

STARTERS

OYSTER, SHERRY VINEGAR, LEMON

Ostron, sherryvinäger, citron
45:- per piece / 4p 165:- / 6p 240:- / 12p 395:-

OSCIETRA CAVIAR

served with butterfried toast bread, sour cream, red onion, chives
serveras med smörstekt toast, smetana, hackad rödlök & gräslök
30G 850:- / 50g 1400:-

CASSAVA CHIPS AND BLEAK ROE

Cassava chips, bleak roe, sour cream, red onion, chives
Kassavachips, löjrom, smetana, rödlök, gräslök
220:-

SWEDISH HASH BROWN

Swedish hash browns, bleak roe, sourcream, red onions, dill
Råraka, löjrom, crème fraiche, rödlök, dill
310:-

COLD CUTS AND OLIVES

Prosciutto, truffle salami, olives, comté cheese, grilled levain bread
Prosciutto, tryffelsalami, oliver, comté, grillat levainbröd
285:-

PROSCIUTTO & MELON

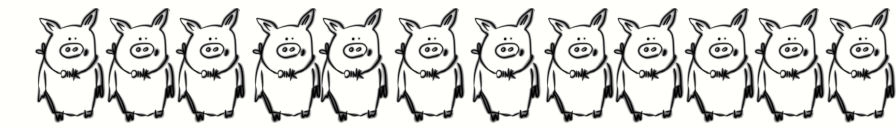
Melon cubes & prosciutto
Melonkuber & prosciutto
115:-

CRISPY SHRIMPS

Hand peeled crispy shrimps, cilantro, chili mayo
Handskalade krispiga räkor, koriander, chilimajonnäs
155:-

BURRATA

Burrata, beets, watermelon, roasted pistachios with peach, truffle honey, balsamic & basil oil
Burrata, betor, vattenmelon, rostade pistagenötter med persika, tryffel honung, balsamico & basilika olja
178:-



SWEDISH TRADITIONALS

TOAST SKAGEN

Handpeeled shrimps in mayonnaise, egg, bleak roe, fresh dill, lemon, butter fried levain bread
Handskalade räkor, ägg, dill, löjrom, citron, smörstekt levainbröd
285:-

CURED SALMON

Cured salmon with creamy dill potatoes, lemon & dill
Rimmad lax med dillstuvad potatis, citron & dill
269:-

VAU DE VILLES MEATBALLS

Swedish meatballs, cream sauce, potato purée, lingonberries, pickled cucumber
Köttbullar, gräddsås, potatispuré, rårörda lingon, pressgurka
285:-

MAIN COURSES

STEAK MINUTE

Chargrilled minute steak, redwine sauce, bearnaise sauce, tomato salad, french fries, parmesan
Bankad ryggbiff, rödvinssås, bearnaisesås, tomatsallad, pommes frites, parmesan
369:-

ARCTIC CHAR

Arctic Char with green asparagus, Sandefjord sauce, trout Roe & Buttered fresh potatoes
Röding med grön sparris, sandefjordssås, forellrom samt smörslungad färskpotatis
335:-

VAU DE VILLES SALADS

CHOOSE BETWEEN

TUNA, HALLOUMI, CHICKEN OR SHRIMP

Salad, mango, melon, avocado, caramelized walnuts, mint,
soy mayo, coriander, cassava chips, grilled lemon
Plocksallad, mango, melon, avokado, sojamajo, mynta, karamelliserade valnötter, koriander, kassavachips, grillad citron
289:-

ENTRECÔTE

Chargrilled ribeye steak, tomato salad, bearnaise sauce, french fries, parmesan
Grillad entrecôte, tomatsallad, bearnaisesås, pommes frites, parmesan
495:-

VEAL SCHNITZEL

Veal schnitzel with black rice, coleslaw, kimchi sauce & cilantro
Kalvschnitzel med svartris, coleslaw, kimchisås & koriander
329:-

FRIED CHICKEN SANDWICH

Chicken, rocket, tomato, silver onion, philadelphia with sundried tomatoes , jalapeno cream, parmesan & smashed potatoes
Kyckling, rucola, tomat, silverlök, philadelphia med soltorkade tomat, jalapeno kräm, parmesan & smashed potatis
329:-

BEEF TARTARE

Beef tartare, cilantro, melon salad, kimchi french fries, cassava chips parmesan
Råbiff, koriander, melonsallad, kimchi pommes frites, kassavachips, parmesan
295:-

VAU DE VILLES CHEESEBURGER SINGLE / DOUBLE

Chuck roll, silver onion, cheddar cheese from Vaddö farm dairy,
pickles, french fries, parmesan, bearnaise sauce
Hamburgare på högre, silverlök, cheddarost från Vaddö gårdsmejeri,
pickles, pommes frites, parmesan, bearnaisesås
279:- / 328:-

MOULES FRITES

Blåmusslor, vitvinsås pommes frites, aioli, levainbröd, parmesan
Blue shell mussels, whitewine sauce french fries, aioli, levain bread, parmesan
285:-

BAKED CELERIAC VEGAN

Baked celeriac with broad beans, roasted walnuts, herb oil, baked
tomatoes, pomegranate & beetroot puree
Bakad rotselleri med bondbönor, rostade valnötter, örtolja, bakade
tomater, granatäpple & rödbetspuré
239:-