

LaTour

GOURMANDISES

CAVIAR "JAN HUGO STENBECK"

Caviar 30 gram with buckwheat blini

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| Baerii | 895 kr |
| Oscietra | 1095kr |
| Beluga | 2950 kr |

"STEAK FRITES"

Tartar on Swedish reserve steak with Oscietra caviar – Hommage á Burnt Ends – Singapore

695 kr

COPPA

Cured pork shoulder from swedish Mangalica pig with duck liver beignet

195 kr

CONSOMMÉ DE HOMARD

Consommé of french wild caught blue lobster with lobster mousse and brioche

165 kr

HUÎTRE

Poached Tsarskaya oyster from France with Oscietra caviar and cucumber

215 kr

CRÈME DE CHÈVRE FRAIS

Goat cheese from Sörbro dairy farm with malt bread, pine nuts and swedish beets

195 kr

ENTRÉES

LE THON CRU

Bluefin tuna tartare with Oscietra caviar, radish, endive and ginger

345 kr

FOIE GRAS AU TORCHON

Foie gras terrine with brioche bread, grapes and Sauternes compote

395 kr

MOUSSELINE DE ST JACQUES

Scallop mousseline, Oscietra caviar, beurre blanc and chives

450 kr

SALADE DE HOMARD

Pan-fried blue lobster with chanterelles and sauce vierge with cider vinager

695 kr

CÈPES POÊLÉS (VEGAN)

Porcini mushrooms with butternut squash, hazelnuts and soy vinaigrette

295 kr

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PLATS PRINCIPAUX

SOLE AU VIN BLANC

Wine poached sole with white wine sauce, butter sauteed vegetables and rainbow trout roe

695 kr

HOMARD THERMIDOR "LA TOUR 2022"

French whole wild caught blue lobster with morels and spinach

995 kr

TOURNEDOS ROSSINI

Swedish dry aged fillet of beef with seared foie gras and winter truffle

695 kr

TURBOT À L'ARMORICAINE

Seared turbot with french wild caught lobster, browned butter and sweetheart cabbage

795 kr

CAILLE FARCIE

Quail stuffed with foie gras, chestnut, pancetta served with turnips and crêpes Vonnasienne

645 kr

JARDINIÈRE (VEGAN)

Sauteed cabbage with summer vegetables, winter truffle and herb sauce

495 kr

DESSERTS

ARTIC BRAMBLE PAVLOVA

Valrhona chocolate cream, merengue and arctic bramble ice cream

295 kr

PROFITEROLES "LA TOUR"

Profiteroles with lavender cream, Manjari chocolate and pistachio ice cream

200 kr

COUPE COLONEL

Cucumber sorbet with timut peppar and ice cold Hendrick's Gin

225 kr / without gin 150 kr

SOUFFLÉ AUX FRAMBOISES

Raspberry souffle with raspberry compote, meadowsweet and vanilla cream

250 kr