

SCANDINAVIAN BRASSERIE MENU

Assortment of Savoie Charcuterie - 18/27 €

Smoked salmon with Swedish vinaigrette - 18 €

Creamy fish soup with croutons and saffron aioli - 14/24 €

S.O.S. - herrings, crispbread, cheese, boiled egg, red onion and chives - 17/27 €

Toast skagen with creamy shrimps, chives, dill, red onions and lemon - 19 €

Gillardeau oysters, with shallot vinaigrette and lemon 3/6 pc - 15/25 €

Mussels with fries - 14/24 €

House Salad - 15/23 €

Cod filet, with mashed potatoes, red beets, bacon, brown butter and horseradish - 31 €

Grilled entrecote with semi-dried tomatoes, shallots in balsamic, béarnaise sauce and fries - 33 €

Filet of beef, served with sautéed spinach, parsnips, pommes anna and a truffle jus - 36 €

Weiner schnitzel with peas, anchovy butter, capers and lemon - 32 €

Lamb shank with mashed potatoes, and red wine sauce - 29 €

Quinoa and spinach fritters with mashed potatoes, semi-dried tomatoes and a balsamic reduction - 29 €

SOMETHING SWEET

Gateau Marcel with dark chocolate, salted butter caramel and blackcurrant sorbet - 12 €

Crème brûlée, quince and homemade sorbet - 13 €

Rhum baked pineapple with coconut sorbet and passionfruit - 12 €