Blanche**

*France - 88*

**Wisby Stout**

*Sweden - 90*

## BEER ON BOTTLE

**Heineken**

*Netherlands - 88*

**Daura Damm**

*Spain - 85*

## NON-ALCOHOLIC BEER

**Heineken**

*Netherlands - 60*

**Easy Rider IPA**

*Sweden - 70*

## NON-ALCOHOLIC WINE

**Odd Bird Sparkling**

*France - 100*

## HUÎTRES

Fine de Claire Oysters (FR)  
1 pc 50 / 6 pcs 270

*Served with mignonette,  
lemon & Tabasco*

## CAVIAR

Kalix Vendace Roe  
30 g 375  
Polanco Caviar  
30 g 1150

*Served with toast, onion & smetana*

## LES ENTRÉES

Soupe de châtaignes 185  
*Chestnut soup,  
scallop, celery  
& cold-pressed rapeseed oil*  
*Served with Havus-gratinated bread*

Steak tartare 175  
*Cornichons, silver onion,  
parsley & tomato mayonnaise*  
*Served with homemade chips*

Paté en croute 155  
*Cornichons, Dijon mustard  
& lovage salad*

## OMELETTES

Comté Cheese & Prosciutto 195

Mushroom stew 175  
*Served with green salad*

## SALADES

Salade César  
Caesar salad  
*Romaine lettuce, Caesar dressing, parmesan*  
Chicken & bacon 285  
Shrimps 315

## LES PLATS

Soupe de châtaignes 245  
*Chestnut soup,  
scallop, celery  
& cold-pressed rapeseed oil*  
*Served with Havus-gratinated bread*

Entrecôte de veau rôtie entière  
375  
*Whole fried veal entrecôte,  
tomato salad, red wine sauce,  
béarnaise sauce & French fries*

Steak tartare 265  
*Cornichons, silver onion,  
parsley & tomato mayonnaise*  
*Served with homemade chips*

## PLATS DE LA SEMAINE

*Weekly specials*

Gigot d'agneau confit,  
longuement rôti  
*Slow-roasted leg of lamb,  
confit tomato, green beans,  
French fries & red wine jus*

Quenelles de truite arc-en-ciel  
et de cabillaud  
*Quenelles of rainbow trout and cod,  
roasted mussel sauce, herbed rice &  
hand-peeled prawns*

Tarte au fromage et au brocoli  
*Cheese and broccoli tart,  
blue cheese, cream cheese & herb salad*

## DESSERTS

Crème brûlée 120

Fondant au chocolat 155  
*Chocolate fondant, blackberry ice cream  
& caramelized pecans*

Confiture de vieux de garçon 155  
*Baked puff pastry,  
vanilla cream & summer's  
rum-soaked berries*

### SMASH THE PIGGY BANK

*Blackberry compote,  
pistachio ice cream  
& chocolate crumble*

*Recommended for  
2-4 people*

395

Bonbon au chocolat 45/pc  
*Today's selection of  
chocolate pralines*

Crème glacée du jour 45  
*Today's selection of ice cream  
& sorbet*

Fromage  
1 pcs 65 / 3 pcs 150  
*Today's selection of  
cheese  
Served with  
crispbread &  
marmelade*

## VINS DOUX

2018 Carmes De  
Rieussec  
8cl/136

Sauternes, France

2021 Templen Tokaji  
Late Harvest 8cl/136  
Tokaji, Hungary

Quinta Do Vallado 10y  
Tawny Port 8cl/136  
Douro, Portugal

2017 Lenz Moser  
Troockenbeerenauslese  
8cl/136  
Burgenland, Austria