

SNACKS

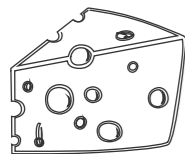
FROMAGE 160
TRE OSTAR SERVERAS MED
KNÄCKE & MARMELAD

55 / STYCK

MANDLAR 65
SALTADE OCH ROSTADE
SPÅNSKA MARCONAMANDLAR

OLIVER 55
NOCELLARA

CHIPS 50



MEDDELA GÄRNA
PERSONALEN
VID EVENTUELLA
ALLERGIER

INSTAGRAM

FÖLJ OSS GÄRNA PÅ
INSTAGRAM OCH HÅLL ER
UPPDATERADE PÅ VAD SOM
HÄNDER I RESTAURANGEN



@restaurangbolaget

SEDAN JUNI 2006 HAR RESTAURANG BOLAGET HAFT NÖJET ATT FÅ
SERVERA EN LITEN DEL AV FRANKRIKE PÅ BÅDE ASSIETT OCH I GLAS.
PASSEZ UNE BONNE SOIRÉE!

OSTRON & CAVIAR

OSTRON 39/ST, 6ST 225
FINE DE CLAIRE N°3, MIGNONETTE, CITRON & TABASCO

SÉLECTION DE CAVIAR NR1 - 720
1ST CAVIAR 28G & 6ST OSTRON

SÉLECTION DE CAVIAR NR2 - 1850
1ST CAVIAR 28G, 12ST OSTRON & 1ST FLASKA TAITTINGER

SÉLECTION DE CAVIAR NR3 - 2095
1ST CAVIAR 28G, 12ST OSTRON, 8CL GOTLANDS GINEFABRIKS VODKA &
1ST FLASKA TAITTINGER

LES ENTRÉE

STEAK TARTARE
RÅBIFF PÅ GOTLÄNDSKT INNANLÅR, ROTSSELLERIKRÄM, LÖK, KAPRIS, PERSILJA, GRUYÈRE....180

CHÈVRE CHAUD
GRATINERAD GETOST, SMÖRSTEKT BRÖD, ROSMARINSHONUNG, VALNÖTTER, OLIVER,
LÖK, TOMATER, SALLAD.....175

CAVIAR
CAVIAR OSCIETRA 28G, POTATISKRUTONG, SMETANA.....500

SOUPE
SVENSK KYCKLING, KYCKLINGSKINN, POTATISKRUTONGER, PICKLAD LÖK.....170

FOIE GRAS
FRANSK ANKLEVER, SVENSKT FLÄSKLÄGG, SURDEGSBRÖD, FIKONMARMELAD.....185

“He was a bold man who first ate
an oyster” - Jonathan Swift

LES PLATS

BOEUF
SVENSK ENTRECÔTE, POMMES FRITES, BEARNAISE, RÖDVINSSÅS, SOTAD LÖK.....385

JOUE DE BOEUF
GOTLÄNDSK OXKIND, POTATISPURÉ, RÖKT SVENSK FLÄSKSIDA, CHAMPINJONER,
PÄRLÖK, RÖDVINSSÅS.....285

BOUILLABAISSE
SYDFRANSK FISK- & SKALDJURSGRYTA MED TORSK, RÅKOR, KRÄFTOR,
MORÖTTER, ROTSSELLERI, ROUILLE, SURDEGSBRÖD.....275

STEAK TARTARE GRAND *SERVERAS MED POMMES FRITES*
RÅBIFF PÅ GOTLÄNDSKT INNANLÅR, ROTSSELLERIKRÄM, LÖK, KAPRIS, PERSILJA, GRUYÈRE.....320

VÉGÉTARIEN
BEIGNETS, JORDÄRTSKOCKA, ROTSSELLERI, PÄRON, BLÅMÖGELOST.....260

CANARD
FRANSKT ANKBRÖST, POMMES ANNA, APELSIN, ANSKY.....275

LES DESSERT

TRYFFEL 40
MJÖLCHOKLAD

GLASS/SORBET 50
FRÅGA DIN SERVIS OM KVÄLLENS SMAKER

CRÈME BRÛLÉE 135
KLASSISK

ORANGE SANGUINE TARTE 130
BLODAPELSIN, KOLA, VANILJGLASS

FROMAGE 160
TRE OSTAR SERVERAS MED KNÄCKE & MARMELAD

BOLAGETS COUPE COLONEL 95
KVÄLLENS SORBET TOPPAD MED TAITTINGER CHAMPAGNE

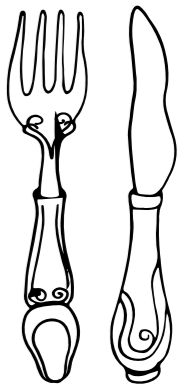
LE CLASSIQUE

CHÈVRE CHAUD

BOEUF

CRÈME BRÛLÉE

650:-



DIGESTIF

BRAVOURE
CAZCABEL REPOSADO, PIERRE
FERRAND AMBRÉ, ESPRESSO,
APELSIN, VANILJ
165

FRENCH COFFEE
PIERRE FERRAND AMBRÉ,
BENEDICTINE D.O.M, KAFFE,
GRÄDDE
145

ESPRESSO NEGRONI
HERNÖ DEY GIN, CAMPARI,
ANTICA FORMULA, KAFFEOLJA
165



SNACKS

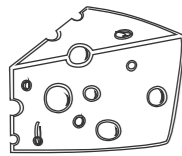
FROMAGE 160
THREE CHEESES SERVED WITH
CRISP BREAD & MARMALADE

55 / STICK

ALMONDS 65
SALTED AND ROASTED
SPANISH MARCONA
ALMONDS

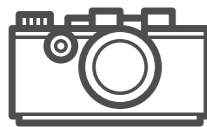
OLIVES 55

CHIPS 50



SOCIAL MEDIA

FOLLOW US ON
INSTAGRAM TO KEEP
YOURSELF UPDATED ON
WHAT'S GOING ON IN THE
RESTAURANT



@restaurangbolaget

SINCE JUNE 2006 RESTAURANT BOLAGET HAS HAD THE PLEASURE TO
SERVE A SMALL PIECE OF FRANCE ON BOTH PLATE AND IN GLASS.
PASSEZ UNE BONNE SOIRÉE!

OYSTER & CAVIAR

OYSTER - 39 / 6 OYSTERS - 225
FINE DE CLAIRE N°3, MIGNONETTE, LEMON & TABASCO

SÉLECTION DE CAVIAR NR1 - 720
1PC CAVIAR 28G & 6 OYSTERS

SÉLECTION DE CAVIAR NR2 - 1850
1PC CAVIAR 28G, 12 OYSTERS & 1 BOTTLE OF TAITTINGER

SÉLECTION DE CAVIAR NR3 - 2095
1PC CAVIAR 28G, 12 OYSTERS, 8CL GOTLANDS GINEFABRIKS VODKA &
1 BOTTLE OF TAITTINGER

LES ENTRÉE

STEAK TARTARE
TARTAR ON GOTLANDIC INNER THIGH, CELERIAC CREAM, ONIONS, CAPERS, PARSLEY,
GRUYÈRE.....180

CHÈVRE CHAUD
GOAT CHEESE, TOAST, ROSEMARY HONEY, WALNUTS, OLIVES, SALAD.....175

CAVIAR
CAVIAR OSCIETRA 28G, POTATO CROUTON, SMETANA.....500

SOUPE
SWEDISH CHICKEN, CHICKEN SKIN, POTATO CROUTONS, PICKLED ONION.....170

FOIE GRAS
FRENCH DUCK LIVER, SWEDISH PORK LEG, SOURDOUGH BREAD,
FIG MARMALADE.....185

“He was a bold man who first ate
an oyster” - Jonathan Swift

LES PLATS

BOEUF
SWEDISH RIB EYE, FRIES, BÉARNAISE, RED WINE SAUCE, CHARRED ONION.....385

JOUE DE BOEUF
GOTLANDIC BEEF CHEEK, MASHED POTATOES, SMOKED SWEDISH PORK,
MUSHROOMS, PEARL ONIONS, RED WINE SAUCE.....285

BOUILLABAISSÉ
SOUT FRENCH FISH- & SHELLFISH SOUP WITH COD, PRAWNS, CRAYFISH,
CARROTS, CELERIAC, ROUILLE, SOURDOUGH BREAD.....275

STEAK TARTARE GRAND *SERVED WITH FRENCH FRIES*
TARTAR ON GOTLANDIC INNER THIGH, CELERIAC CREAM, ONION, CAPERS, PARSLEY,
GRUYÈRE.....320

VÉGÉTARIEN
BEIGNETS, JERUSALEM ARTICHOKE, CELERIAC, PEAR, BLUE CHEESE.....260

CANARD
FRENCH DUCK BREAST, POMMES ANNA, ORANGE, DUCK JUS.....275

LES DESSERT

TRUFFLE 40
MILK CHOCOLAT

ICE CREAM / SORBET 50
ASK YOUR WAITER FOR TONIGHTS FLAVOURS

CRÈME BRÛLÉE 135
CLASSIC

ORANGE SANGUINE TARTE 130
BLOOD ORANGE, CARAMEL, VANILLA ICE CREAM

FROMAGE 160
THREE CHEESES SERVED WITH CRISP BREAD AND MARMALADE

BOLAGETS COUPE COLONEL 95
TONIGHTS SORBET TOPPED WITH TAITTINGER CHAMPAGNE

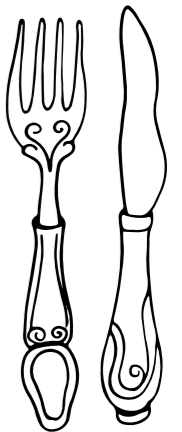
LE CLASSIQUE

CHÈVRE CHAUD
TOAST, ROSEMARY
HONEY, WALNUTS,
OLIVES, SALAD

BOEUF
SWEDISH RIB EYE,
FRENCH FRIES,
BÉARNAISE,
RED WINE SAUCE,
CHARRED ONION

CRÈME BRÛLÉE

650:-



PLEASE LET US
KNOW IF YOU HAVE
ANY ALLERGIES