



SNACKS

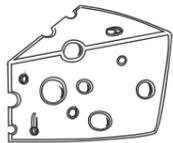
FROMAGE 155
TRE FRANSKA OSTAR
SERVERAS MED KNÄCKE &
FIKONMARMELAD
55 / STYCK

MANDLAR 65
SALTADE OCH ROSTADE
SPANSKA MARCONAMANDLAR

OLIVER 55
HUSETS OLIVER

CHIPS 50

BANDERILLAS 35



SOCIALA MEDIER

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 30G & 6ST OSTRON

SÉLECTION DE CAVIAR NR2 - 1850
1ST CAVIAR 30G, 12ST OSTRON & 1ST FLASKA TAITTINGER

SÉLECTION DE CAVIAR NR3 - 2095
1ST CAVIAR 30G, 12ST OSTRON, 8CL GREY GOOSE & 1ST FLASKA TAITTINGER

LES ENTRÉE

STEAK TARTARE
GOTLÄNDSK OXFILÉ, GRILLAD RAMSLÖKSMAJONNÄS, GURKA, HASSELNÖTTER,
FERMENTERAD CHILI, LÖK, KAPRIS.....175

CHÈVRE CHAUD
GRATINERAD GETOST, TOAST, ROSMARINSHONUNG, VALNÖTTER, OLIVER, SALLAD....160

CAVIAR
CAVIAR ROYAL SIBERIAN 30G, POTATISKRUTONG, SMETANA.....500

CRÈME NINON
GRÖNÄRTSSOPPA, VIT SPARRIS, FRITERAD CAMEMBERT, NÄSSLOR.....175

ASPERGES
GRÖN SPARRIS, HOLLANDAISE, KRUTONGER, LÖK.....170

ESCARGOT
SNIGLAR, SMÖR, RAMSLÖK, LÖK, KRUTONGER, PARMESAN.....170

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

OEUF D'ABLETTE
LÖJROM FRÅN BOTTENVIKEN, BLINI, SMETANA, RÖDLÖK, CITRON, DILL.....225

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

LES PLATS

CHOUCROUTE GARNIE
ANKLÄR, MERGUEZ, SURKÄL, POTATISFONDANT, DIJON, RÖDVINSSÅS.....285

FILET DE BOEUF
GOTLÄNDSK OXFILÉ, BEARNAISE, RÖDVINSSÅS, HARICOTS VERTS, LÖK,
POMMES FRITES.....390

AGNEAU
LAMMTERRINE, MOROT, DILLVELOUTÉ, ÄTTIKA, KÄLRABBI, SENAPSRÖN.....310

FOIE DE VEAU
KALVLEVER, BACON, KAPRIS, PÄRLÖK, POTATIS, RÖDVINSSÅS.....275

CABILLAUD
TORSK, BROCCOLIPURÉ, MUSSELVELOUTÉ, CHORIZO, POTATIS.....370

STEAK TARTARE GRAND *SERVERAS MED POMMES FRITES*
GOTLÄNDSK OXFILÉ, GRILLAD RAMSLÖKSMAJONNÄS, GURKA, HASSELNÖTTER,
FERMENTERAD CHILI, LÖK, KAPRIS.....320

VÉGÉTARIEN
RÖDBETOR, PÄRLCOUSCOUS, ROQUEFORT, SVARTKÄL, PÄRON, VALNÖTTER.....260

LES DESSERT

TRYFFEL 40

GLASS/SORBET 40
FRÅGA DIN SERVIS OM KVÄLLENS SMAKER

CRÈME BRÛLÉE 130

RHUBARBE 140
RABARBER, LAVENDEL, HAVREFLARN, RABARBERYOGHURTGLASS

CHOCOLAT 140
CHOKLADPASTEJ, HASSELNÖTSGLASS, DULCEYMOUSSE, GRÄDDFIL, KAFFE

COUPE COLONEL 95
HAVTORNSSORBET, CRÉMANT

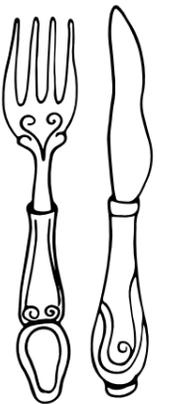
LE CLASSIQUE

CHÈVRE CHAUD
TOAST, VALNÖTTER
ROSMARINSHONUNG,
OLIVER, SALLAD

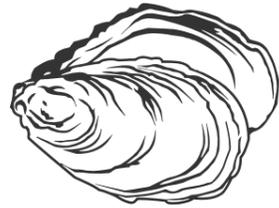
FILET DE BOEUF
OXFILÉ, BEARNAISE,
LÖK, RÖDVINSSÅS,
HARICOTS VERTS,
POMMES FRITES

CRÈME BRÛLÉE

650:-



MEDDELA PERSONALEN
VID EVENTUELLA
ALLERGIER



SNACKS

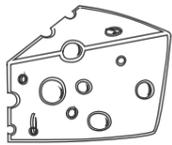
FROMAGE 155
THREE FRENCH CHEESES
SERVED WITH CRISP BREAD AND
FIG MARMALADE
55 / STYCK

ALMONDS 65
SALTED AND ROASTED
SPANISH MARCONA
ALMONDS

OLIVES 55
NOCELLARA

CHIPS 50

BANDERILLAS 35



SOCIAL MEDIA

FOLLOW US ON
INSTAGRAM TO KEEP
YOURSELF UPDATED ON
WHATS 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
1 CAVIAR 30G & 6 OYSTERS

SÉLECTION DE CAVIAR NR2 - 1850
1 CAVIAR 30G, 12 OYSTERS & 1 BOTTLE OF TAITTINGER

SÉLECTION DE CAVIAR NR3 - 2095
1 CAVIAR 30G, 12 OYSTERS, 8CL VODKA & 1 BOTTLE OF TAITTINGER

LES ENTRÉE

STEAK TARTARE
GOTLAND BEEF FILLET, GRILLED RAMSON MAYONNAISE, CUCUMBER, HAZELNUTS,
FERMENTED CHILI, ONION, CAPERS.....175

CHÈVRE CHAUD
GOAT CHEESE, TOAST, ROSEMARY HONEY, WALNUTS, OLIVES, SALAD.....160

CAVIAR
CAVIAR ROYAL SIBERIAN 30G, POTATO CROUTON, SOUR CREAM.....500

CRÈME NINON
GREEN PEA SOUP, WHITE ASPARAGUS, DEEP FRIED CAMEMBERT, NETTLES.....175

ASPERGES
GREEN ASPARAGUS, HOLLANDAISE, CROUTONS, ONION.....170

ESCARGOT
SNAILS, BUTTER, RAMSON, ONION, CROUTONS, PARMESAN.....170

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

OEUFS D'ABLETTE
VENDACE ROE FROM BOTTENVIKEN, BLINI, SOUR CREAM, RED ONION, LEMON, DILL....225

*"He was a bold man who first ate
an oyster" - Jonathan Swift*

LES PLATS

CHOUCROUTE GARNIE
DUCK LEG, MERGUEZ, SAUERKRAUT, POTATO FONDANT, DIJON, RED WINE SAUCE.....285

FILET DE BOEUF
GOTLAND BEEF FILLET, BÉARNAISE, RED WINE SAUCE, FRIES, ONION,
HARICOTS VERTS.....390

AGNEAU
TERRINE OF LAMB, CARROT, DILL VELOUTE, VINEGAR, KOHLRABI, MUSTARD SEEDS..310

FOIE DE VEAU
VEAL LIVER, BACON, CAPERS, PEARL ONIONS, POTATOES, RED WINE SAUCE..... 275

CABILLAUD
COD, BROCCOLI PUREE, MUSSEL VELOUTE, CHORIZO, POTATOES.....370

STEAK TARTARE GRAND *SERVES WITH FRENCH FRIES*
GOTLAND BEEF FILLET, GRILLED RAMSON MAYONNAISE, CUCUMBER, HAZELNUTS,
FERMENTED CHILI, ONION, CAPERS.....320

VÉGÉTARIEN
BEETROOT, PEARL COUSCOUS, ROQUEFORT, BLACK CABBAGE, PEAR, WALNUTS.....260

LES DESSERT

TRUFFLE 40

ICE CREAM / SORBET 40
ASK YOUR WAITER ABOUT THE FLAVOURS OF THE DAY

CRÈME BRÛLÉE 130

RHUBARBE 140
RHUBARB, LAVENDER, OAT FLAKES, RHUBARB YOGURT ICE CREAM

CHOCOLAT 140
CHOCOLATE PIE, HAZELNUT ICE CREAM, DULCEYMOUSSE, SOUR CREAM, COFFEE

COUPE COLONEL 95
SEA BUCKTHORN SORBET, CRÉMANT

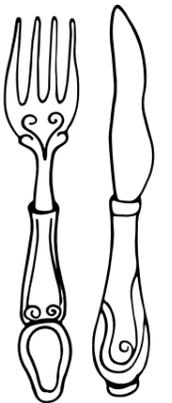
LE CLASSIQUE

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

FILET DE BOEUF
GOTLAND BEEF FILLET,
BÉARNAISE, RED WINE
SAUCE, ONION, HARICOTS
VERTS, FRIES

CRÈME BRÛLÉE

650:-



PLEASE LET US
KNOW IF YOU HAVE
ANY ALLERGIES