

EAT

FROM 17 O'CLOCK

OSTRON CLASSIQUE FINES DE CLAIRES 22 / ST

Oysters with shallot vinaigrette, lemon & Tabasco
Schalottenlöksvinäger, citron & Tabasco

30GR LÖJROM FRÅN BOTTENVIKEN 190

Swedish bleak roe, sour cream, lemon & dill on toast
Rödlök, hängd gräddfil, citron, smörstekt toast & dill

HJORTTARTAR 155

Tartar of deer with pickled pumpkins, truffle mayo, chili
cinaigrette & deep-fried Jerusalem artichoke
Med picklad pumpa, tryffelmajonnäs, chilivinägrete & friterad
jordärtskocka

MOULES FRITES 115 / 195

Sea mussels in wine, thyme, parsley, butter & cream. With French
Fries & aioli.
Vinkokta blåmusslor med timjan, persilja, smör och grädde.
Pommes frites & hemslagen aioli

LIPP'S BOWL 190

Lipp's bowl, choose between fresh tuna, tofy or grilled rib eye.
With Teriyaki sause, sesame, black rice, edamame, avocado,
sriracha mayo & coriander.
Välj mellan färsk tondisk, tofu eller grillad entrecôte.
Teriyakisås, sesam, svart ris, sojabönor, avokado,
srirachamajonnäs & koriander.

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

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