

EAT

FROM 17 O'CLOCK

OYSTERS

210 / 420

Oysters, lemon, shallot vinaigrette (6 pcs / 12 pcs)
Ostron, citron, shalottenlöksvinaigrett (6 st / 12 st)

STEAK TARTAR

155 / 215

Steak tartar with truffle mayo, pickled onions, beetroot crisps & sherry vinegar
Råbiff med tryffelmajonäs, picklad silverlök, rödbetschips & Sherryvinaigrett

SALMON TARTAR

165

Salmon tartar with avocado crème, pickled cucumber, bleak roe & Ponzu
Laxtartar med avokadokräm, picklad gurka, löjrom & Ponzu

CHEESE & CHARCUTERIES

195

Brasserie Lipp's selection of three charcuteries & two tempered cheeses
Brasserie Lipp's urval av tre sorters chark & två sorters tempurerade ostar

ASK TO SEE OUR FULL MENU

SATURDAY 12-16 WEEKEND LUNCH

Bring your best company for a bubbly lunch!
Book your table at www.brasserielipp.se

DRINK

BETWEEN 16-20

GREAT BUBBLES

Champagne, Piper Heidsieck Brut NV

90 / 545

BUBBLES

Provetto Brut NV

75 / 445

WINE

red, white or rosé from Bilahaut

75 / 375

BEER

Carlsberg Hof or Export?

50

FRIDAY COCKTAIL

Surprise, surprise!

110

NO THANKS, I'M DRIVING

POMME PÉTITILANT

Crispy non-alcoholic apple cider

55

GBG SODA

Rosemary Orange, IPA Mango, Black Currant

45

SAN PELLEGRINO

50 cl sparkling water

45

FRIDAY FUN

TRY THIS THRILLING COMBINATION

3 oysters accompanied with a
Guinness West Indies Porter 50cl

159