

BANKER'S LUNCH

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

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

Crème brûlée
Flavored with blackcurrant leaves

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*

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*

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 385
Polanco Caviar
30 g 1150

*Served with greated potato pancake
onion & smetana*

LES ENTRÉES

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

Steak haché de veau
avec petit pois
*Veal patty, gremolata butter,
green peas & mashed potatoes*

Queneller avec bisque
Seafood bisque, spinach and herbed rice

Aubergine grillée
*Baba ganoush,
confit tomato & baked onion*

195

DESSERTS

Crème brûlée 120

Flavored with blackcurrant leaves

Gâteau à la rhubarbe de grand-mère 155

Grandma's rhubarb cake, served with rhubarb ice creams

Beignet aux figues 155

*Port wine-poached figs with
fried beignets & vanilla ice cream*

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
Trockenbeerenauslese
8cl/136
Burgenland, Austria*