

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	

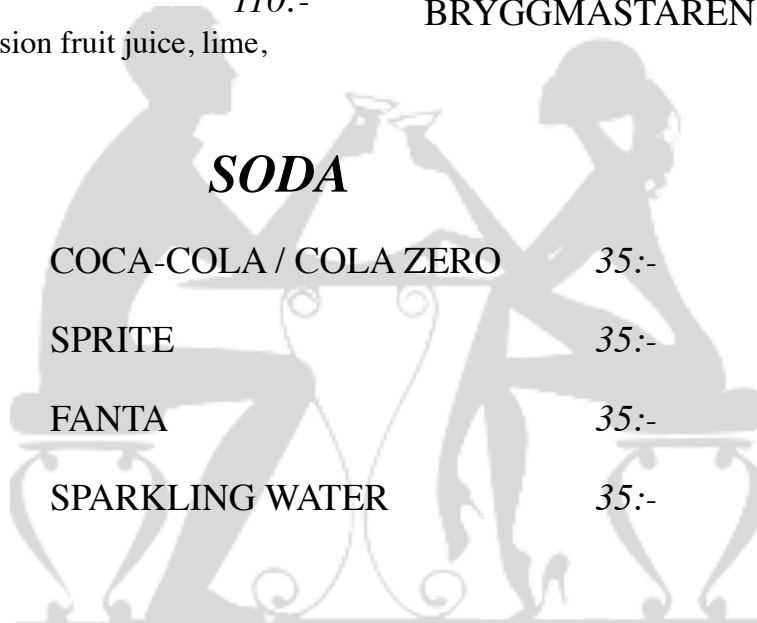
BEER & CIDER



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 125:-
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 butterfied mushrooms (L)
- 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)

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:-

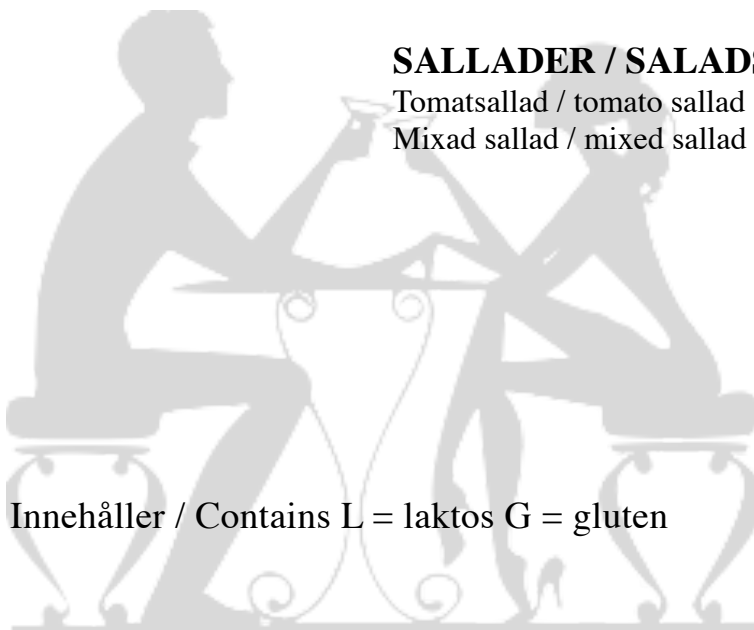
POTATIS / POTATOES 30:-
Bakad / baked (L)
Potatisgratäng / gratin (L)
Råstekt / fried
Pommes frites / French fries

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



Innehåller / Contains L = laktos G = gluten



DESSERT

BAKAT HÖSTÄPPLE 135:-
pekannötsfyllning, hemmagjord kanelglass,
saltkola och kanderade pekannötter.
*Baked autumn apple, pecan stuffing, cinnamon ice cream,
salted caramel, candied pecan (L)*

CRÈME BRÛLÉE, 95:-
med smak av apelsin, serveras med bär och apelsin
With taste of orange, served with berries and orange (L)

CHOKLADKAKA, 95:-
hallonsås, hallongrädde, rostad vit choklad och bär
*Chocolate cake with raspberry sauce, raspberry cream,
roasted white chocolate and berries (L&G)*

HEMGJORD SORBET, 65:-
serveras med bär
Homemade sorbet served with berries

TRYFFEL, 35:-
liten lyxig chokladbit
Luxurious piece of chocolate (L)

*Dessertvin: Moscato d'Asti
(Italy)*

65:-/365:-

AFTER DINNER DRINKS



KAFFE CARDINAL 110:-
Coffee, cognac, liquor 43, whipped cream

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

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

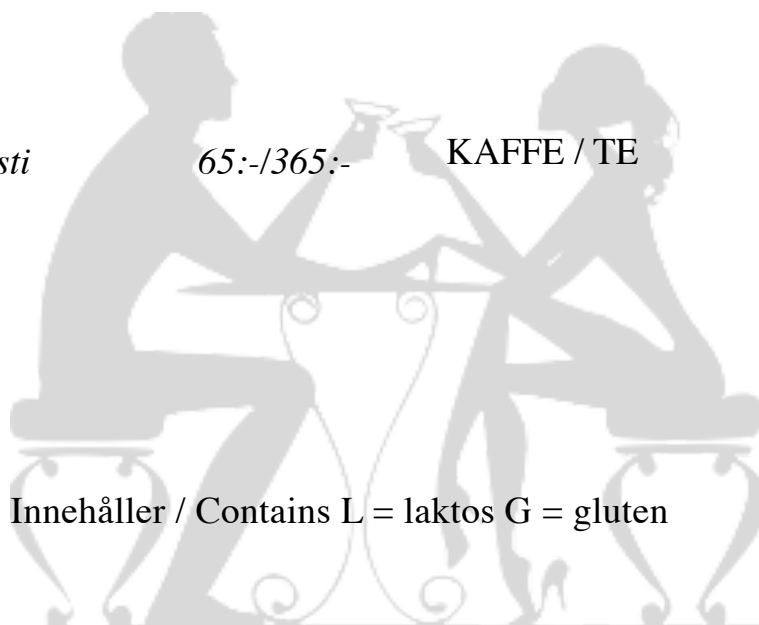
ROMERSKA BÅGAR 110:-
Coffee, Kahlua, Grand Marnier, whipped
cream

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

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

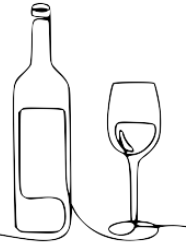
NEGRONI 145:-
Gin, red Vermouth, Campari, orange peel

KAFFE / TE 35:-



Innehåller / Contains L = laktos G = gluten

WINE



CHAMPAGNE & BUBBLES

Husets bubbel 79:-/435:-

Vorin - Jumel Champagne, 590:-
France

Bollinger Champagne, 855:-
France

ROSÉ

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

WHITE

Husets vita 75:-/335:-

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

Gustav Riesling,
Germany 380:-

Mezzo Chardonnay,
Italy 345:-

Ca' Bolani Pinot Grigio,
Italy 435:-

Louise Moreau petit Chablis,
Chardonnay, France 540:-

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



RED



Husets röda	75:-/335:-	Domaine Du Vieux Chateuneuf- du-Pape Grenache noir/Syrah/Mourvèdre/Cin- sault, <i>France</i>	740:-
Rumors Tempranillo, <i>Spain</i>	85:-/380:-		
Les Deux Pins Cabernet Sauvignon, <i>France</i>	85:-/380:-	Le Chat Grenache, <i>France</i>	425:-
Château du Trignon Grenache/Mourvèdre/Syrah, <i>France</i>	115:-/480:-	Rust En Vrede Cabernet Sauvignon/syrah/merlot, <i>South Africa</i>	795:-
Rocca di Montemassi Sangiovese, <i>Italy</i>	420:-	Brunello Di Montalcino Sangiovese, <i>Italy</i>	995:-
Amira Nero d'Avolo, <i>Italy</i>	520:-		

NON ALCOHOLIC

NON ALC red wine 50:-

NON ALC white wine 50:-

NON ALC bubbles 50:-

