

LE BAR

Le Bar är en upplevelse i internationell toppklass med en egen identitet och uttryck. Utöver fantastisk dryck så erbjuder vi många olika alternativ för en måltid. Välsmakande små munsbitar och en specialkomponerad tre-rättersmeny med influenser från La Tour.
Här kan alla sinnen njuta!

Le Bar is an international top-class experience with its own identity and expression. In addition to fantastic drinks, we offer different meal experiences.
Both tasty little bites and a specially composed three-course menu with influences from La Tour.
A joy for all senses!



LE BAR – FOOD MENU

SNACKS

MARCONA ALMONDS – 90 kr
Friterad och saltad / Deep-fried and salted

ASSIËTTE DE CRUDITÉ – 195 kr
Grönsaker och rotfrukter med tryffel dip / Vegetables with truffle dip

GOUGÈRES AU CAVIAR DU KALIX – 255 kr
Kalixlöjrom fyllda choux med smetana / Kalix vendace roe filled choux with smetana

GOUGÈRES AU FOIE GRAS – 245 kr
Anklever fyllda choux med tryffel/ Foie gras filled choux with truffles

LA TOURS CANAPÉS – 495 kr
Fem kanapéer med inspiration från "Pontus in the Green House 1999"
Five canapés inspired by "Pontus in the Green House 1999"

CAVIAR "JAN HUGO STENBECK "
30 gram caviar med boveteblinier, citronsmetana och brynt smör
30 grams of caviar with buckwheat blinis, lemon smetana and browned butter
Baerii – 1495 kr
Oscetra – 1895kr

TARTAR DU BŒUF – 275 kr
Tartar på oxfilé med Kalixlöjrom, kapis och cabernet sauvignon vinaigrette
Fillet of beef tartare with vendace roe from Kalix and cabernet sauvignon vinaigrette

ROSSINI SLIDER – 250 kr
Slider på oxfilé med syrad lök och tryffeldressing
Fillet of beef slider with pickled onions and truffle dressing



LE BAR – FOOD MENU

MENU COMPTOIR

GAZPACHO

Kall soppa på tomater, gurka, paprika och olivolja
Cold soup made with tomatoes, cucumber, bell pepper and olive oil

RISOTTO AU POULET

Krämig risotto med svensk kyckling, majs och parmesan
Creamy risotto with Swedish chicken, corn and Parmesan cheese

CRÈME BRÛLÉE

Vaniljkräm med bär
Vanilla custard with berries

550 kr

ASSIETTE DE FROMAGE – 215 kr

Komplimentera menyn med vår smakrika osttallrik
Complement your dinner with our delicious cheese platter



LE BAR – DRINKS MENU

APÉRITIF

DRY MARTINI

Kosta Kristall Gin, Noilly Prat Vermouth With Olives – 195kr

ADULT ENTERTAINMENT FILM STAR MARTINI

Koskenkorva Vodka, Passion Fruit, Lime and Champagne – 235kr

ROOF BERRIES

Kosta Kristall Gin, Raspberries, Honey from the roof of Tidningshuset – 195kr

DARK AND STORMY

Takamaka Zenn Rhum, Le Tribute Ginger Beer and Lime – 195kr

OLD CUBAN

Mint Leaves, Takamaka Zenn Rhum, Lime, Bitters and Champagne – 235kr

LYNCHBURG LEMONADE

Jack Daniel's Whisky, Kron Triple Sec, Sprite With Lemon – 195kr

VIEUX CARRÉ

Buffalo Trace Bourbon, Larsen V.S. Cognac, Antica Formula Vermouth and Bitters – 195kr

THE RHUBARB TAKES IT'S THYME

Kosta pink gin, Hatsukame Tokubetsu Sake, Rhubarb and Thyme – 195kr

MOCKTAILS

GINGER LEMONADE

Le Tribute Ginger Beer, Lime, Lemon and Ginger – 120kr

SWEET AND SOUR CUCUMBER

Cucumber, honey, Lime and Bergamot – 120kr

FRESH AND FRUITY RHUBARB

Rhubarb, Honey, Lemon and Thyme – 120kr



CHAMPAGNE

SA BILLECART - SALMON LE RÉSERVE
40% Meunier, 30% Pinot Noir, 30% Chardonnay – 260 / 1300kr

SA LA BRUYÈRE PROLOGUE
62% Pinot Noir, 38% Chardonnay – 280 / 1400kr

SA VALENTIN LEFLAIVE CV 19/30 BLANC DE BLANCS
100% Chardonnay – 340 / 1700kr

2015 HENRIOT MILLÉSIME
50% Chardonnay, 50% Pinot Noir – 390 / 2000kr

WHITE WINES

2023 JEAN - MARC BROCARD BOURGOGNE
100% Chardonnay – 210 / 840kr

2021 HUGEL RIESLING ESTATE
100% Riesling – 290 / 1 300kr

2022 WILLIAM FEVRE CHABLIS 1ER CRU
100% Chardonnay – 425 / 1700kr

RED WINES

2018 CLARENCE DILLON CLARENDELLE "LA TOUR"
83% Merlot, 13% Cabernet Sauvignon, 4% Cabernet Franc – 250 / 1000kr

2023 LE SERRE NUOVE DEL L'ORNELLAIA
44% Merlot, 37% Cab. Sauvignon, 11% Cab. Franc, 8% Petit Verdot – 450 / 1800kr

2022 PINE RIDGE VINEYARDS
80% Cab. Sauvignon, 8% Merlot 7% Petit Sirah, 5% Malbec – 450 / 1800kr

2023 KEN WRIGHT PINOT NOIR
100% Pinot Noir – 310 / 1200kr

SAKE

HATSUKAME HYOGETSU JUNMAI DAIGINJO – 370 / 2500 kr
HATSUKAME TOKUBETSU JUNMAI – 210 / 1300 kr

