

À LA CARTE.

3 - COURSE MENU	525 KR	WEEKDAY MENU	445 KR
Your choice of starter, main course & dessert		(Wed & Thur only)	
Suppliment fee for pike-perch	50 kr	STARTER	Goat cheese
Suppliment fee for whitefish roe	95 kr	YOUR CHOICE OF MAIN COURSE	White asparagus, Fried char fillet <i>or</i>
Suppliment fee for rib eye steak	95 kr		Pork chop from Edgården
<hr/>		DESSERT	Crème Brûlée
Wine pairing 2 glasses	295 kr		
Wine pairing 3 glasses	395 kr		
Non-alcoholic pairing	195 kr		

STARTERS

Goat cheese	165 kr
Green asparagus, zucchini, radish, crispy bread, walnuts, spring onion gremolata & pea shoots	
Steak tartare	175 kr
Padrones, mustard seeds, chives, shallots, green asparagus, pistachios & ramson emulsion	
Suppliment fee for whitefish roe from Finnish lakes 95 kr	
Raw cut pike-perch	195 kr
Rhubarb, jalapeño, green tomato, Manchego, Marcona almonds, oxalis & nettle oil	
Whitefish roe from Finnish lakes	225 kr
Tartlet with whipped sour cream, red onion, lemon pearls, white asparagus & cress	

MAIN COURSES

White asparagus	285 kr
Coral lentils, baked egg, spring onions, oak leaves, spring onion hollandaise, espelette pepper, capers & hazelnuts	
Pork chop from Edgården	295 kr
Asparagus, artichoke, Nocellara olives, cherry tomato, salad, aged cheese, ramson & veal jus	
Fried char fillet	305 kr
Sugar pea, radish, leek, white asparagus, rhubarb, Verjus sauce & spring onion oil	
Baked halibut	325 kr
Fennel, Vreta peas, nettles, silver onion, trout roe, browned butter & horseradish	

Main dishes are served with roasted amandine potatoes with lemon & parsley salt

LE GARAGE CLASSICS

Steak tartare	295 kr
Padrones, mustard seeds, chives, shallots, green asparagus, pistachios & ramson emulsion	
Suppliment fee for whitefish roe from Finnish lakes 95 kr	
Moules frites	295 kr
White wine-cooked mussels with chili, shallots, garlic, cream, parsley, lemon & aioli	
Rib eye steak from Swedish farms	375 kr
Green asparagus, cherry tomato, sauce béarnaise & red wine jus	

Classic dishes are served with 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 105 kr

Cherry glazed rhubarb

Vanilla baked rhubarb 115 kr

Crème pâtissière, shortcrust pastry
& white chocolate ice cream

Sticky bun 115 kr

Lemon, dulce de leche, walnuts & vanilla ice cream

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

Brut Mousserande iscider

Barbetio Madeira Island Rich 5 yr

Barbeito Madeira Malvasia Reserva Velha 10 yr

Gamalie Bosquet Rivesaltes Ambré

Sebastian brunet La Folie 1ère trie

Jean Luc Pasquet La Belle Inconnu

Jean Luc Pasquet Raisignac

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

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 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

