



BRASSERIE

LIPP

MENU COMPOSÉ PAR JESPER BOGREN ET SON ÉQUIPE



Les Starters

OEUFS D'ABLETTES

30g löjrom serveras med varm Västerbottenquiche, syrad grädde, rödlök & dill
30 grams of bleek roe, with warm West bothnia cheese quiche, sour cream, red onions and dill

MOULES MARINIÈRES

Serveras med våra nybakade surdegsbröd
Mussels cooked in wine, served with our freshly baked sour dough bread

ÉCREVISSE À NOTRE FAÇON

Ört & vitlöksgratinerade havskräftor
Herb- and garlic gratinated crayfish

STEAK TARTARE

Råbiff med ganska klassiska tillbehör
Our steak tartare

ASPERGES BLANCHES GRILLÉES

Vit sparris med brynt smörhollandaise, rökt gurka & rött äpple
White asparagus with browned butter hollandaise, smoked cucumber & red apple

235

155

225

145

135

Les Main courses

STEAK TARTARE

Råbiff med ganska klassiska tillbehör & pommes frites
Our steak tartare with French fries

MOULES FRITES

Serveras med fräsiga pommes frites, tryffel & sardellmajonnäs
Mussels cooked in wine served with French fries, truffle- & anchovy flavored mayonnaise

MORUE AU FOUR

Bakad torsk med pepparrotsbräserverade primörer & färskpotatis, Sandefjordsås smaksatt med löjrom & forellrom,
Baked cod with horseradish braised spring vegetables and new potatoes, butter and sourcream sauce "Sandefjord" with bleek roe and trout roe.

CHEVRE CHAUD

Gratinerad getost, saltbakade betor, svartpepparhonung & rostade solrosfrön
Gratinated goat's cheese, salt baked beets, blackpepper honey & roasted sunflower seeds

STEAK ACCROCHÉ

Hängmörad ryggbiff med grillad vårlök, Café de Parissmör & rödvinsås
Tendered sirloin steak with grilled spring onions, butter "Café de Paris" & red wine sauce

235

225

295

215

325

LES SALADES

Salade Caesar 185

Romansallat, kyckling från Trollhättan, sardeller, parmesan
Romaine salad, chicken from Trollhättan, anchovies, parmesan

Salade Nicoise 255

Med lax från Fröya, sotade haricots verts, oliver & bakat ägg
Salmon from Fröja, blackened French beans, olives and baked egg

KIR
ROYAL
89

LES FROMAGES

Vi har ett stort urval av svenska & franska ostar som serveras med kökets marmelader, honung & fröknäcke
Swedish & French cheeses served with our homemade marmelade, honey and crisp bread

135 / 3 stycken ostar

Voulez-vous a dessert?

Crème au chocolat 125

Chokladkräm med rabarber, strövärgodis & körvel
Rhubarb, crumbs & chervil

Crème brûlée 105

Glace de la maison 45/flavor
Hemmagjord glass med kökets tillbehör
Home made icecream with trimmings

Sorbet "Kir Royal" 95

Björnbärssorbet toppad med champagne
Blackberry sorbet with champagne

Des pralines 30/each

WE SPEAK FRENCH FRIES!

Brasserie Lipp is a cash free establishment

Bons Vins Blancs

Rheinhessen Riesling Trocken, Keller 2018	125/495
Pouilly Fumé Domaine de Bel Air 2015	115/495
Chablis Cuvée Antoine, Domaine Pisse-Loup 2017	140/575
Alsace Pinot Gris Eclat de Terroir, Huber-Bléger 2017	115/495
Sancerre Pierre Morin 2018	145/595
Vouvray Le Mont Sec, Gaston Huet 2017	165/795
Côtes-du-Rhône Blanc, Guigal 2018	110/475
Rias Baixas Albariño Pazo de Señorans 2018	595
Kamptal Grüner Veltliner Terrassen, Bründlmayer 2018	525
Russian River Chardonnay Cahill Lane, Walter Hansel 2016	795
Clare Valley Assyrtiko, Jim Barry 2019	625
Beaujolais Blanc Chardonnay Terres D'Orées 2018	120/525

Bons vins Rouges

Patagonia A Lisa, Bodegas Noemia 2017	140/625
Mendoza Cabernet Sauvignon, Catena 2017	119/495
Rioja Seleccionada, Viña Marro 2017	119/495
Ribera del Duero Pruno, Finca Villacreces 2017	125/545
Morgon Côte du Py Jean Foillard 2017	895
Piemonte Dolcetto d'Alba Dei Grassi, Elio Grasso 2018	140/625
Crozes-Hermitage Alain Graillot 2017	695
Bourgogne Maranges, Regnaudot 2017	575
Chianti Classico Berardenga Fattoria Felsina 2016	140/625
Napa Valley TD-9, Shafer 2016	1295
Sicilien SP68 Arianna Occhipinti 2016	695
Sonoma County East Bench Zinfandel, Ridge 2017	795
Priorat Dits del Terra, Terroir al Limit 2012	725
Côtes du Ventoux Les Terrasses Domaine Pesquié 2017	110/455
Beaujolais Saint-Amour Jean-Paul Brun 2017	695
Bolgheri Il Bruciato, Guado Al Tasso 2017	675
Central Coast Private Selection Pinot/Syrah, R. Mondavi 2017	125/545

Les Läskeblask

Pellegrino Sparkling mineral 25 cl	34
Pellegrino Sparkling mineral 50cl	58
Perrier Sparkling mineral 33 cl	38
Perrier Sparkling mineral 75cl	69
Lipp's sparkling water 100cl	45
Dryckeriet Hoppy Grapefruit 25cl	48
Dryckeriet Rhubarb Cream Soda 25cl	48
Coke/Zero/Zingo/7-Up 33cl	39
Fentimans Mandarin & Seville Orange Jigger 27,5cl	56
Fentimans Sparkling Wild English Elderflower 27,5cl	56
Fentimans Cherry Cola 27,5cl	56
Fentimans Apple & Blackberry 27,5cl	56
Fentimans Victorian Lemonade 27,5cl	56
GBG Soda India Pale Soda Mango	58
GBG Soda Black Currant 33cl	58
GBG Soda Rosemary Orange 33cl	58
Bramleys Apple Farm Ingrid Marie 33cl	49
Bramleys Apple Farm Filippa 33cl	49
Bramleys Apple Farm Ribston 33cl	49
Alain Milliat Jus Raisin Blanc Chardonnay 33cl	57
Alain Milliat Jus Raisin Rosé Cabernet 33cl	57
Alain Milliat Jus Raisin Rouge Syrah 33cl	57

Les Champagnes!

	Glas/75cl/150cl
Piper Heidsieck Cuvée Brut nv	135/845/1750
Piper Heidsieck Cuvée Rare 2002	2600
Piper Heidsieck Rosé Sauvage nv	175/1075
Piper Heidsieck Essentiel	1295
Blanc des Blancs nv	
Moët & Chandon Brut Impérial nv	995/1795
Moët & Chandon Rosé Impérial nv	1095/1895
Moët & Chandon Grand Vintage 2012	1195
Bollinger Special Cuvée nv	1095/2175
Bollinger Brut Rosé nv	1495
Bollinger Grande Année 2007	2095
Louis Roederer Brut Premier nv	1095/2175
Louis Roederer Brut Rosé 13/09	1495/2865
Louis Roederer Brut Vintage 13/12	1395/2975
Billecart-Salmon Brut Réserve nv	1095/2175
Billecart-Salmon Brut Rosé nv	1295
Billecart-Salmon Vintage 2008	1395
Krug Grande Cuvée nv	2850
Krug Rosé nv	4600
Krug Vintage 2004	3500
Gosset Grande Grande Réserve Brut	1295/2350
Gosset Grande Rosé Brut	1495/3500
Gosset Grande Millesimé 2006	2095

Les Bières

BOTTLES

Nya Carnegie Hoppy Daze New England IPA 6% (Sv)	89
Brooklyn Brewery Naranjito Orange Pale Ale 4,5% (Us)	86
Carlsberg Hof Premium Organic Lager 4,2% (Dk)	59
Kronenbourg Blanc Wheat Ale 5% (Fr)	69
Billdale Jardin du Paradis Champagne IPA 6% (Gbg)	82
Staropramen Pilsner 5% (Cz)	69
Poppels Strawberry Daiquiri Sour Ale 4,5% (Gbg)	89
Brekeriet Purple Rain Berliner Weisse 5,3% (Se)	89
Mikkeller Peter Pale & Mary APA 4,6% (Dk) (Gluten free)	82
Guinness West Indies Porter 6% (Ir)	89
Omnipollo Zodiak IPA 6% (S)	92
Dugges All the Way Session IPA 4,2% (Gbg)	82

ON TAP

Carlsberg Export Premium Lager 5% (Dk)	68
Brooklyn Defender IPA 5,5% (Us)	94
Kronenbourg 1664 Lager 5% (Fr)	68

LOW ALCOHOL

Brooklyn Special Effects Hoppy Lager 0,4% (Us)	54
Mikkeller Drink'in the sun American Wheat Ale 0,3% (Dk)	68
Omnipollo Antropomorf Sour Ale 0,3% (Se)	68
Kronenbourg Blanc French Wheat Ale 0,5% (Fr)	52
Carlsberg Alcohol Free Premium Lager 0,5% (Dk)	42