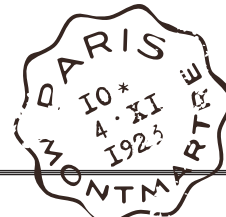


BISOUS LE BISTRO

FÖLJ OSS PÅ INSTAGRAM:
@BISOUSLEBISTRO



BISOUS DRINKS & COCKTAILS

(ALKOHOLFRIA ALTERNATIV FINNES)

(165:-)

STOCKHOLM SOUR

VODKA - FLÄDER - APEROL

JORDGUBB & RABARBER

ROM - BERGAMOTT - JORDGUBBAR - RABARBER

SELLERI & ÄPPLE

GIN - SELLERI - ÄPPLE

ANANAS & KOKOS

ROM - ANANAS - KOKOS - MANDEL

PASTIS & PERSIKA

BOURBON - RICARD - PERSIKA

BISOUS MARGARITA

TEQUILA - CHILI - KORIANDER

SNACKS TO SHARE

JAMBON NOIR BIGORRE (220:-)

50G BIGORRE GRIS

OSTRON AU NATURELLE BISOUS (55:-/PC)

MIGNONETTE & BISOUS CHILISÅS

OLIVER (60:-)

MARINERADE OLIVER

CORNICHONS (70:-)

SERVERAS MED SMETANA & HONUNG

BACONLINDADE DADLAR (85:-)

VARMRÄTTER

GRILLAD HAVSABBORRE..... 315:-

SÅS VIERGE - CITRON - SMÖRSLUNGAD POTATIS

MOULES-FRITES..... 295:-

BLÅMUSSLOR KOKTA I SCHALOTTENLÖK - VITLÖK - FÄNKÅL - TIMJAN
VITT VIN - CHILI - GRÄDDE - POMMES FRITES - AIOLI

FRITERAD AUBERGINE..... 215:-

MINIAUBERGINE - PICKLAD RÖDKÅL - TOMATSÅS - KORIANDERKRASSE

PÄRLHÖNA..... 325:-

CIDERSÅS - VINKOKT PÄRON - SVARTKÅL

SALLAD NIÇOISE..... 305:-

SOTAD TONFISK - POCHERAT ÄGG - OLIVER - KAPRIS - RÖDLÖK
CITRONETTE

STEAK AU POIVRE (160G)..... 525:-

OXFILÉ - PEPPARSÅS - POMMES FRITES

DESSERT

CRÈME BRÛLÉE..... 115:-

TARTE TATIN..... 130:-

PROFITEROLES..... 120:-

PÂTE À CHOUX - ROMRUSSINGLASS - CHOKLADSÅS

JORDGUBBAR MED GLASS..... 125:-

VANILJGLASS - JORDGUBBAR - SMULDEG

TRYFFEL ELLER GLASS (65:-/ST)

FRÅGA DIN SERVITÖR OM KVÄLLENS SMAKER



FRÅGA DIN SERVITÖR OM ALLERGENER

FÖRRÄTTER

RÅBIFF..... 195:-/315:-

HÄNGMÖRAT INNANLÅR - COGNAC SMAJONNÄS - CORNICHONER
SILVERLÖK - LAGRAD GRUYÈRE - POTATISKRISP

CHÈVRE CHAUD..... 175:-/295:-

CHÈVRE - BAKADE BETOR - SALTROSTADE VALNÖTTER - GEMSALLAD
HONUNGSVINÄGRETT - PICKLAD SILVERLÖK - ÖRTSTRÖBRÖD

ESCARGOT..... 195:-

SNIGLAR - GRATINERADE MED RAMSLÖKSMÖR - SMÖRDEG

CARPACCIO..... 265:-

OXFILÉ - LÖJROM - RIMMAD ÄGGULA - RÖDLÖK - GRÄSLÖK
KRUTONGER - CITRON

SOCCA..... 165:-

SYDFRANSK KIKÄRTSPANNKAKA - GRÄDDSTUVAD SPENAT
HARRISA SLUNGADE KIKÄRTOR - SUMAK LÖK

RÅRAKA MED LÖJROM (30G)..... 355:-

RÅRIVEN POTATIS - CRÈME FRAÎCHE - GRÄSLÖK - RÖDLÖK - CITRON

STEAK MINUTE 435:-

BEARNAISE - RÖDVINSSÅS - POMMES FRITES - TOMATSALLAD

SIDE ORDERS

TOMATSALLAD..... 65:-

GRÖNSALLAD..... 45:-

FRITERAD BIMBI BROCCOLI..... 85:-

HONUNG & SENAPSVINÄGRETT, SALTROSTADE HASSELNÖTTER

POMMES FRITES..... 55:-

SMÖRSTEKTA HARICOTS VERTS..... 85:-

TILL DESSERT (ELLER TILL KAFFET)

OUZU SOM APERITIF ELLER SOM SHOT

PALOMBARO ("THE DIVER")

BIRRA MENABREA & LIMONCELLO SHOT

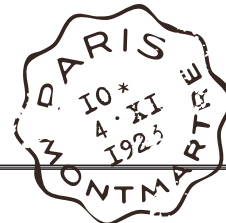
BISOU
LE BISTRO
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BISOUS

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FOLLOW US ON INSTAGRAM:
@BISOUSLEBISTRO



BISOUS (165:-) DRINKS & COCKTAILS

(NON-ALCOHOLIC OPTIONS ARE AVAILABLE)

STOCKHOLM SOUR
VODKA - ELDERFLOWER - APEROL

STRAWBERRY & RHUBARB
RUM - BERGAMOT - STRAWBERRY - RHUBARB

CELERY & APPLE
GIN - CELERY - APPLE

PINEAPPLE & COCONUT
RUM - PINEAPPLE - COCONUT - ALMOND

PASTIS & PEACH
BOURBON - RICARD - PEACH

BISOUS MARGARITA
TEQUILA - CHILI - CORIANDER

SNACKS TO SHARE

JAMBON NOIR BIGORRE (220:-)
50G BIGORRE PIG

OSTRON AU NATURELLE BISOUS (55:-/PC)
MIGNONETTE & BISOUS HOT SAUCE

OLIVES (60:-)
MARINATED OLIVES

CORNICHONS (70:-)
SERVED WITH WITH SOUR CREAM & HONEY

BACON-WRAPPED DATES (85:-)

MAIN COURSE

GRILLED SEABASS 315:-
SAUCE VIERGE - LEMON - BUTTER TOSSED POTATOES

MOULES-FRITES 295:-
MUSSELS COOKED IN SHALLOTS - GARLIC - FENNEL - THYME
WHITE WINE - CHILI - CREAM - FRENCH FRIES - AIOLI

FRIED AUBERGINE 215:-
MINIAUBERGINE - PICKLED RED CABBAGE - TOMATO SAUCE
CILANTRO CRESS

GUINEAFOWL 325:-
CIDER SAUCE - WINE-COOKED PEARS - TUSCAN KALE

SALLAD NIÇOISE 305:-
CHARRED TUNA - POACHED EGG - OLIVES - CAPERS - RED ONION
CITRONETTE

STEAK AU POIVRE (160G) 525:-
BEEF TENDERLOIN - PEPPER SAUCE - FRENCH FRIES

DESSERT

CRÈME BRÛLÉE 115:-

TARTE TATIN 130:-

PROFITEROLES 120:-
PÂTE À CHOUX - RUM RAISIN ICE CREAM - CHOCOLATE SAUCE

STRAWBERRIES AND ICE CREAM 125:-
VANILLA ICECREAM - STRAWBERRY - COOKIE CRUMBLE

TRUFFLE OR ICE CREAM (65:-/PC)
ASK YOUR WAITER OF TODAY'S FLAVORS



ASK YOUR WAITER ABOUT ALLERGIES

STARTERS

STEAK TARTARE 195:-/315:-
TOP ROUND STEAK - COGNAC MAYONNAISE - CORNICHONS - SILVER ONION
GRUYÈRE - POTATO CRISPS

CHÈVRE CHAUD 175:-/295:-
CHÈVRE - BAKED RED BEATS - SALT ROASTED WALNUTS
HEART SALAD - HONEY MUSTARD VINAIGRETTE - PICKLED SILVER ONION
HERB BREADCRUMBS

ESCARGOT 195:-
SNAILS - RAMSON BUTTER - PUFF PASTRY

CARPACCIO 265:-
BEEF TENDERLOIN - BLEAK ROE - ONION - CHIVES
CURED EGG YOLK - CROUTONS - LEMON

SOCCA 165:-
SOUTHERN FRENCH CHICKPEA PANCAKE - CREAM STEWED SPINACH
HARRISA CHICKPEAS - SUMAC ONION

BUTTER FRIED "RÅRAKA" WITH BLEAK ROE (30G) 355:-
GRADED POTATOES - CRÈME FRAÎCHE - CHIVES - RED ONIONS - LEMON



STEAK MINUTE 435:-
SAUCE BÉARNAISE - RED WINE SAUCE - FRIES - TOMATO SALAD

SIDE ORDERS

TOMATO SALAD 65:-

GREEN SALAD 45:-

DEEP FRIED BIMI 85:-
HONEY MUSTARD VINAIGRETTE, SALT ROASTED HAZELNUTS

FRENCH FRIES 55:-

BUTTER-FRIED GREEN BEANS 85:-

TO DESSERT (OR WITH YOUR COFFEE)

OUZU AS APERITIF OR AS A SHOT

PALOMBARO ("THE DIVER")
BIRRA MENABREA & LIMONCELLO SHOT

BISOU
LE BISTRO
XOXO