

# RUBY

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## BISTRO



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### STARTERS

**OSTRON FINE DE CLAIRE No.3 3st/105.-**

Yuzugranité, tabasco  
*Oysters Fine de Claire No.3 yuzu granité, tabasco*

**SNIGLAR BOURGUIGNONNE 135.-**

Vitlöksgratinerade sniglar, grillat bröd  
*Snails in garlic butter, grilled bread*

**PILGRIMSMUSSLA 155.-**

Kammussla från Hokkaido, brynt smör, rödkål, buerre blanc  
marconamandel  
*Hokkaido scallop, browned butter, red cabbage, buerre blanc  
marcona almond*

**TOAST SKAGEN 145.-**

Smörstekt bröd, rödlök, löjrom, citron  
*Shrimps, buttered bread, red onion, lavaret roe, lemon*

**GRATINERAD FRANSK LÖKSOPPA 145.-**

Gratinerad gruyere, vitlöksbaguette, armagnac XO  
*Gratinated gruyere, garlic baguette, armagnac XO*

**FOIE GRAS 165.-**

Halstrad anklever, smörstekt levain, fikonmarmelad, brynt smör  
*Seared duck liver, toasted sourdough bread, fig marmelade, browned  
butter*

**CHÈVRE CHAUD 145.-**

Gratinerad chèvre, bladsallad, rödbeta, valnötter, honung  
*Gratinated chèvre, mixed leaf salad, beetroot, walnuts, honey*

**CAMEMBERT 285.- / 2 pers**

Gratinerad Camembert, brödkrutong, marmelad, rostade nötter  
*Gratinated Camembert, bread cruton, marmelade, roasted nuts*



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### MAINS

**HAVSABORRE 285.-**

Fänkålsrudité, grön sparris, beurre blanc, blomkålspuré  
*Sea bass fillet, fennel crudité, green asparagus, beurre blanc,  
cauliflower puré*

**MOULES MARINIÈRES 255.-**

Aioli, pommes frites  
*Aioli, French fries*

**RÅBIFF 265.-**

Nötinnanlår, rödlök, gräslök, friterad kapris, rödbeta  
pepparrot, gruyère, äggula, dijonsenap, pommes frites  
*Steak tartar, red onion, chives, deep-fried caper, beetroot,  
horseradish, gruyère, egg yolk, Dijon mustard, French fries*

**ENTRECÔTE 345.-**

Bakade cocktailtomater, örtsmör, pepparsås, pommes frites  
*Baked cocktail tomatoes, herb butter, pepper sauce, French fries*

**BIFF RYDBERG 365.-**

Tämad oxfilé, karameliserad lök, pepparrot, äggula, senapsgrädde,  
stekt potatis  
*Diced tenderloin, caramelized onion, horseradish, egg yolk, mustard  
crème, fried potatoes*

**LAMM FRENCHED RACKS 345.-**

Bakade cocktailtomater, timjansky, örtsmör, pommes Aligot  
*Baked cocktail tomatoes, red wine thyme sauce, herb butter,  
potatoes Aligot*

**OXKIND 285.-**

Rödvinsbräserverad oxkind, potatispuré med svart tryffel  
*Red wine braised beef cheek, potato pure with black truffle*

**SÉLECTION DE FORÊT 245.-**

Grillad aubergine, friterad blomkål, grillad sparris, smörpocherade  
babymorötter,  
sotad lök, syrad romanesco, rökt bechamel, getosterème  
*Grilled aubergine, fried cauliflower, grilled asparagus, butter poached  
baby carrots, charred onion, pickled romanesco, smoked bechamel,  
goat cheese cream*

