THE BRASSERIE MENU

SUBJECT TO CHANGE

STARTERS

Stuffed Eggs *(GF)(V)* Ask about today's flavour 3.8 kr.
Half a dozen eggs filled with a dairy truffle with a classic mimosa sauce, and 2 with our green pesto mayonnaise, sprinkled with Espelette chili powder and parsley

Beetroot Carpaccio *(GF)(DF)* 4.5 kr.
Beetroot radish, Alba Encapsulé and goat cheese, salad mix, pecan nut, onion pickles, Dijonnaise and balsamic glaze

Duck Pate Cocotte 7.9 kr.
Duck pate with cognac, Arabella's and cranberries sourdough toast and cornichons

Classic Burrata *(VEG)* 10.5 kr.
Our Chef's signature dish, fine de Meaux cheese, Comte AOC cheese, Saint Nectaire AOP cheese, Stilton cheese, Three Alps cheese, chili pepper jam, marinated and dried tomatoes, grapes, apples, cashews, hazelnuts and cranberries sourdough bread

Hamburrata *(GF)(DF)* 42.7 kr.
Tomtino, pickles, butter, olive oil, baguette bread

French Fries *(VG)* 4.5 kr.
Served with two sauces of your choice: Mild Dijonnaise and our Spicy Dijonnaise
Mild Dijonnaise: Dijonnaise, mayonnaise, lemon juice
Pickleaise*: Aioli, Dijonnaise, smoked paprika, sea salt flakes, white pepper

SOUPS

Onion Soup *(GF)* 39 kr.
Fried onions, beef stock and gratinated baguette toasts with Emmental cheese.

Vichyssoise Soup *(GF)(V)* 32 kr.
Traditional French recipe with leeks, onions and potatoes, vegetable soup cream and tossed croutons

SALADS

Like a Cesar Salad *(GF)* 36 kr.
Romaine lettuce, Parmesan, Cesar dressing, Parmesan DOP cheese, Cesa Artisan, Cesar sauce and baguette toasts

Halloumi Salad *(VEG)* 32 kr.
Halloumi cheese with a fried quinoa salad mixed with oranges, raspberries, cranberries, honey, lime and olive oil dressing

Farmship Salad *(GF)(DF)* 42.5 kr.
Parsnip in three textures fried, sweet and roasted, arugula and Kale lettuce. Goji berry, walnut vinaigrette dressing, fresh pomegranate

MAIN COURSES

Chicken *(GF)* 39 kr.
Roasted Chicken breast with buttered baby potatoes and brown mushroom sauce

Pork *(GF)* 7.5 kr.
Grilled pork chop served with buttered baby potatoes and parsley
Choose your sauce from: Bolognese, Mushroom, Pepper, Blue cheese, Curry

Beef *(GF)(DF)* 67.9 kr.
Served with one sauce of your choice & brown pepper *(DF)* & mushroom sauce *(GF)*
Grilled beef sirloin along with buttered baby potatoes

Pera Blanc *(GF)(DF)* 29.9 kr.
Grilled Chicken breast with a pear and cinnamon creamy leek fondue, along with cereals and zucchini ratatouille. Butter sauce with vermouth and orange juice

Cauliflower steak with tomatoes *(VG)* 42.5 kr.
Grilled cauliflower with hummus and Jerusalum sauce.
Vegan product

EXTRA

Salad *(VG)* 12 kr.
Fresh, mixed lettuce and spinach mix with walnut oil and Dijon mustard dressing.

Baguette Bread Slices *(VG)* 3 kr.

Baguette Bread Slices *(VG)* 3.5 kr.

SAUCES *(Beef)*

Malte-Glazed Italiene *(VG)* 8.5 kr.

Green Pepper Sauce *(VG)* 8.5 kr.

SAUCES *(French Fries)*

Beetroot Ketchup *(VG)* 6.5 kr.

Red Pesto Mayonnaise *(VG)* 6.5 kr.

Smoked Paprika Mayonnaise *(VG)* 6.5 kr.

Yogurt, Pesto & Fresh Basil *(VG)* 6.5 kr.

DESSERTS

Crème Brûlée *(VG)* 29 kr.
French specialty made of eggs, cream vanilla and topped with a fine crust of caramel

Baba au Rhum *(VG)* 39 kr.
Spanish cake with apricot jam, orange and lemon zest, soaked in Negrita Rum, topped with vanilla, whipped cream

Mille Feuille *(VG)* 39 kr.
Layers of puff pastry, whipped praline cream, sparkled with crunched hazelnuts.

Caramel Salted Butter Tart *(VG)* 33 kr.
Chocolate tart with a melting salted caramel heart and chocolate mousse on top.

Tiramisu *(VG)* 29 kr.
Crunchy pie dough with almond frangipane, lemon crémeux dome, and soaked with Lady Finger biscuits.

Sablé Breton *(VG)* 32 kr.
Crunchy pie dough with almond frangipane filled with caramel and vanilla praline cream, topped with light granola touches

Panta Greca *(VG)* 29 kr.
Greek style yogurt cream and peanut praline.

Cheesecake Apricot *(VG)* 29 kr.
Crunchy Base topped with apricot and jelly and cream cheese mousse.

Le Bagat *(VG)* 29 kr.
Crunchy hazelnut base topped with chocolate crémeux chocolate ganache and chocolate mousse.

Longchamps Praline *(VG)* 33 kr.
Almond baguette, crunchy meringue cream, hazelnut mousse, crispy chocolate glaze.

ALLERGENS

(G) Eggs (D) Dairy (N) Nuts (P) Peanuts (W) Wheat (Gl) Gluten (Fi) Fish (C) Celery (M) Mustard (S) Sulphur dioxide and sulphites (Sh) Sesame seeds
Please ask staff for more information

BREAKFAST

Classic Omelette *(VG)* 29.9 kr.
A traditional French omelette made with organic eggs, butter and served with salad mix.

Cherry Tomatoes Omelette *(VG)* 33 kr.
A traditional French omelette made with organic eggs, butter, cherry tomatoes and served with salad mix.

Cheese Omelette *(VG)* 39 kr.
A traditional French omelette made with organic eggs, butter, Emmental cheese, chives and served with salad mix.

Truffle Omelette *(VG)* 39.9 kr.
A traditional French omelette made with eggs, butter, truffle carpaccio, Emmental cheese and served with salad mix.

Croque-Monsieur Ham *(VG)* 40.9 kr.
Toasted bread with butter, Emmental, buttered sauce, served with salad mix.

Croque-Monsieur Salmon *(VG)* 43 kr.
Toasted bread with butter, smoked salmon, filler, cream cheese, served with salad mix.

Omelet a la Crepe *(VG)* 41 kr.
Soft stuffed organic eggs with butter and toast.

French Toast *(VG)* 28 kr.
Caramelized brioche bread served with soy cream

Bread, Butter and Jam *(VG)* 35 kr.
Baguette bread with butter, strawberry and apricot jam.

Parisian Sandwich *(VG)* 33 kr.
Baguette bread with butter and ham.
Extra Pitcher cocktail for 2 *(V)* Ask about it in

Granola *(VG)* 33 kr.
Yoghurt and almond bar with Granola mix, honey, pistachio, raspberry, blueberries and mint.

EXTRA

Baguette Bread Slices *(VG)* 3 kr.
Rice, pasta, soft and white.

Salad *(VG)* 12 kr.
Fresh, mixed lettuce and spinach mix with walnut oil and Dijon mustard dressing.

Hungry Butter *(VG)* 11 kr.
The omelettes are cooked French style with 100 degrees cherished butter.
Fresh ingredients from local producers.

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VIENNOISERIES

Classic Croissant *(VG)* 34 kr.
Buttery French pastry, crescent shaped

Raspberry Croissant *(VG)* 39.9 kr.
Buttery French pastry, crescent shaped and filled with raspberry jam.

Pain au Chocolat *(VG)* 39 kr.
Buttery French pastry, crescent shaped and filled with chocolate.

Papillon Praline *(VG)* 34 kr.
Croissant dough pastry, butterfly shaped and filled with vanilla cream and hazelnut praline

Lilac et Croissant Vanille *(VG)* 39 kr.
Croissant shaped donut dough, filled with our house's chocolate spread.

Lilac et Croissant Mangue *(VG)* 39 kr.
Croissant shaped donut dough, filled with mango* and passion fruit* cream.

Cinnamon Roll *(VG)* 33 kr.
Cinnamon dough filled with cinnamon and caramelized pecan nuts, topped with Philadelphia and lime zest cream.

New York Roll Salted Caramel *(VG)* 33 kr.
Cinnamon dough filled with cream cheese and salted caramel.
topped with chocolate glaze and caramelized pecan nuts.

New York Roll Pistachio *(VG)* 39 kr.
Cinnamon dough filled with cream cheese and Turkish pistachio cream, topped with pistachio glaze.

Rhubarb and red fruits spiral *(VG)* 34 kr.
Croissant dough pastry filled with rhubarb and red fruit cream, topped with rhubarb* jam.

The French pastries products are made according to French recipes using quality raw materials, mostly sourced from Primeur and we carefully selected in LARSC's own fellowship.

* Frozen products

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BOISSONS

SIGNATURE COCKTAILS

GOLDEN SAGE *(V)*
Vodka | Grapes Liqueur | Juice | Earl Grey | Liquor

TASTE OF SAGE
Gelatt | Sour Project | Herbaceus

VELVET NOISE
Blackcurrant Eau Limoncello Maison | Liqueur Chocolate Artisi | Grapefruit Cremant Juice | Hibiscus Powder

SAGE SOUR
Gelatt | Sour Project | Herbaceus

BEET IT
Mint Tequila | Lychee Liqueur | Beetroot Juice

SAGE SPRITZ
Gelatt | Vanilla | Prosecco | Lemon

ADAMM NEGRONI
Limited Edition Gin Mare | Martini Tonic| Rose Wine
Coconut Washed Campari

ESPRESSO MARTINI
Gelatt | Bitter | Banana | Kombucha

TEXADO HEART *(V)*
Tea Infused Grapefruit Bitter
Dark Syrup House-sourced Cola

SAGE SPRITZ
Gelatt | Sour Project | Cassis

APPLE & DECUITS
Apple Infused Vodka | Lemon | Homemade
Cinnamon Cookies Infused Liqueur | Grapefruit Bitter
Sencha Sparkling Tea | Vanilla

ROSE
Rose Infused Gin | Gelatt | Rose Cordial | Yuzu Juice

ALOE *(V)*
Gin Lychee Liqueur | Aloe Vera Liqueur | Cedar Liqueur
Lime Juice
Infused Cilantro

GIN & TONIC

Tanqueray London Dry Gin, 70 cl/Liquid	40 kr.
Tanqueray Rangpur, 70 cl/Liquid	40 kr.
Tanqueray No Ten, 70 cl/Liquid	40 kr.
Tanqueray Rhubarb, 70 cl/Liquid	40 kr.
Tanqueray No. 10, 70 cl/Liquid	57 kr.
Hendrick's, 70 cl/Liquid	57 kr.
Hendrick's, 1 cl/Liquid	10 kr.
Seagram's Extra Dry Gin 2nd Edition, 70 cl/Liquid	40 kr.
Seagram's Extra Dry Gin Black Collection, 70 cl/Liquid	40 kr.
G'Vine Floraison, 70 cl/Liquid	57 kr.
G'Vine Nouaison, 70 cl/Liquid	57 kr.
Gin Mare Arbequina & Cardamom, 70 cl/Liquid	57 kr.
Gin Mare, 70 cl/Liquid	57 kr.
Malfy Originale, 70 cl/Liquid	40 kr.
Malfy Arancia, 70 cl/Liquid	49 kr.
Malfy Limone, 70 cl/Liquid	49 kr.
Malfy Rosa, 70 cl/Liquid	49 kr.
Bombay Sapphire, 1 cl/Liquid	40 kr.
Citrico Verde, 1 cl/Liquid	40 kr.
Citrico Blossom, 1 cl/Liquid	40 kr.
Nikka Coffey Gin, 1 cl/Liquid	50 kr.
Aviation, 1 cl/Liquid	44 kr.
Roku, 1 cl/Liquid	44 kr.
Gin Mare, 1 cl/Liquid	44 kr.
Monkey 47, 1 cl/Liquid	40 kr.
Hendrick's, 1 cl	40 kr.
Fairvue Classic, 1 cl/Liquid	40 kr.
Mapinto Gin Botanic Wolfgang K. Moosbügl, 1 cl/Liquid	40 kr.

Please ask staff for more information about our gin selection and the different tonics we have to offer.

SINGLE MALT WHISKY *(GF)*

Aberfeldy	46 kr.
Glenmorangie 10 Years	46 kr.
Glenmorangie Quinta Ruban	46 kr.
Glenmorangie Signet	90 kr.
Oban 14 Years	60 kr.
Dornfelden 12 Years	49 kr.
Ardmore Cadenhead Cask 16 Years	60 kr.
Macallan 12 Years Double Cask	70 kr.
Macallan 18 Years Double Cask	150 kr.
Highland Park 12 Years	45 kr.
Highland Park 18 Years	90 kr.
Talisker 10 Years	48 kr.
Lagavulin 16 Years	60 kr.
Bruichladdich The Classic Laddie	46 kr.
Ardbeg Uigeadail	60 kr.

SCOTCH BLENDED WHISKY *(GF)*

Dewar's Special Reserve	39 kr.
Dewar's Scotch	39 kr.
Johnnie Walker Red Label	39 kr.
Johnnie Walker Black Label	52 kr.
Johnnie Walker Green Label	52 kr.
Johnnie Walker Blue Label	150 kr.

IRISH WHISKY *(GF)*

Jameson Black Barrel	52 kr.
Bushmills Black Bush	54 kr.
Red Breast 12 Years	90 kr.

JAPANESE WHISKY *(GF)*

Hibiki	99 kr.
Nikka from the barrel	42 kr.
Nikka Yoichi	90 kr.

AMERICAN WHISKY *(GF)*

Bulleit Bourbon	36 kr.
Bulleit Rye Whiskey	36 kr.
Woodford Reserve Rye	42 kr.
Maker's Mark Bourbon	42 kr.
Gentleman Jack	39 kr.

VODKA *(GF)*

Ketel One Vodka	36 kr.
Tito's Vodka	39 kr.
Grey Goose	39 kr.
Belvedere	39 kr.
Chopin Potato Vodka	39 kr.
Crystal Head	52 kr.

APERITIFS & LIQUEURS *(GF)*

Ricard	39 kr.
Pastis 51 Anis de Marseille	39 kr.
Aperol	39 kr.
Aperol Vitello & Mozzetta	39 kr.
Campari Bitter Aperitivo	39 kr.
Di Saronno Amaretto	39 kr.
Cin Cin Benedictine / Herbs and spices	39 kr.
Cin Cin Cointreau / Orange and spices	39 kr.
Amaretto Disaronno Velvet / Almond	39 kr.
Frangelico / Hazelnut	39 kr.
Grand Marnier / Orange	39 kr.
Limoncino / Orange	39 kr.
Malibu / Coconut	39 kr.
Baileys / Irish Cream	39 kr.
Bon Pérrot / Pear	39 kr.
Amaro Montenegro / Herbs and spices	39 kr.
Amaro Montenegro Bitter / Herbs	39 kr.
Tengo Limoncello / Lemon	39 kr.
Tengo Melon / Melon	39 kr.
Fernet Branca / Herbs	39 kr.

BOISSONS CHAUDES

Espresso / Espresso Macchiato	14 / 16 kr.
Cortado	18 kr.
Filtre Bonsoir Coffee	18 kr.
V60	21 kr.
Chemex	21 kr.
Latte	18 kr.
Hot Whip	19 kr.
Mocha Latte	19 kr.
Matcha Latte	19 kr.
Babycino	10 kr.
Cavendes Tea Infusion	18 / 21 kr.

Please ask staff for more information about our coffee selection and the different teas we have to offer.

Decaf + 2 kr.
Lipton Yogiland + 2 kr.

EN ROMANS MOMENTS

Homemade Cider	28 kr.
Grapefruit Soda	34 kr.
Classic Lemonade	29 kr.
Fuze Ice & Tonic / Ice Green or a Bottle *	39 kr.

* Please ask staff for more information

VERMOUTH *(GF)*

Gelatti	36 kr.
Martini Riserva Speciale Rubino / Ambrato	39 kr.
Martini Fiero	39 kr.
Antica Formula Vermouth Rosso	39 kr.

PORTO *(GF)*

Quinta do Vallado Ruby Bonoco	42 kr.
Quinta do Vallado Porto Tawny 10 Years	70 kr.

RUM *(GF)*

Bugal Blanco Dominican Republic	36 kr.
Bugal Anejo Dominican Republic	42 kr.
Havana Club Añejo 3 Años Cuba	42 kr.
Mount Gay XO Barbados	52 kr.
Bumbu Original Barbados	42 kr.
Bumbu Cream Barbados	42 kr.
Ron Zacapa Centenario Sistema Solera Guatemala	52 kr.
Diplomatico Reserva Exclusiva 12 Years Venezuela	49 kr.
Zacapa 23 Guatemala	70 kr.
Zacapa XO	120 kr.

TEQUILA & MEZCAL *(GF)*

Don Julio Blanco	42 kr.
Don Julio Reposado	46 kr.
Don Julio Añejo	48 kr.
Don Julio 1942	90 kr.
Clase Azul Reposado	90 kr.
Clase Azul Gold Extra Añejo	150 kr.
Clase Azul Durango	90 kr.
Herencia de Sanchez Espadín Mezcal	42 kr.
Mezcal Regional Oaxaqueño Agave	42 kr.

COGNAC *(GF)*

Remy Martin VSOP	49 kr.
Remy Martin 1738	65 kr.
Remy Martin XO	150 kr.

BEERS *(GF)*

Asahi	36 kr.
Asahi Extra Especial	39 kr.
Hoegaarden Belgian Wheat Beer	39 kr.
Zagreb Blonde	39 kr.
Zagreb Dark	39 kr.
Zagreb IPA	39 kr.
Cloudfather Unfiltered IPA Alcohol	39 kr.
Estella Galicia Gluten free	39 kr.

VINS PLAT *(Glass / Carafe)*

2022 Pere Ventura Tresor Chardonnay / Penedès	36 / 180 kr.
Montgarnet Blanc / Empordà-Costa Brava	
2022 Pere Ventura Tresor Rosat / Penedès	36 / 180 kr.
Montgarnet Rosat / Empordà-Costa Brava	
2020 Castell d'Or Selecció / Penedès	39 kr.
2020 Clos Montblanch Tradició / Penedès	39 kr.
2020 Clos Montblanch Tradició Rosat / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Merlot / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Merlot Rosat / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Cabernet Sauvignon / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Cabernet Sauvignon Rosat / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Garnatxa Negra / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Garnatxa Negra Rosat / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Syrah / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Syrah Rosat / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Cava Brut Nature Reserva / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Cava Rosat Brut Nature Reserva / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Cava Brut Reserva / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Cava Rosat Brut Reserva / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Cava Gran Reserva / Penedès	39 kr.
2020 Can Ràfols dels Caus Selecció Especial Cava Rosat