

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, sugar, lemon	
COSMOPOLITAN	110:-
Vodka, Cointreau, cranberry juice, sugar, lemon	
LYNCHBURG LEMONAD	110:-
Jack Daniels, Cointreau, lemon, Sprite	
VANILLA PASSION	110:-
Vanilla-vodka, Passoa, Passion fruit juice, lime, Sprite	

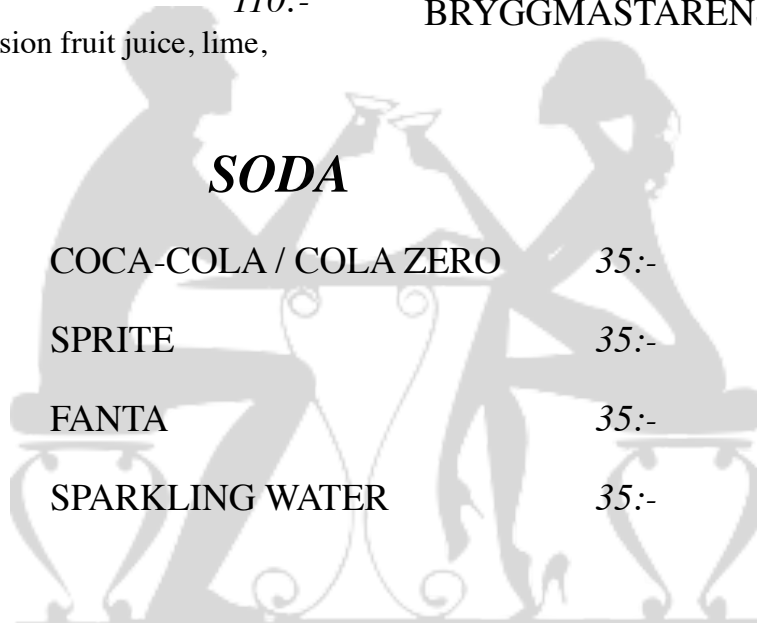
BEER & CIDER



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:-
LONDON PRIDE 4,7% 50cl	75:-
ZLATOPRAMEN 4,9% 50cl	75:-
REKORDERLIG PÄRONCIDER 4,5% 33cl	65:-
BRYGGMÄSTARENS MELLANÖL 4,2% 33cl	60:-
BRYGGMÄSTARENS NON ALC 33cl	50:-

SODA

COCA-COLA / COLA ZERO	35:-
SPRITE	35:-
FANTA	35:-
SPARKLING 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)
- HETA RÄKOR i vitlök- och chiliolja, persilja och rostat bröd 135:-
Spicy shrimps in a garlic, chili and parsley oil, with toasted bread (G)
- CARPACCIO, oxfilé, ruccola, tryffeldressing, pinjenötter, parmesan och rostat bröd 135:-
Thinly sliced fillet of beef, arugula, truffle dressing, pine nuts and parmesan (L&G)
- PORTABELLO CARPACCIO, ruccola, tryffeldressing, pinjenötter, parmesan och rostat bröd 135:-
Thinly sliced portabello mushroom, arugula, truffle dressing, pine nuts and 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

- BERGTUNGA WALEWSKA, hummersås, pommes duchesse, handskalade räkor, sparris och smörstekta champinjoner 285:-
Lemon sole Walewska with lobster sauce, pommes duchesse, shrimps, asparagus and butterfried mushrooms (L)
- KALVLEVER ANGLAISE, potatispuré, rödvinsås, kapis, sidfläsk och rårörda lingon 255:-
Liver of prime veal served with mashed potatoes, capers, lingonberries, lightly smoked pork belly and a red wine sauce (L)
- GRÖN TALLRIK, vegetarisk rätt med säsongens grönsaker 225:-
Vegetarian dish with vegetables of the season
- OXFILÉ PASTA, murklor, lättrökt sidfläsk, parmesan och linguini 235:-
Pasta linguini with fillet of beef, morel mushrooms, smoked pork belly and parmesan (L&G)

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)
Rödvinssås / red wine sauce

LEGYMER / VEGETABLES 30:-

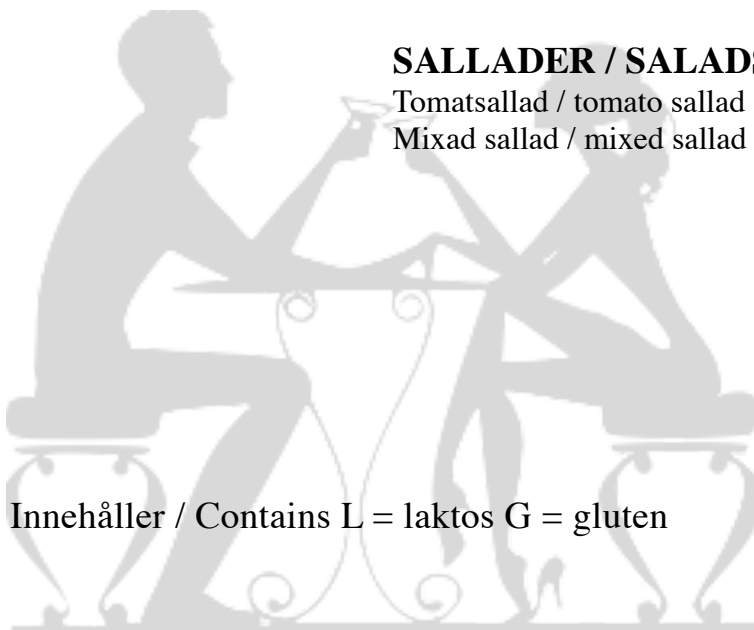
Rostade morötter / roasted carrots
Brynta champinjoner / browned mushrooms
Små gröna ärtor / buttered peas (L)
Friterade lökringar / fried onion rings (G)
Ugnsbakad tomat / grilled tomato
Sparris / asparagus (L)
Smörade sockerärtor / buttered sugarsnaps (L)

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

BAKAT HÖSTÄPPLE

pekannötsfyllning, hemmagjord kanelglass, saltkola och kanderade pekannötter.

Baked autumn apple, pecan stuffing, cinnamon ice cream, salted caramel, candied pecan (L)

CRÈME BRÛLÉE,

med smak av apelsin, serveras med bär och apelsin

With taste of orange, served with berries and orange (L)

CHOKLADKAKA,

hallonsås, hallongrädde, rostad vit choklad och bär

Chocolate cake with raspberry sauce, raspberry cream, roasted white chocolate and berries (L&G)

HEMGJORD SORBET,

serveras med bär

Homemade sorbet served with berries

TRYFFEL,

liten lyxig chokladbit

Luxurious piece of chocolate (L)

*Dessertvin: Moscato d'Asti
(Italy)*

65:-/365:-

AFTER DINNER DRINKS



135:-

KAFFE CARDINAL

Coffee, cognac, liquor 43, whipped cream

110:-

IRISH COFFEE

Coffee, brown sugar, Irish whiskey, whipped cream

110:-

95:-

KAFFE AMSTERDAM

Coffee, Bailey's, Kahlua, whipped cream

110:-

95:-

ROMERSKA BÅGAR

Coffee, Kahlua, Grand Marnier, whipped cream

110:-

65:-

KAFFE FRANGELICO

Coffee, hazelnut liquor, whipped cream

110:-

35:-

KAFFE KARLSSON

Coffee, Cointreau, Bailey's and whipped cream

110:-

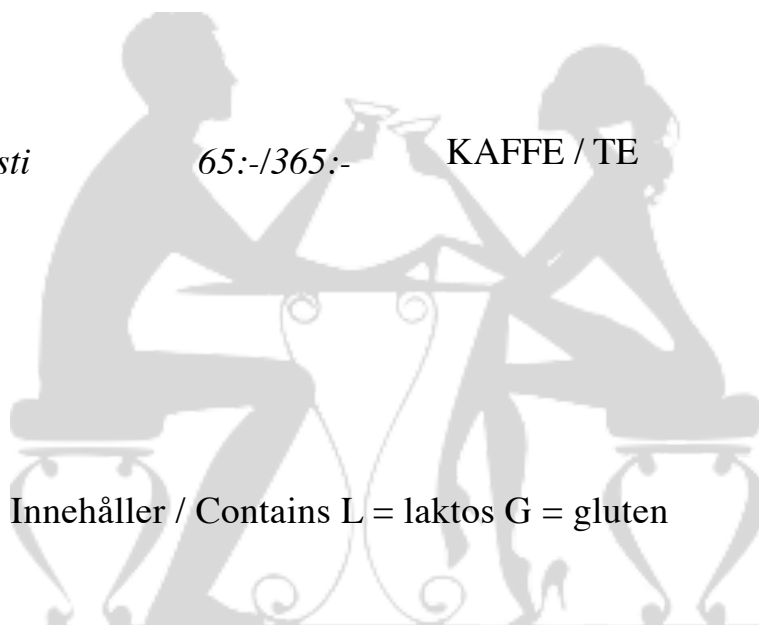
NEGRONI

Gin, red Vermouth, Campari, orange peel

145:-

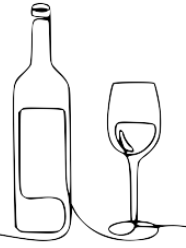
KAFFE / TE

35:-



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WINE



CHAMPAGNE & BUBBLES

Husets bubbel 79:-/435:-

Vorin - Jumel Champagne, 590:-
France

Bollinger Champagne, 855:-
France

Moët & Chandon 955:-
Impérial brut, *France*

ROSÉ

Les Deux Pins Merlot, 85:-/380:-
France

WHITE

Husets vita 75:-/335:-

Rosario 85:-/360:-
Sauvignon Blanc, *Chile*

Gustav 380:-
Riesling, *Germany*

Mezzo 345:-
Chardonnay, *Italy*

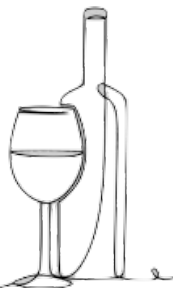
Ca' Bolani 435:-
Pinot Grigio, *Italy*

Louise Moreau petit Chablis, 540:-
Chardonnay, *France*

Grandes Perrières Sancerre 595:-
Sauvignon Blanc, *France*



RED



Husets röda	75:-/335:-	Domaine Du Vieux Chateuneuf- du-Pape	740:-
Rumors Tempranillo, <i>Spain</i>	85:-/380:-	Grenache noir/Syrah/ Mourvèdre/Cinsault, <i>France</i>	
Les Deux Pins Cabernet Sauvignon, <i>France</i>	85:-/380:-	Le Chat Grenache, <i>France</i>	425:-
Château du Trignong Grenache/Mourvèdre/Syrah, <i>France</i>	115:-/480:-	Cloudy Bay Pinot Noir, <i>New Zealand</i>	850:-
Rocca di Montemassi Sangiovese, <i>Italy</i>	420:-	Rust En Vrede Cabernet Sauvignon/ syrah/merlot, <i>South Africa</i>	795:-
Amira Nero d'Avolo, <i>Italy</i>	520:-	Brunello Di Montalcino Sangiovese, <i>Italy</i>	995:-
Sangenís i Vaqué Priorat Carinena, Grenache, <i>Spain</i>	890:-	Termanthia Tempranillo, <i>Spain</i>	950:-
Numanthia Tempranillo, <i>Spain</i>	950:-	Alto Moncayo Grenache, <i>Spain</i>	890:-

NON ALCOHOLIC

NON ALC red wine 50:-

NON ALC white wine 50:-

NON ALC bubbles 50:-