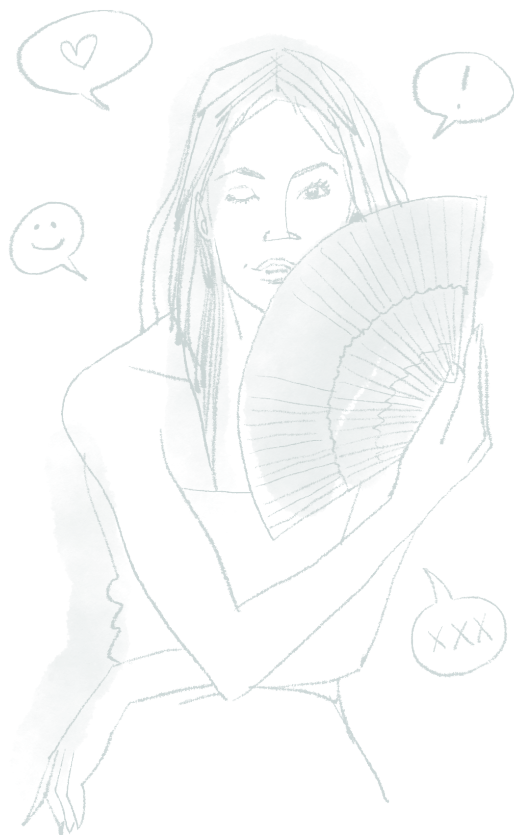




THE GRAND SOLEIL FAN

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,-		

N.V. Oddbird Sparkling Rosé, Languedoc, France 95,-/425,-
(Non alcoholic)

SIGNATURE DRINKS

Chandon Garden Spritz 175,-

Rhubarb Chambéry 195,-

Chamberyette, Sparkling Rhubarb

Limoncello Royal 195,-

Sipsmith Gin, Limoncello, Champagne Cordial, Lemon, Soda

Negroni 195,-

Sipsmith Gin, Cadier Vermouth blend, Campari

Dirty Basil Smash 195,-

Taggiasco Gin, Basil, Lemon, Olive Brine

Gin & Tonic 195,-

Norrbottens Destilleri Sun, Three Cents Tonic

Strawberry Sbagliato 105,-

(Non alcoholic) Cinot Apéritif, Strawberries, Sparkling Rosé



TO START WITH...

Olives	65,-
Almonds	65,-
Oyster with mignonette & lemon	75,-
Artichoke with chèvre-ricotta	105,-
Grilled red prawns, parsley, garlic & lemon	115,-
Charcuterie	145,-

OYSTERS & SHELLFISH

Oysters	1 pc 75,- 6 pcs 375,- 12 pcs 695,-
Grilled red prawns	115,-
<i>parsley, garlic & lemon</i>	
Half lobster	495,-
<i>mayonnaise & lemon</i>	
2x Langoustines	145,-
<i>mayonnaise & lemon</i>	
200g Shrimps	165,-
<i>mayonnaise & lemon</i>	

Soleil Plateau 895,-

4x Langoustines, 4x Crab Claws, 4x Oysters & 200g shrimps

Grand Soleil Plateau 1 795,-

1x Lobster 6x Langoustines, 6x Crab Claws, 6x Oysters & 200g shrimps

SALADS

Burrata Salad	255,-
<i>tomato, olives, pistachios & basil</i>	
Niçoise Salad*	295,-
<i>tuna*, egg, olives & tomatoes</i>	
Avocado Salad (V)	235,-
<i>cucumber, pine nuts & lemon</i>	



Please ask us where the meat comes from and kindly let us know if you have any allergies

* - MSC (Certified Sustainable Seafood)

/ (V) - Vegan / (VEG) - Vegetarian

CALVADOS & POMMEAU (6cl)

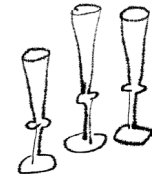
Lauriston Calvados Fine, France	180,-
Camut Calvados 12 ans d'Age, France	570,-
Dupont Pommeau, France	168,-

COGNAC & ARMAGNAC (6cl)

Hennessy VS Cognac, France	168,-
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,-
Mackmyra "Identitet", Sweden	300,-
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,-
Spendrups Signatur Lager, Sweden	92,-

BOTTLED BEER AND CIDER

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,-
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,-
Oddbird Sparkling Rosé 75cl	95,-/425,-
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,-

ALWAYS AT SOLEIL

Moules frites	245,-
<i>aioli, lemon & parsley</i>	
Chicken Escalope	295,-
<i>mayonnaise, artichoke, Parmesan & lemon</i>	
Beef tartare	295,-
<i>summer truffle, Parmesan and French fries</i>	

A LA PLANCHA

Sea bass	295,-
<i>ratatouille, feta cheese, pine nuts, browned butter & lemon</i>	
Chicken breast	275,-
<i>ratatouille, feta cheese, pine nuts & chicken jus</i>	
Beef tenderloin	395,-
<i>béarnaise sauce, veal jus, & French fries</i>	
Green asparagus (veg)	255,-
<i>petits pois, poached egg, hollandaise & herbs</i>	



CHEESE AND DESSERT

Comté	75,-
Brie de Maux	75,-
Bon Bon	75,-
Tiramisu	145,-
Swedish strawberries	165,-
<i>vanilla cream & lemon zest</i>	
Peach	145,-
<i>sabayon & vanilla ice cream</i>	

ICE CREAM & SORBET

Vanilla ice cream	65,-
Pistachio ice cream	65,-
Chocolate ice cream	65,-
Strawberry sorbet (V)	65,-
Lemon sorbet (V)	65,-





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,-
2023 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,-
2021 Bourgogne Rouge, Domaine Roux, Burgundy, France	180,-	720,-
2020 Barolo, Sobrero, Piedmont, Italy	275,-	1 250,-
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, Château Fontebrière, Bordeaux, France 37,5cl	130,-	595,-
Island Rich Madeira 5 years, Barbeito, Madeira, Portugal 75cl	120,-	850,-
Tawny Port 10 years, Graham's, Douro, Portugal	160,-	
Ratafia Solera, Henri Giraud, Champagne, France 6cl	210,-	



WINE CELLAR SELECTION

CHAMPAGNE & SPARKLING

N.V. Brut Réserve, Bérèche et Fils, Champagne, France	1 500,-
N.V. Blanc de Noirs "Grand Cru", Eric Rodez, Champagne, France	2 100,-
2018 Rosé, Pol Roger, Champagne, France	1 900,-
2019 Alta Langa, Brandini, Piedmont, Italy	1 100,-
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,-
2016 Riesling, Nikolaihof, Wachau, Austria	1 200,-
2021 Chardonnay Jurassique, Domaine Renardière, Jura, France	1 100,-
2023 Got Grapes, Broc Cellars, California, USA	1 000,-
2022 Meursault, Antoine Jobard, Burgundy, France	2 300,-

ROSÉ WINES

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

2022 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-
2022 Bourgogne Côte d'Or, Jean-Marc Bouley, Burgundy, France	1 500,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2017 Saint-Joseph, Pierre Gonon, Rhône, France	1 500,-
2020 Zinfandel "Geyserville", Ridge Vineyards, California, USA	1 450,-
2017 Los Altos, Pago de los Balagüeses, Valencia, Spain	1 500,-



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