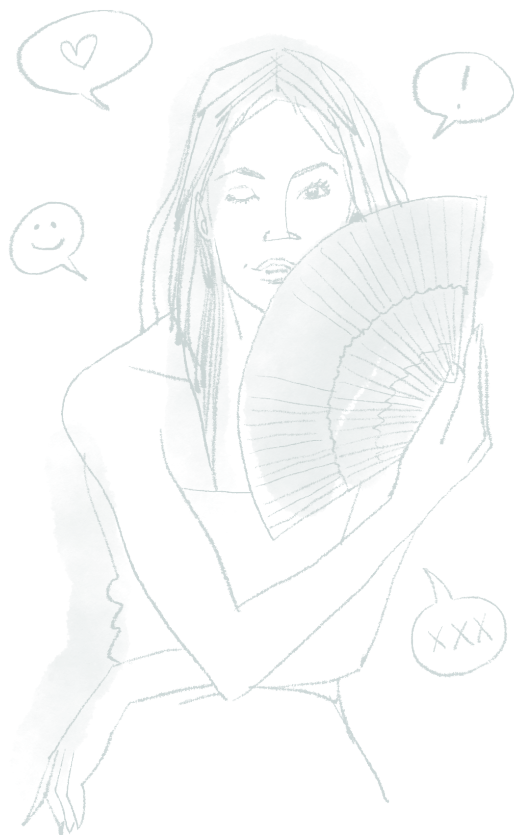
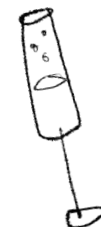




THE GRAND SOLEIL FAN

Learn the secrets behind
"The language of the fan" with our Riviera fan 195,-



CHAMPAGNE

	Glass	75cl	150cl	300cl
N.V. Ruinart R de Ruinart	220,-	1 295,-	2 700,-	8 000,-
N.V. Ruinart Blanc de Blancs	375,-	2 100,-	4 300,-	12 000,-
N.V. Ruinart Rosé	375,-	2 100,-	4 300,-	12 000,-
2015 Dom Pérignon	795,-	4 900,-		

French Bloom Sparkling Wine 37,5cl

(Non alcoholic)

125,-/345,-

SIGNATURE DRINKS

Chandon Garden Spritz 175,-

Peach Whiskey Highball 195,-

Naked malt, Peach, Jasmine, Soda

Mandarin & Limoncello 195,-

Sipsmith gin, Limoncello, Mandarin liqueur, Champagne cordial, Soda

Negroni 195,-

Sipsmith gin, Campari, Mancino Rosso

Dry Martini 195,-

Taggiasco Olive Dry Gin, Cocchi extra dry, Olive

White Negroni 195,-

Sipsmith Gin, Cocchi Extra Dry, Aqua di Cedro

Dirty Basil Smash 195,-

Taggiasco Olive Dry Gin, Basil, Lemon, Olive Brine

Gin & Tonic 195,-

Taggiasco Olive Dry Gin, Three Cents Tonic

Strawberry Sbagliato 105,-

(Non alcoholic) Cinot Apéritif, Strawberries, Sparkling Rosé



TO START WITH...

Oysters	1 pc 75,- 6 pcs 375,- 12 pcs 695,-
Olives (V)	65,-
Almonds (V)	65,-
Tuna Tartare*	125,-
Artichoke & chèvre-ricotta	105,-
Pulpo, green chili & lemon	125,-
Charcuterie	145,-

GRATINATED SHELLFISH

Oyster & Hollandaise Sauce	75,-
Langoustine & Garlic Butter	145,-
Half Lobster Thermidor	395,-

SALADS

Chèvre Salad	265,-
<i>caramelised walnuts, pancetta & apple</i>	
Niçoise Salad*	295,-
<i>seared tuna*, egg, olives & tomatoes</i>	
Avocado Salad (V)	235,-
<i>cucumber, white beans, tomato, pine nuts, water cress & lemon</i>	



* - MSC (Certified Sustainable Seafood)

** - Locally sourced produce

(V) - Vegan

Please feel free to ask us where the meat comes from, and kindly let us know if you have any allergies. Our regular milk and cream are locally sourced from Stockholm Mejeri.

CALVADOS & POMMEAU (6cl)

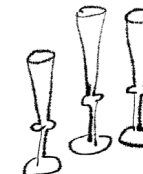
Lauriston Calvados Fine, France	180,-
Camut Calvados 12 ans d'Age, France	570,-
Dupont Pommeau, France	168,-

COGNAC & ARMAGNAC (6cl)

Hennessy VS Cognac, France	180,-
Hennessy XO Cognac, France	480,-
Darroze Grand Assemblage 12 yrs Armagnac, France	252,-

GRAPPA & EAU-DE-VIE (6cl)

Nardini Grappa, Italy	210,-
Romani Levi Grappa Riserva, Italy	384,-
Cazottes Poire Williams, France	390,-



RUM & LIQUERS (6cl)

Eminente, Cuba	240,-
Flor de Caña 12 yrs, Nicaragua	288,-
Ricard Pastis, France	180,-
Roulot Abricot, France	330,-

WHISKY (6cl)

Ardbeg 10 yrs Single Malt, Islay, Scotland	210,-
Macallan 12 yrs Single Malt, Speyside, Scotland	300,-
Blanton's Straight From Barrel, Kentucky, USA	312,-
Coperies Whisky Francais, France	270,-



This is a selection of our digestifs, please ask your waiter for the full list.

DRAFT BEER



Brasserie Meteor Lager, France

94,-

BOTTLED BEER AND CIDER

Heineken, the Netherlands

92,-

Gotlands Bryggeri Sitting Bulldog IPA, Sweden

105,-

Menabrea Lager, Italy

89,-

Brasserie Meteor Blanche, France

94,-

Omnipollo Pilsner, Sweden

95,-

Boulard Cidre de Normandie, France

95,-

Golden Cider Company Apple, Sweden 27,5cl

110,-

NON ALCOHOLIC BEVERAGES

Sparkling Water Service

35,-

Otto Lemon & Elderflower Soda

75,-

Fonti di Crodo Limonata

70,-

Real Raspberry

75,-

Golden Cider Company Rhubarb 27,5cl

75,-

Three Cents Ginger Beer / Grapefruit Soda 20cl

72,-

Coca Cola / Coca Cola Zero / Fanta / Sprite

70,-

French Bloom Sparkling Wine 37,5cl

125,-/345,-

Leitz Sparkling Riesling or Rosé 25cl

70,-

Gotlands Bryggeri Wisby Lager

75,-

Gotlands Bryggeri Easy Rider IPA

78,-

COFFEE AND TEA

Tea, Coffee, Americano, Espresso

64,-

Caffe Latte, Cappuccino

66,-

Our coffee is both organic and sustainably sourced

ALWAYS AT SOLEIL

Moules Frites

245,-

aioli, lemon & parsley

Chicken Escalope

295,-

mayonnaise, artichoke, parmesan & lemon

Beef Tartare

295,-

truffle, pecorino & french fries

Ragu Bolognese

275,-

pappardelle & parmesan

A LA PLANCHA

Fillet of Cod

365,-

potato, beurre blanc, oyster mushrooms, almond and truffle

Duck à l'orange

315,-

pommes anna, orange & rosemary

Swedish Entrecôte

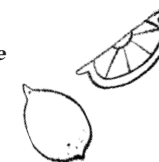
395,-

green pepper sauce, side salad, & french fries

Mushrooms

285,-

truffle, poached egg, pecorino & mushroom broth



CHEESE AND DESSERT

Cheese Selection from our trolley**

1 pc 65,-

Tiramisu

145,-

Plum Tart, mascarpone, pistachios & olive oil

145,-

Creme Caramel, whipped cream & raspberries

145,-

Chocolate Mousse, caramelised hazelnuts & orange (V)

135,-

ICE CREAM & SORBET

Vanilla ice cream & "chantilly"

75,-

Chocolate ice cream & "chantilly"

75,-

Raspberry ice cream

75,-

Hazelnut ice cream

75,-

Apple sorbet (V)

75,-

Orange sorbet (V)

75,-





WHITE WINES

	Glass	75cl
2023 Picpoul de Pinet, Gérard Bertrand, Languedoc, France	145,-	625,-
2024 Albarino, Laurent Miquel, Languedoc, France	150,-	650,-
2022 Riesling, Trimbach, Alsace, France	165,-	680,-
2023 Chablis, Lucie Thieblemont, Chablis, France	195,-	780,-
2024 Sancerre, Pascal Jolivet, Loire, France	200,-	850,-
2017 Pouilly-Fuisse "Les Insarts", Château de Beauregard, Burgundy France	295,-	1 300,-

ROSÉ WINES

	Glass	75cl
2024 Whispering Angel, Ch d' Esclans, Provence, France	185,-	720,-
2022 Cru Classé Rosé, Ch Galoupet, Provence, France	250,-/10cl	1 500,-

RED WINES

	Glass	75cl
2022 Côtes du Rhône, E. Guigal, Rhône, France	145,-	625,-
2023 Rosso di Montepulciano, Poliziano, Tuscany, Italy	165,-	680,-
2024 Saumur "Les Moulins", Guiberteau, Loire, France	170,-	700,-
2024 Bourgogne Rouge, Rochette, Burgundy, France	195,-	825,-
2020 Barolo, Sobrero, Piedmont, Italy	275,-	1 250,-
2021 Sito Moresco Langhe, Gaja, Piedmont, Italy	300,-	1 500,-

SWEET & FORTIFIED WINES

	Glass	Bottle
2023 Moscato d'Asti, Vietti, Piedmont, Italy 37,5cl	105,-	395,-
2022 Sauternes, Ch Fontebriede, Bordeaux, France 37,5cl	130,-	595,-
Ratafia Solera, Henri Giraud, Champagne, France	210,-/6cl	



WINE CELLAR SELECTION

CHAMPAGNE & SPARKLING

N.V. Extra Old, Veuve Clicquot, Champagne, France	1 800,-
2018 Rosé, Pol Roger, Champagne, France	1 900,-
N.V. Blanc de Noirs Grand Cru, Eric Rodez, Champagne, France	2 100,-
N.V. Initial Grand Cru, Jacques Selosse, Champagne, France	3 900,-
2018 Blancs de Noirs, Alessandra Divella, Lombardy, Italy	2 100,-

WHITE WINES

2022 Beaujolais Blanc, Mee Godard, Beaujolais, France	700,-
2024 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	1 000,-
2021 Chardonnay Jurassique, Domaine Renardiere, Jura, France	1 100,-
2016 Riesling, Nikolaihof, Wachau, Austria	1 200,-
2023 Anjou Blanc, Thibaud Boudignon, Loire, France	1 200,-
2023 Meursault, Antoine Jobard, Burgundy, France	2 400,-

ROSÉ WINES

2024 Tavel Rosé, E. Guigal, Rhône, France	750,-
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RED WINES

2023 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2021 Chateaufort-du-pape, Domaine Bois de Boursan, Rhône France	1 200,-
2022 Bourgogne Côte d'Or, Jean-Marc Bouley, Burgundy, France	1 500,-
2019 Marquis de Calon, Château Calon Ségur, Bordeaux, France	1 500,-
2020 Cornas "Cuvée Casimir", Franck Balthazar, Rhône France	1 500,-

Looking for more wine? Our wine cellar list is also available.

