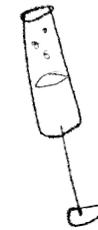




### THE GRAND SOLEIL FAN

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

**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*

**Gin & Tonic 195,-**

*Taggiasco Olive Dry Gin, Three Cents Tonic*

**Strawberry Sbagliato 105,-**

*(Non alcoholic) Cinot Apéritif, Strawberries, Sparkling Rosé*



### “EAT LIKE THE FRENCH”

#### PLAT DU JOUR

with a small caraff white or red wine

195 SEK

served between 11:30-22:00 / Monday to Friday

## TO START WITH...

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

## GRATINATED SHELLFISH

Oyster & Hollandaise Sauce	75,-
Langoustine & Garlic Butter	145,-
Half Lobster Thermidor	365,-

## SALADS

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



\* 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 (6cI)

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

## COGNAC & ARMAGNAC (6cI)

Hennessy VS Cognac, France	180,-
Hennessy X0 Cognac, France	480,-
Darroze Grand Assemblage 12 yrs Armagnac, France	252,-

## GRAPPA & EAU-DE-VIE (6cI)

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



## RUM & LIQUERS (6cI)

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

## WHISKY (6cI)

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.

## 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,-
Roslagens Äppelmust	75,-
French Bloom Sparkling Wine 37,5cl	125,-/345,-
Leitz Sparkling Riesling 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

Duck Frites	315,-
<i>duck breast, gravy, rosemary, pommes frites</i>	
Chicken Escalope	295,-
<i>mayonnaise, artichoke, parmesan &amp; lemon</i>	half / whole
Beef Tartare	195,- / 295,-
<i>truffle, pecorino &amp; pommes frites</i>	
Ragu Bolognese	275,-
<i>pappardelle &amp; parmesan</i>	

## A LA PLANCHA

Fillet of Cod	365,-
<i>potato, beurre blanc, oyster mushrooms, almond and truffle</i>	
Lamb Loin	345,-
<i>potatoes, jerusalem artichoke, lamb gravy, pickled shallots</i>	
Swedish Entrecôte	395,-
<i>green pepper sauce, side salad, &amp; pommes frites</i>	
Gnudi	285,-
<i>kale, hazelnuts, parmesan sauce, sage, truffle</i>	

## 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 & "chantilly"	75,-
Rhubarb sorbet (V)	75,-
Citrus 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 Arbois Savagnin Ouillé, Domaine Rolet, Jura, France	185,-	750,-
2024 Chablis, Louis Moreau, Chablis, France	195,-	800,-
2024 Sancerre, Champault, Loire, France	200,-	850,-

## ROSÉ WINES

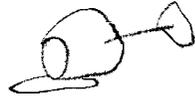
	Glass	75cl
2024 Whispering Angel, Ch d' Esclans, Provence, France	185,-	720,-
2022 Cru Classé Rosé, Ch Galoupet, Provence, France	250,-/10cl	1 500,-

## 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,-
2023 Bourgogne Rouge, Confuron-Gindre, Burgundy, France	195,-	800,-
2020 Barolo, Sobrero, Piedmont, Italy	275,-	1 250,-
2021 Sito Moresco Langhe, Gaja, Piedmont, Italy	300,-	1 500,-
2018 Margaux de Château de Margaux, Bordeaux, France	300,-/10cl	2 000,-

## SWEET & FORTIFIED WINES

	Glass	Bottle
2023 Moscato d'Asti, Vietti, Piedmont, Italy 37,5cl	105,-	395,-
2022 Sauternes, Ch Fontebride, 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 Chateaufeuf-du-Pape, 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.

