

# LA RUELLE

## SNACKS

Bread, butter	65	Chickpeas, sumak	50
Caviar 15g/30g	350/700	Pickles, honey, smetana	75
Oysters FdC/Special	45/65	Pork cracklings, cheddar	65
Olives	60	Chicken liver	75
Almonds	60	Saucisson	65

## DISHES

Rainbow trout crudo, blood orange, cucumber, trout roe	165
Beef tartare, smoked mayonnaise, spruce shoot, beets, nori	160
Lobster chawanmushi, pickeld mussels, gari, browned butter	175
Calçot, miso beurre blanc, marcona almonds, chervil	150
Chicken ballotine, glazed kohlrabi, sherry sauce, amalfi lemon	265
Skrei cod, agretti, tomato, panko, pastis sauce	285
Roasted pumpkin, bean purée, salsa verde, goats cheese	225

*Allergies? Ask the staff for information*

# LA RUELLE

## DESSERT

Swedish blue cheese from Påverås Dairy	100
<i>NV François Rousset-Martin, Macvin du Jura</i>	150 / 6cl
Citrus sorbet, italian meringue	65
Gâteau Marcel, macadamia, crème crue ice cream, salted caramel	135
Liquorice ice cream, sea buckthorn, hazelnuts, lemon thyme	135
Madeleines	85/150

## SWEET WINE/8 CL

2018 Schloss Lieser, Goldtröpfchen, Riesling Spätlese, DE	135
2022 Domaine Belargus, Coteaux-du-Layon, Moelleux, Loire, FR	175
NV Renardat-Fache, Cerdon Méthode Ancestrale, Bugey, Savoie, FR	95
2018 Dom. Du Trapadis Rasteau Granat, Vin Doux Naturel, Rhône, FR	145
2024 Domaine Haugarot, Sonqué ta tù, Jurançon, FR	135
NV Comte Louis de Lauriston, Pommeau de Normandie, FR	145
NV González Byass, Nectar Pedro Ximénez, Jerez, ES	95
2018 Dobogó, Tokaji, Édes Szamorodni, HU	145

*Vid eventuella allergier, fråga personalen*