

# RUBY

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## BISTRO



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### STARTERS

#### OSTRON FINE DE CLAIRE No.3

*Oysters Fine de Claire No.3*

3st/105 6st/190 12st/380

#### SNIGLAR BOURGUIGNONNE 135.-

*Vitlöksgratinerade sniglar, grillat levainbröd*

*Snails in garlic butter, grilled sourdough bread*

#### TOAST SKAGEN 1/2 165.-/265.- 1/1

*Smörstekt bröd, rödlök, löjrom, citron*

*Shrimps, buttered bread, red onion, lavaret roe, lemon*

#### GRATINERAD FRANSK LÖKSOPPA 145.-

*Gratinerad gruyere, vitlöksbaguette, armagnac XO*

*French onion soup, gratinated gruyere, garlic baguette, armagnac XO*

#### RÅBIFF 1/2 165.-/285.- 1/1 (m. pommes frites)

*Nötinnanlår, rödlök, gräslök, friterad kapris, rödbeta,*

*pepparrot, gruyère, äggula, dijonsenap*

*Steak tartar, red onion, chives, deep-fried caper, beetroot, horseradish, gruyère, egg yolk, Dijon mustard*

#### FOIE GRAS 165.-

*Halstrad anklever, smörstekt levain,*

*fikonmarmelad, brynt smör, rödbetschips, hibiscus, apelsinzest*

*Seared duck liver, toasted sourdough bread,*

*fig marmelade, browned butter, beetroot chips, hibiscus, orange zest*

#### CHÈVRE CHAUD 1/2 145.-/225.- 1/1

*Gratinerad chèvre, smörstekt levainbröd, bladsallad,*

*rödlök, rödbeta, valnötter, honung*

*Gratinated chèvre, buttered sourdough bread, mixed leaf salad, red onion, beetroot, walnuts, honey*



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### MAINS

#### HAVSABORRE 285.-

*Blomkålspuré, grön sparris, beurre blanc, gräslöksolja, forellrom, friterad blomkål, smörpocherade babymorötter*  
*Sea bass, cauliflower purée, green asparagus, beurre blanc, chive oil, trout roe, fried cauliflower, butter poached baby carrots*

#### MOULES MARINIÈRES 1/2 185.-/255.- 1/1

*Aioli, pommes frites*

*Aioli, French fries*

#### ENTRECÔTE 365.-

*Café de Paris, tomat och löksallad, rödvinsås, pommes frites*

*Ribeye, Café de Paris, tomato and onion salad,*

*red wine sauce, French fries*

#### BIFF RYDBERG 365.-

*Tärnad oxfilé, karameliserad lök, pepparrot,*

*äggula, senapsgräddde, stekt potatis*

*Diced tenderloin, caramelized onion, horseradish,*

*egg yolk, mustard crème, fried potatoes*

#### LAMM FRENCHED RACKS 345.-

*Bakade cocktailtomater, rödvinsås, örtsmör, pommes Aligot*

*Baked cocktail tomatoes, red wine sauce,*

*herb butter, potatoes Aligot*

#### STEAK MINUTE 225.-

*Bladsallad, grillad tomat, bearnaisesås, rödvinsås, pommes frites*

*Mixed leaf salad, grilled tomato, bearnaise sauce*

*red wine sauce, French fries*

#### KALVKÖTTBULLAR 255.-

*Gräddsås, rårörda lingon, pressgurka, potatispuré*

*Veal meatballs, cream sauce, lingonberries,*

*pickled cucumber, potato purée*

#### CÔTE DU BOEUF (2p) 1095.-

*Svensk hängmörad entrecôte på ben, bearnaisesås, rödvinskky,*

*örtsmör, pommes Aligot, tomat och löksallad*

*Swedish dry aged ribeye on the bone, bearnaise sauce, red wine*



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**FRÅGA OSS OM ALLERGIER**

*Vi erbjuder dessvärre inga veganska alternativ*