

LE BAR MENU

SNACKS

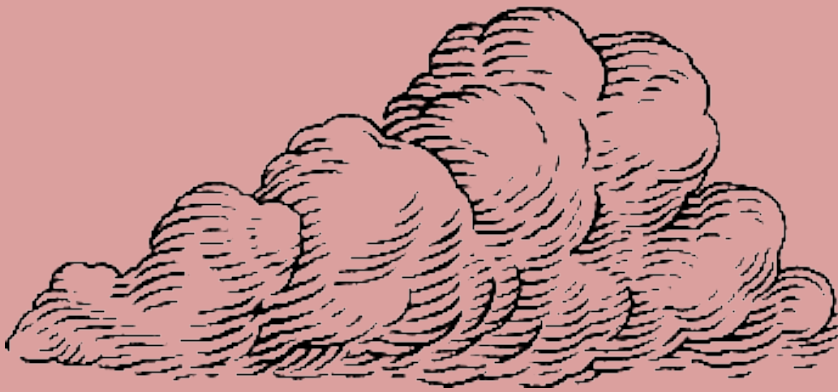
MARCONA ALMONDS Deep-fried and salted	85 kr
GOUGÈRES AU FROMAGE Cheese cream filled choux	95 kr
GOUGÈRES À LA TRUFFE NOIRE Foie gras parfait filled choux with black truffle	245 kr
"STEAK FRITES" Tartare of Swedish reserve steak with potato crisp and terragon mayonnaise <i>Staff tip: complement with Oscietra caviar +500 kr</i>	195 kr
LA TOUR'S SELECTION OF CHARCUTERIE Pata Negra, Chorizo Morcilla, Lardo Iberico, Lomo Mangalica or Cecina <i>alternatively 350 kr for a mix platter</i>	100 kr/st

WARM BITES

CROQUETTES DE JAMBON Crispy bites filled with cured pork cuts, bechamel and cheese	175 kr
UMAMI SANDWICH Baguette with chickenconfit, cabbage, chilisauce, carrot and cucumber <i>Vegetarian option with grilled leek, bell pepper, onion, tomato and olive tapenad</i>	225 kr
"BRANDADE" Croquettes with cod, potato and confit lemon	185 kr

DESSERT

PAVLOVA Cloudberry ice cream with Valrhona chocolate cream and meringue	145 kr
ÉCLAIRE AU CHOCOLAT Éclair filled with chocolate cream and vanilla ice-cream	145 kr

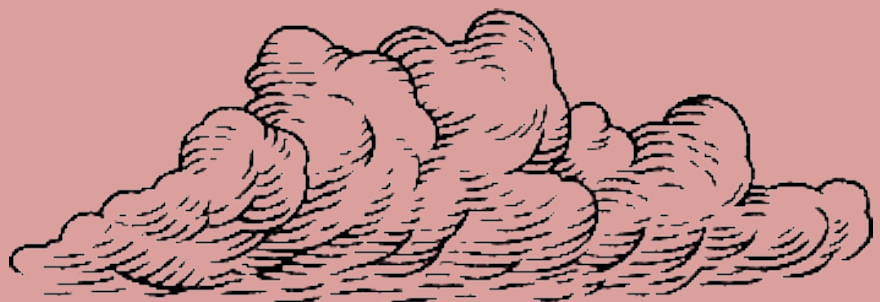


LE BAR SIGNATURE DISHES

- TOAST GW** 695 kr
Deer tartare with Oscietra caviar, confit shallot onion and mayonnaise
- ROSSINI SLIDER** 365 kr
Brioche bun with Swedish dry-aged fillet of beef from Dalsjöfors, foie gras, truffle and creamy, crispy chickpea chips from the south of France.
- GRÄDDFIL AU BEURRE NOISETTE** 495 kr
Sourcream icecream, Baerii caviar, smetana sabayon and caramelized butter

LA TOUR SIGNATURE GOURMANDISE

- CAVIAR "JAN HUGO STENBECK"**
Caviar 20 gram with buckwheat blini
- | | |
|----------|---------|
| Baerii | 995 kr |
| Oscietra | 1295kr |
| Beluga | 2950 kr |



SAKURA BLOOM	195 kr
Symphony 6, maraschino and cherry blossom tea <i>Liquid Intelligence - Page 290 "Le Châtelier"</i>	
LA TOUR BRANDY PUNCH	185 kr
Braastad, Lemorton Domfrontais, peach, nutmeg, lemon, sugar, milk *** <i>Liquid Intelligence - Page 243 "The Magic of SP-L"</i>	
CORN 'N' COOPERATION	185 kr
Homemade Falernum, Doorlys XO, Lime, co2 ** <i>Stora Romboken - Page 114</i>	
WHAT WOULD HARVEY DO?	195 kr
The Macallan double cask 12 years old, Vermouth, citric acid, co2 <i>The Flavour Thesaurus - Page 349 "vanilla & nutmeg"</i>	
EN DRAJJA DU MÅSTE DRICKA INNAN DU DÖR	180 kr
Nikka Coffey Gin, Vermouth, Oysterleaf, Mandarin, Sansho pepper <i>52 Gin du måste dricka innan du dör - Page 83</i>	
NORMANDIE JUNGLE	190 kr
Boulard XO, Boulard VSOP, Campari, Orange, Pineapple, Lime <i>Imbibe - Page 84</i>	
ANASTASIAS ICE TEA	180 kr
Purity Vodka, Italicus, Giffard Abricot, tea, lemon, milk *** & ** <i>Churchills cocktails - Page 63</i>	
WILD CLUB 2.0	190 kr
Gotlands Ginfabrik Pink, Wild Strawberry, Galliano, lemon, Milk *** <i>Liquid Intelligence - Page 267 "Milk Punch"</i>	
COCKTAIL OF THE MONTH	190 kr
Ask your bartender and we'll tell you more	
ALCOHOLFREE COCKTAILS	
VERNAL TIME	110 kr
Sweet vernal grass, oddbird blanc de blancs	
NO.75	110 kr
Oddbird 2097, lemon, sugar and bubbles	

** Nuts

*** Milkprotein

CHAMPAGNE

SA BILLECART-SALMON BRUT RÉSERVE 220 kr
40% meunier, 30% pinot noir, 30% chardonnay

SA VALENTIN LEFLAIVE BLANC DE BLANCS 310 kr
100% chardonnay

2014 HENRIOT MILLÉSIME 380 kr
50% chardonnay, 50% pinot noir

2013 AMOUR DE DEUTZ MILLÉSIME 850 kr
100% chardonnay

WHITE WINES

LE BAR HOUSE WHITE 180 kr

2019 HUGEL ESTATE 275 kr
100% riesling

2021 WILLIAM FÈVRE BEAUROY 390 kr
100% chardonnay

RED WINES

LE BAR HOUSE RED 180 kr

2015 MARGAUX DU CHÂTEAU MARGAUX 450 kr
87% cabernet sauvignon, 10% merlot, 3% petit verdot

2022 KEN WRIGHT CELLARS 280 kr
100% pinot noir

BEER

MELLERUDS UTMÄRKTA PILSNER Lager, Sweden 90 kr

PILSNER URQUELL Lager, Czech Republic 95 kr

HITACHINO NEST BEER Lager, Japan 130 kr

DEMORY PARIS IPA, France 120 kr

GWs PILSNER Lager, Sweden 95 kr