

STARTERS

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

CASSAVA CHIPS AND BLEAK ROE
Cassavachips, bleak roe,smetana, red onion, chives
Kassavachips, löjrom, smetana, rödlök, gräslök
220:-

COLD CUTS
Prosciutto, truffle salami, olives, comté cheese,
grilled levain bread
Prosciutto, tryffelsalami, oliver, comté, grillat
levainbröd
285:-
CRISPY SHRIMPS
Handpeeled crispy shrimps, coriander, 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:-
PROSCIUTTO & MELON

Meloncubes, prosciutto, and fresh basil with olive
oil
Melonkuber, prosciutto och färsk basilika med
olivolja
130:-

PLAT DU JOUR 189:-
MONDAY

BOUEF À LA LYONNAISE

Beef brisket with Lyonnaise potatoes, red wine
vinegar, parsley, and pine nut cream
Oxbringa med potatis à la lyonnaise, rödvinsvinäger,
persilja och kräm på pinjenötter

TUESDAY

SALMON FLORENTINE

Salmon Florentine with potatoes, spinach, poached
egg & aioli
Lax Florentine med potatis, spenat, pocherat ägg &
aioli

WEDNESDAY

VEAL SCHNITZEL

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

THURSDAY

FILET DE POISSON
SAUCE AUX CRUSTACÉS

Plaice rolls served with seasonal sugar snap peas,
fresh potatoes and a creamy seafood sauce
Spättrullader med skaldjurssås, serveras med kokt
färskpotatis, primörsockerärtdor & en krämig
skaldjurssås

FRIDAY

POULET FRIT

Pan-fried corn fed chicken with tomato salsa,
capers and café de paris butter, served with herb
tossed roasted potatoes
Poulet frit, pankofriterad majskyckling med
tomatsalsa, kapris och café de paris smör, serveras
med örtslungade rostad potatis

VEGAN OPTION

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

SWEDISH TRADITIONALS

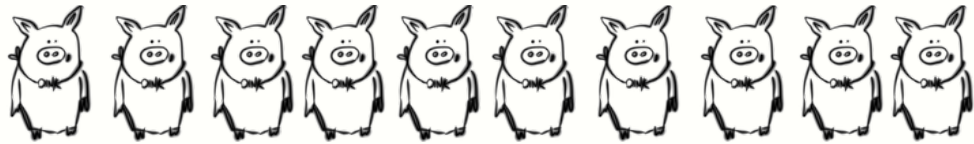
TOAST SKAGEN

Handpeeled shrimps in mayonnaise, egg, bleak roe,
fresh dill, lemon, butter fried levain bread
Handskalade räkor, ägg, dill, löjrom, citron,
smörstekt levainbröd
215:-

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
249:-



MAIN COURSES

VAU DE VILLES SALADS

CHOOSE BETWEEN

TUNA, HALLOUMI, SHRIMP

Salad, mango, melon, avocado, caramelized walnuts,
mint, soy mayo, cilantro, cassava chips, grilled lemon
Plocksallad, mango, melon, avokado, sojamajo, mynta,
karamelliserade valnötter, koriander, kassavachips,
grillad citron
225:-

BEEF TARTARE

Beef tartare, cilantro, melon salad, kimchi french
fries, cassava chips
Råbiff, koriander, melonsallad, kimchi pommes frites,
kassavachips
225:-

VAU DE VILLES CHEESEBURGER SINGLE / DOUBLE

Chuck,silver onion, pickles,cheddarcheese,
bearnaise sauce, french fries
Hamburgare på högre, silverlök, pickles, cheddarost,
bearnaisesås, pommes frites
215:- / 264:-

STEAK MINUTE

Chargrilled minute steak, red wine sauce, bearnaise
sauce,
tomato salad, french fries
Grillad ryggbiff, rödvinssås, bearnaisesås,
tomatsallad, pommes frites
259:-

ENTRECÔTE

Chargrilled rib eye steak, tomato salad, bearnaise
sauce, french fries
Grillad entrecôte, tomatallad, bearnaisesås, pommes
frites
445:-

