



AFTERWORK

TO EAT

Chèvre Toast 99 kr

Gratinated chèvre cheese with honey, walnuts and soured beetroot on sourdough bread with salad

Shrimp Salad 129 kr

A fresh salad with hand peeled shrimps, pepper, tomatoes, red onion, lemon, vinegar and aioli dressing

Brasserie Burger 129 kr

Our own homemade burger with cheddar cheese, soured red onions, salad, truffle dressing, French fries and aiolidip

Beets Burger 129 kr

Burger made on beets with cheddar cheese, soured red onions, salad, truffle dressing, French fries and aiolidip

Moules Frites with Aioli 149 kr

White wine-boiled mussels with parsley, cream and garlic, served with French fries and aioli

TO DRINK

WINE 18 cl / bottle

House White 49 kr / 199 kr

House Red 49 kr / 199 kr

BUBBLES 16 cl / bottle

House Prosecco 69 kr / 299 kr

House Prosecco Rosé 69 kr / 299 kr

BEER 40cl

Estrella Galicia 49 kr

TT Original Lager 49 kr

All weekdays to 18.30

AFTERWORK



APERITIF

Dry Martini 109 kr

Gordons Gin, Dry Vermouth, oliver

Whiskey Sour 109 kr

Bulleit's Bourbon, lemon juice, syrup, egg white, Angustura bitter

Limoncello & Bubbles 109 kr

Limoncello, Prosecco

Cosmopolitan 119 kr

Smirnoff Citronvodka, Cointreau lime juice, cranberry juice

B&E 119 kr

Gordons Gin, St Germain, lemon juice, syrup, egg white, basil leaves

CHEESE & CHARCUTERIE

Cheese Board 105 kr

Selected cheeses with quince marmalade and walnuts

Drinking Recommendations:

Beer: Duvel, 75cl 229 kr

Wine: Painters Bridge Zinfandel 89 kr / 359 kr

Charcuterie Board 105 kr

A selected mix of our favorite charcuteries

Drinking Recommendations:

Beer: Bernard Amber 68 kr

Wine: Soprasasso Valpolicella, Ripasso 109 kr / 439 kr

Mix Platter 139 kr

A mix of cheeses, charcuteries and olives

Drinking Recommendations:

Beer: Estrella Galicia 62 kr

Wine: Les Coteaux, Côtes du Rhone Villages 105 kr / 420 kr

STARTERS

Garlic Bread 69 kr

Drinking Recommendations:

Beer: Estrella Galicia 62 kr

Wine: Acquesi Cortese 95 kr / 399 kr

Chèvre Toast Petite 89 kr

Gratinated chèvre cheese with honey, walnuts and soured beetroot on sourdough bread with salad

Drinking Recommendations:

Beer: Weihenstephaner 68 kr

Wine: The Cloud Factory Sauvignon Blanc 95 kr / 379 kr

Toast Skagen Petite 89 kr

Prawns/shrimps mixed with mayonnaise on toast with room and dill served with a fresh salad

Drinking Recommendations:

Beer: Bitburger 68 kr

Wine: Castellblanc Brut 79 kr / 349 kr

Moules Marinières 99 kr

Mussels in white wine, parsley, cream, garlic and bread

Drinking Recommendations:

Beer: Weihenstephaner 68 kr

Wine: MD Mathias Dahlgren Alsace Pinot Gris 119 kr / 479 kr

Gratinated Lobster (1/2) 139 kr

With taste of garlic and western cheese, served with garlic bread and lettuce salad

Drinking Recommendations:

Beer: Estrella Galicia 62 kr

Wine: Chablis Les Moineaux - /649 kr

Are you allergic to something?
Please contact the service staff!



TOAST & SANDWICH

Chèvre Toast 129 kr

Gratinated chèvre cheese with honey, walnuts and soured beet root on sourdough bread with salad

Drinking Recommendations:

Beer: Weihestephaner 68 kr

Wine: The Cloud Factory Sauvignon Blanc 95 kr / 379 kr

Toast Skagen 129 kr

Prawns/shrimps mixed with mayonnaise on toast with room and dill served with a fresh salad

Drinking Recommendations:

Beer: Bitburger 68 kr

Wine: Castellblanc Brut 79 kr / 349 kr

Smoked Shrimps 139 kr

Served with aioli dip and fried sourdough bread

Drinking Recommendations:

Beer: Sigtuna Organic Ale 79 kr

Wine: MD Mathias Dahlgren Alsace Pinot Gris 119 kr / 479 kr

Shrimp Sandwich 159 kr

Hand peeled prawns on sourdough bread with mayonnaise, dill and lemon

Drinking Recommendations:

Beer: Sigtuna Organic Ale 79 kr

Wine: MD Mathias Dahlgren Alsace Pinot Gris 119 kr / 479 kr

VEGETARIAN

Beets Burger 149 kr

Burger made on beets with cheddar cheese, soured red onions, salad, truffle dressing, French fries and aioli dip

Drinking Recommendations:

Beer: St: Eriks APA 79 kr

Wine: Bellingham Old Orchards Chenin Blanc 109 kr / 439 kr

Portabello Risotto 169 kr

Creamy Risotto flavored with pesto topped with Portabello sponge

Drinking Recommendations:

Beer: Birra Morena 62 kr

Wine: Les Coteaux, Côtes du Rhone Villages 105 kr / 420 kr

Vegan Carrot Steak 169 kr

Served with roasted vegetables and chickpea aioli

Drinking Recommendations:

Beer: St: Eriks APA 79 kr

Red Wine: Condado de Oriza Reserva 109 kr / 439 kr

White Wine: Bellingham Old Orchards Chenin Blanc 109 kr / 439 kr

Chèvre Salad 139 kr

Fresh salad with chèvre cheese, peppers, tomato, red onions, topped with walnuts and honey
Served with sourdough bread

Drinking Recommendations:

Beer: Lagunitas IPA 74 kr

Wine: MD Mathias Dahlgren Alsace Pinot Gris 119 kr / 479 kr

SALADS

Shrimp Salad 145 kr

A fresh salad with hand peeled shrimps, paprika, tomatoes, red onion, lemon, vinegar and aioli dressing

Drinking Recommendations:

Beer: Sigtuna Organic Ale 79 kr

Wine: Riverstone Chardonnay - / 549 kr

Caesar Salad 139 kr

Gremolata-marinated chicken salad with bacon, tomato, croutons, parmesan cheese, red onions and caesar dressing

Drinking Recommendations:

Beer: Lagunitas IPA 74 kr

Wine: MD Mathias Dahlgren Alsace Pinot Gris 119 kr / 479 kr

Chèvre Salad 139 kr

See vegetarian.

SMALL PLATES



MEAT

Entrecôte Matisse 229 kr

A juicy entrecote (Ecological from Finland),
Served with red wine sauce, French fries and béarnaise sauce

Drinking Recommendations:

Beer: Lagunitas IPA 74 kr

Wine: Bernard Series SMV - / 749 kr

Angus Boeuf Noir 229 kr

A tender Black Angus steak served with oven baked herb potatoes, red wine sauce, cherry tomatoes and béarnaise sauce

Drinking Recommendations:

Beer: Lagunitas IPA 74 kr

Wine: Bernard Series SMV - / 749 kr

Filet du Champs 269 kr

Tenderloin steak (Ecological from Finland) served with oven baked herb potatoes, grilled asparagus and red wine sauce

Drinking Recommendations:

Beer: Lagunitas IPA 74 kr

Wine: La Cote Sauvage Cairanne 111 kr / 549 kr

Brasserie Burger 145 kr

Our own homemade burger with cheddar cheese, soured red onions, salad, truffle dressing, served with French fries and aiolidip

Drinking Recommendations:

Beer: Bernard Amber Lager 68 kr

Wine: Painters Bridge Zinfandel 89 kr / 359 kr

Chili Burger 145 kr

A juicy and deliciously spicy burger with jalapeno dressing, soured red onions, chili cheese from Boxholm, served with French fries and aiolidip

Drinking Recommendations:

Beer: Lagunitas New Dogtown 69 kr

Wine: Soprasasso Valpolicella 109 kr / 439 kr

FISH & SEAFOOD

Moules Frites with Aioli 169 kr

White wine-boiled mussels with parsley, cream and garlic, served with French fries and aioli

Drinking Recommendations:

Beer: Estrella Galicia 62 kr

Wine: Chablis Les Moineaux - / 649 kr

Saumon Normandie 185 kr

Pan fried Salmon with cherry tomatoes, basil & feta cheese cream, served with fried fresh potatoes

Drinking Recommendations:

Beer: Sigtuna Organic Ale 79 kr

Wine: Cave de Tain Crozes-Hermitage - / 499 kr

Light Grilled Char 219 kr

Served with roasted vegetables, lemon mayonnaise and dill

Drinking Recommendations:

Beer: Sam Adams Boston Lager 62 kr

White Wine: Riverstone Chardonnay - / 549 kr

Red Wine: Condado de Oriza Reserva 109 kr / 439 kr

Gratinated Lobster (1/1) 238 kr

With taste of garlic and western cheese, served with garlic bread and lettuce salad

Drinking Recommendations:

Beer: Sam Adams Boston Lager 62 kr

White Wine: Riverstone Chardonnay - / 549 kr

Red Wine: Condado de Oriza Reserva 109 kr / 439 kr

Brasserie Bouquet, det moderna brasseriet med inspiration från det franska och internationella köket. Vårt centrala läge, mitt i stadsvimlet och vår avslappnade atmosfär gör det enkelt att smita in och koppla av med ett glas Wineeller för en smakfull och trivsamt middag med vännerna.



DESSERTS

Chocolate Terrine

79 kr

Served with homemade strawberry sorbet and fresh berries

Drinking Recommendations:

Rocca Sveva Recioto di Soave. 59kr (8cl)

Crème Brûlée

79 kr

Classic Cream Brûlée served with fresh berries

Drinking Recommendations:

Marco Fabio, Rioja. 69kr (8cl)

Old-fashioned Vanilla Ice Cream 69 kr

With homemade chocolate sauce, whipped cream and fresh strawberries

Drinking Recommendations:

Rocca Sveva Recioto di Soave. 59kr (8cl)

Dark Chocolate Truffle

39 kr

Drinking Recommendations:

Coffee or aged Rum

SIDE ORDERS

French fries 30 kr

Raw fried potatoes 30 kr

Herb roasted potatoes 30 kr

Tomato salad 30 kr

Peppers and green salad 30 kr

Sourdough bread 20 kr

SUPPLEMENTS

Béarnaise sauce 15 kr

Aioli 15 kr

Mayonnaise 15 kr

Truffle dressing 15 kr

Jalapeno dressing 15 kr

Basil and feta cheese 15 kr

Red wine sauce 15 kr