

# Le Cardinal

## **BEFORE DINNER DRINKS**



BELLINI	110:-
Prosecco, peach liquor	
DRY MARTINI	110:-
Gin, dry vermouth, olives	
HENDRICK'S G&T	110:-
Hendrick's gin, tonic, cucumber, black pepper	
FLÄDER COLLINS	110:-
Gin, sugar, lemon, club soda, elderflower liquor	
AMARETTO SOUR	110:-
Amaretto, sockerlag, citron	
COSMOPOLITAN	110:-
Vodka, Cointreau, cranberry juice, sugar, lemon	
LYNCHBURG LEMONAD	110:-
Jack Daniels, Cointreau, sugar, lemon, sprite	
VANILLA PASSION	110:-
Vanilla-vodka, Passoa, lime, sprite	

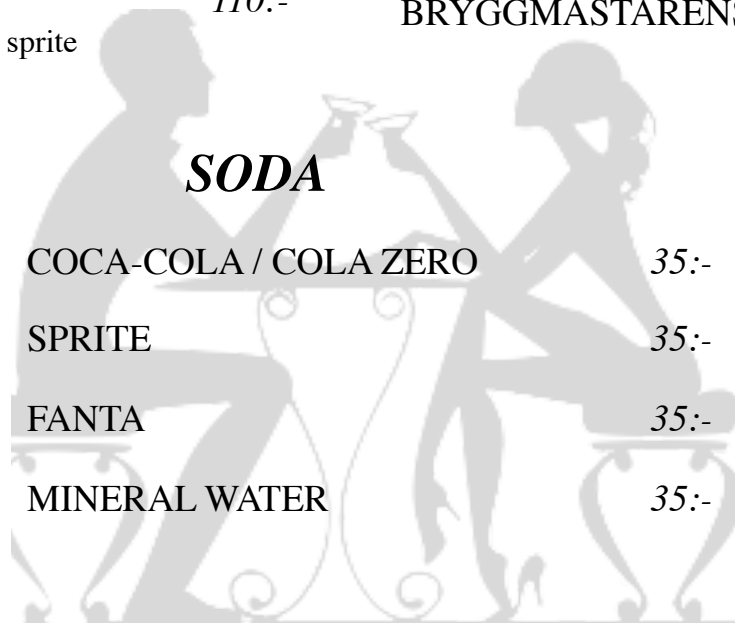
## **BEER & CIDER**



BRYGGMÄSTARENS PREMIUM GOLD 5,7% 50cl	75:-
SAN MIGUEL 5,4% 33cl	65:-
BREWDOG PUNK IPA 5,4% 33cl	70:-
PERONI 5,1% 33cl	65:-
DUVEL 8,5% 33cl	75:-
LONODON PRIDE 4,7% 50cl	65:-
ZLATOPRAMEN 4,9% 50cl	75:-
REKORDERLIG PÄRONCIDER 4,5% 33cl	65:-
BRYGGMÄSTARENS MELLANÖL 4,5% 33cl	60:-
BRYGGMÄSTARENS NON ALC 33cl	50:-

## **SODA**

COCA-COLA / COLA ZERO	35:-
SPRITE	35:-
FANTA	35:-
MINERAL WATER	35:-



## FÖRRÄTTER / STARTERS



- LÖJROMSTOAST. smörstekt bröd, crème fraîche, rödlök och citron 145:-  
*Butter fried bread with whitebait roe, crème fraîche, red onion and lemon (L&G)*
- TOAST SKAGEN, smörstekt bröd, räkor i dillmajonäs, löjrom och citron 115:-  
*Butter fried bread with shrimps in a dill mayonnaise, whitebait roe and lemon (L&G)*
- FRANSK LÖKSOPPA med bröd och gratinerad ost 135:-  
*Classic French onion soup with bread and cheese au gratin (L&G)*
- CARPACCIO, oxfilé, ruccola, tryffeldressing, pinjenötter, parmesan 135:-  
*Thinly sliced fillet of beef, arugula, truffle dressing, pine nuts, parmesan (L&G)*
- GRATINERADE SNIGLAR i hett smör med vitlök, persilja och bröd 115:-  
*French escargots in hot butter with garlic, parsley and bread (L&G)*
- VITLÖKSBRÖD, smaksatt med citron och persilja 65:-  
*Garlic bread flavored with lemon and parsley (L&G)*



## HUVUDRÄTTER / MAIN COURSES

- KALVLEVER ANGLAISE, potatispuré, rödvinssås, kapris, sidfläsk och lingon 255:-  
*Liver of prime veal, mashed potatoes, capers, lingonberries, lightly smoked pork belly and a red wine sauce (L)*
- FISH AND CHIPS, friterad torsk, pommes frites, tartarsås, maltvinäger och sallad. 235:-  
*Deep-fried cod served with french fries, sauce tartar, malt vinegar, and mixed sallad (G)*
- GRÖN TALLRIK, vegetarisk rätt med säsongens grönsaker 225:-  
*Vegetarian dish with vegetables of the season*
- OXFILÉ PASTA, murklor, lättrokt sidfläsk, parmesan och linguini 235:-  
*Pasta linguini with fillet of beef, morel mushrooms, smoked pork belly and parmesan (L&G)*
- BIFF RYDBERG, oxfilé, stekt potatis, lök, äggula och senap. 245:-  
*Tenderloin, fried potatoes, onion, egg yolk and mustard (L)*

Innehåller / Contains L = laktos G = gluten

# **KRYSSKORT / ORDER TO THE CHEF**

*Compose your own main course*

OXFILÉ / FILLET OF BEEF	235:-
LÖVBIFF (oxfilé) / LEAF THIN STEAK	235:-
ENTRECÔTE	215:-
FLÄSKFILÉ / FILLET OF PORK	195:-
KALVSCHNITZEL / VEAL ESCALOPE (G)	205:-
KYCKLINGBRÖST / CHICKEN BREAST	185:-

**POTATIS / POTATOES** 30:-  
Bakad / baked (L)  
Potatisgratäng / gratin (L)  
Råstekt / fried  
Pommes frites / French fries

**SÅSER / SAUCES** 30:-  
Murkelsås / sauce Morel  
Bearnaise  
Chilibearnaise  
Pepparsås / pepper sauce (L)  
Rödvinsås / red wine sauce

## **LEGYMER / VEGETABLES** 30:-

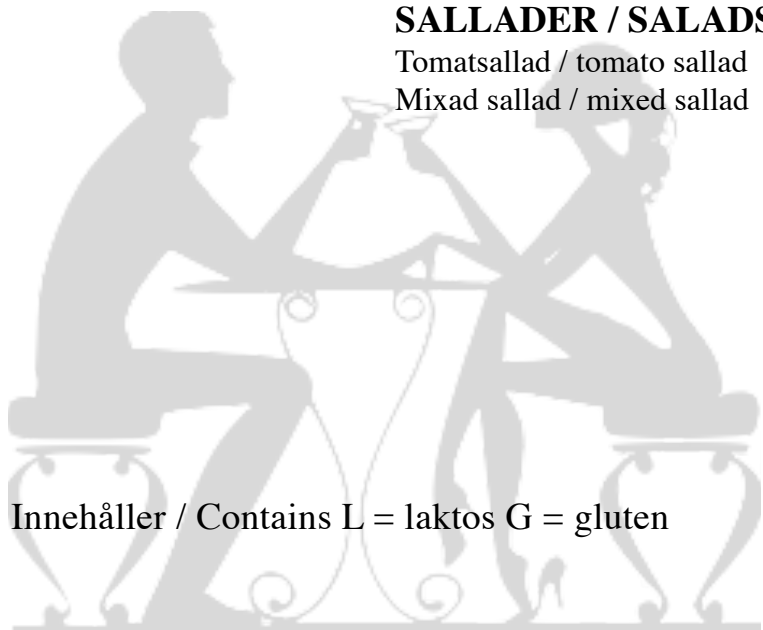
Rostade morötter / roasted carrots  
Brynta champinjoner / browned mushrooms  
Små gröna ärtor / buttered peas (L)  
Friterade lökringar / fried onion rings (G)  
Ugnsbakad tomat / grilled tomato  
Smörstekt shiitake / fried shiitake (L)  
Smörade bönor / buttered beans (L)

## **AROMSMÖR / AROMA BUTTER** 20:-

Persilja /parsley (L)  
Vitlök / garlic (L)  
Chili / chili (L)

## **SALLADER / SALADS** 30:-

Tomatsallad / tomato sallad  
Mixad sallad / mixed sallad



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## DESSERT

**HEMGJORD VANILJGLASS  
MED VARMA HALLON**  
vispad grädde och rostad vit choklad  
*Vanilla ice cream, warm raspberries, whipped  
cream and roasted white chocolate (L&G)*

**CRÈME BRÛLÉE**  
serveras med bär  
*Served with berries (L)*

**CHOKLADKAKA**  
hallonsås, vispad grädde och kaksmulor  
*Chocolate cake with raspberry sauce and  
whipped cream (L&G)*

**FRITERAD CAMENBERT**  
hjortron och friterad persilja  
*Deep-fried Camembert with cloudberry and  
fried parsley (L)*

**HEMGJORD SORBET**  
serveras med bär  
*Homemade sorbet served with berries*

**TRYFFEL**  
liten lyxig chokladbit  
*Luxurious piece of chocolate (L)*

95:-

95:-

95:-

135:-

85:-

35:-



## AFTER DINNER DRINKS

**KAFFE CARDINAL** 110:-  
Coffee, cognac, licor 43, whipped cream

**IRISH COFFEE** 110:-  
Coffee, brown sugar, Irish whiskey,  
whipped cream

**KAFFE AMSTERDAM** 110:-  
Coffee, Bailey's, Kahlua, whipped cream

**ROMERSKA BÅGAR** 110:-  
Coffee, Kahlua, Grand Marnier, whipped  
cream

**KAFFE FRANGELICO** 110:-  
Coffee, hazelnut liquor, whipped cream

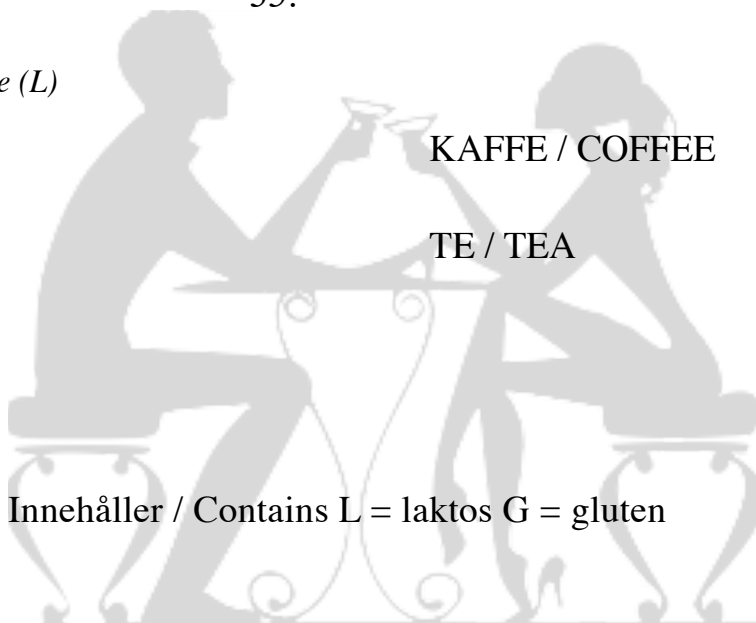
**KAFFE KARLSSON** 110:-  
Coffee, Cointreau, Bailey's and whipped  
cream

**NEGRONI** 110:-  
Gin, red Vermouth, Campari, orange peel

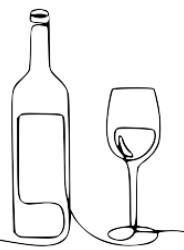
**KAFFE / COFFEE** 30:-

**TE / TEA** 30:-

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# WINE



## CHAMPAGNE & BUBBLES

Piccini Prosecco, <i>Italy</i>	79:-/435:-
MUMM Champagne <i>France</i>	125:-/855:-
Bollinger Champagne, <i>France</i>	135:-/925:-

## WHITE

Montgravet Chardonnay, <i>France</i>	75:-/335:-
Kuentz Bas Pinot Blanc Tradition, <i>France</i>	95:-/425:-
W2 Riesling Pinot-Gris, <i>France</i>	425:-
Essence Riesling, <i>Germany</i>	425:-
Les Calcaires Sauvignon Blanc, <i>France</i>	440:-
Laroche Bourgogne Réserve Chardonnay, <i>France</i>	470:-
Louise Moreau petit Chablis, Chardonnay, <i>France</i>	480:-
Chablis Chemilly Chardonnay, <i>France</i>	480:-

## ROSÉ

Le Pive Grenache gris/ Grenache Noir/Merlot/Syrah, <i>France</i>	95:-/425:-
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## RED

Montgravet Cabernet Sauvignon/Merlot, <i>France</i>	75:-/335:-
Rumors Tempranillo, <i>Spain</i>	85:-/380:-
Le Chat Grenache, <i>France</i>	95:-/425:-
Louis M Martini Cabernet Sauvignon, <i>USA</i>	455:-
Lamberti Ripasso Corvina/Rondinella/Molinara, <i>Italy</i>	495:-
Trapiche Oak Cask, Malbec <i>Argentina</i>	415:-
L'ermitage Cuvée Tradition Rouge Syrah/Mouvédre/Grenache, <i>France</i>	420:-
Rancho Zabaco Sonoma Zinfandel, <i>USA</i>	520:-
Barolo Cerretta DOCG Nebbiolo, <i>Italy</i>	780:-