

# Le Cardinal

## **BEFORE DINNER DRINKS**



BELLINI	115:-
Prosecco, peach liquor	
DRY MARTINI	115:-
Gin, dry vermouth, olives	
HENDRICK'S G&T	135:-
Hendrick's gin, tonic, cucumber, black pepper	
FLÄDER COLLINS	115:-
Gin, sugar, lemon, club soda, elderflower liquor	
AMARETTO SOUR	115:-
Amaretto, sugar, lemon	
COSMOPOLITAN	115:-
Vodka, Cointreau, cranberry juice, sugar, lemon	
LYNCHBURG LEMONAD	115:-
Jack Daniels, Cointreau, lemon, Sprite	
VANILLA PASSION	115:-
Vanilla-vodka, Passoa, Passion fruit juice, lime, Sprite	

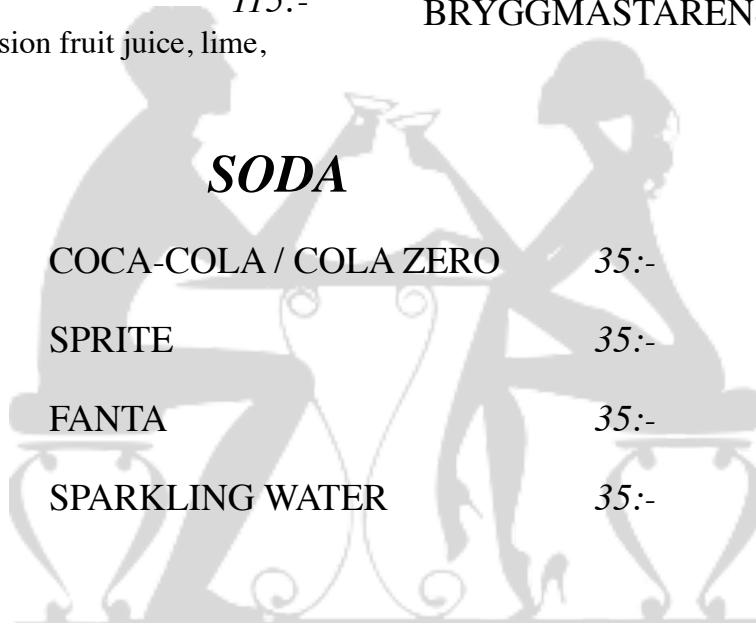
## **BEER & CIDER**



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, rostad kavring, 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)

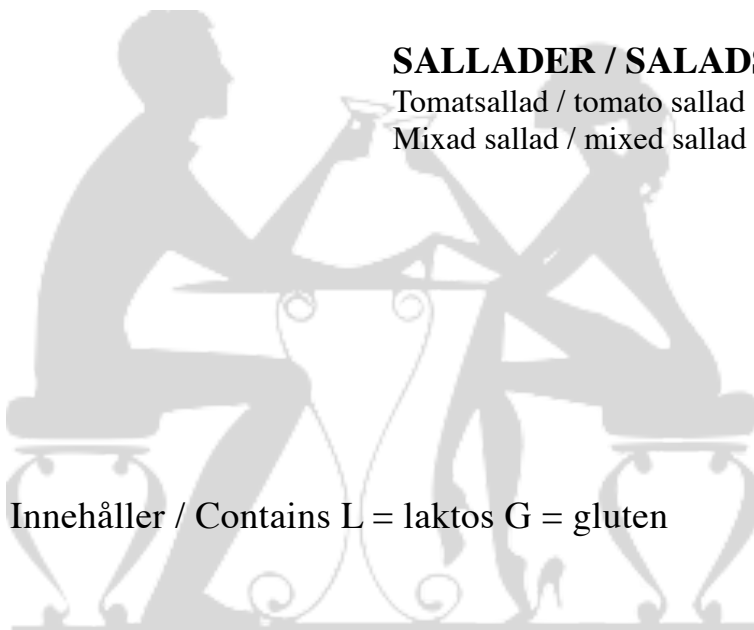
Vitlök / garlic (L)

Chili / chili (L)

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

Tomatsallad / tomato sallad

Mixad sallad / mixed sallad



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## DESSERT

### PASSIONSFRUKTSPANNACOTTA

med vit chokladbotten, mangopuré,  
italiensk maräng och färska bär  
*Passionfruit panna cotta with a white chocolate base,  
mango puree, Italian meringue and berries (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,

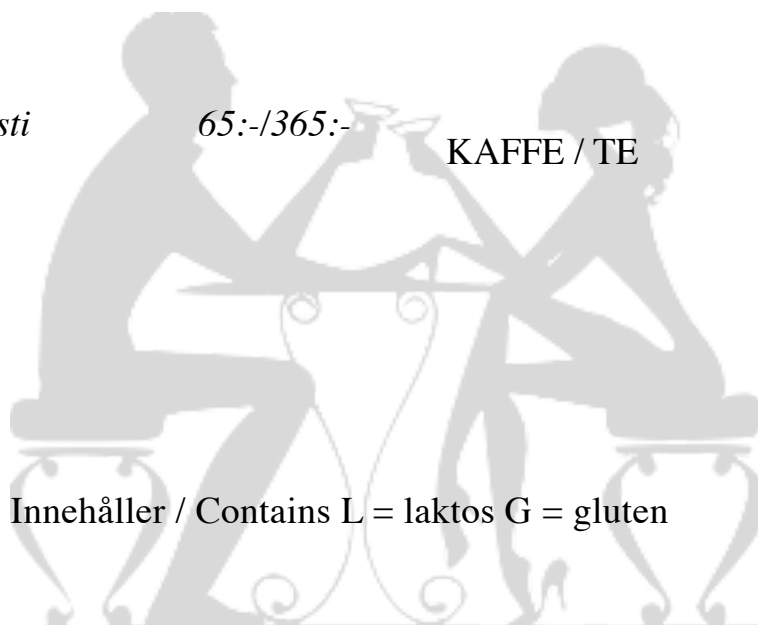
serveras med bär  
*Homemade sorbet served with berries*

### TRYFFEL,

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

*Dessertvin: Moscato d'Asti  
(Italy)*

65:-/365:-



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## AFTER DINNER DRINKS

135:-

### KAFFE CARDINAL

Coffee, cognac, liquor 43, whipped cream

110:-

95:-

### IRISH COFFEE

Coffee, brown sugar, Irish whiskey,  
whipped cream

110:-

95:-

### KAFFE AMSTERDAM

Coffee, Bailey's, Kahlua, whipped cream

110:-

65:-

### ROMERSKA BÅGAR

Coffee, Kahlua, Grand Marnier, whipped  
cream

110:-

35:-

### KAFFE FRANGELICO

Coffee, hazelnut liquor, whipped cream

110:-

### NEGRONI

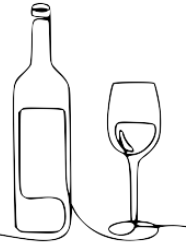
Gin, red Vermouth, Campari, orange peel

145:-

### KAFFE / TE

35:-

# WINE



## CHAMPAGNE & BUBBLES

Husets bubbel 79:-/435:-

Vorin - Jumel Champagne, 590:-  
*France*

Bollinger Champagne, 855:-  
*France*

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

Husets vita 75:-/335:-

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

Gustav 380:-  
Riesling, *Germany*

Mezzo 345:-  
Chardonnay, *Italy*

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

Domaine Houchart 110:-/485:-  
Grenache, Cinsault, Syrah, Cabernet, *France*

Château de Chemilly Chablis 795:-  
Chardonnay, *France*

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

## ROSÉ



# 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:-
Sangenís i Vaqué Priorat Carinena, Grenache, <i>Spain</i>	890:-	Rust En Vrede Cabernet Sauvignon/ Syrah/Merlot, <i>South Africa</i>	795:-
Numanthia Tempranillo, <i>Spain</i>	950:-	Brunello Di Montalcino Sangiovese, <i>Italy</i>	995:-
Aalto Ribera del Duero Tinto Fino, <i>Spain</i>	1095:-	Termanthia Tempranillo, <i>Spain</i>	2495:-
Aalto PS Ribera del Duero Tinto Fino, <i>Spain</i>	1985:-	Alto Moncayo Grenache, <i>Spain</i>	890:-

## NON ALCOHOLIC

NON ALC red wine 50:-

NON ALC white wine 50:-

NON ALC bubbles 50:-