



LA GIRAFE

BISTRO & BAR

BY PONTUS FRITHIOF

UPPSALA

**A BISTRO & BAR WHERE
THE GASTRONOMY
FOLLOWS FRENCH FOOTSTEPS
AROUND THE WORLD**



Snacks

PROVENÇALSKA OLIVER VEGAN
MARINERADE MED CITRON OCH OREGANO

MARINATED PROVENÇALE OLIVES
WITH LEMON AND OREGANO VEGAN



75 SEK

RÖKTA MANDLAR VEGAN
SMOKED ALMONDS VEGAN



65 SEK

POMMES FRITES VEGETARISK
MED RAS EL HANOUT OCH AIOLI

SPICED FRENCH FRIES WITH RAS EL HANOUT,
SERVED WITH AIOLI VEGETARIAN



65 SEK

JORDNÖTTER VEGETARISK
ROSTADE MED RAS EL HANOUT OCH LIME

RAS EL HANOUT ROASTED PEANUTS
WITH LIME VEGETARIAN



65 SEK

ROTFRUKTSCHIPS VEGAN
ROOT VEGETABLE CHIPS VEGAN



65 SEK

**SÄG GÄRNA TILL PERSONALEN OM
DU HAR SÄRSKILDA KOSTÖNSKEMÅL**

PLEASE FEEL FREE TO ASK OUR STAFF IF YOU HAVE
ANY SPECIAL DIETARY REQUESTS



Cocktails

SIGNATURER

SIGNATURES

165 SEK

PARADISO

HAVANA CLUB 3, PASSIONSFRUKT,
MANGO, LIME, KOKOSSKUM

HAVANA CLUB 3, PASSION FRUIT,
MANGO, LIME, COCONUT FOAM

RASPBERRY EXPRESS

BEEFEATER GIN, HALLON, VERJUS, TONIC

BEEFEATER GIN, RASPBERRY, VERJUS, TONIC

LA GIRAFE MULE

ABSOLUT VODKA, GEORGIA PEACH BY
PONTUS FRITHIOF, LIME, GINGER BEER

ABSOLUT VODKA, GEORGIA PEACH BY
PONTUS FRITHIOF, LIME, GINGER BEER

SPICY PINEAPPLE

OLMECA ALTOS PLATA, APEROL, ANANAS, LIME,
RÖD CHILI, AGAVE, KOKOSMJÖLK

OLMECA ALTOS PLATA, APEROL, PINEAPPLE, LIME,
RED CHILI, AGAVE, COCONUT MILK

COOL AS A CUCUMBER

HENDRICK'S GIN, ST GERMAIN, TIO PEPE,
GURKA, SYRLIG ÄPPLEJUICE, CO₂

HENDRICK'S GIN, ST-GERMAIN, TIO PEPE,
CUCUMBER, TART APPLE JUICE, CO₂

LEMON NEGRONI

MALFY GIN CON LIMONE, SUZE,
LILLET BLANC, LIMONCELLO

MALFY GIN CON LIMONE, SUZE,
LILLET BLANC, LIMONCELLO

APPLE & VANILLA

MAKER'S MARK, GALLIANO, CITRON,
ÄPPLE-ROCK CANDY, TONKABÖNA, MJÖLK

MAKER'S MARK, GALLIANO, LEMON,
APPLE ROCK CANDY, TONKA BEAN, MILK

Cocktails

KLASSIKER

CLASSICS

165 SEK

NEGRONI

BEEFEATER GIN, CAMPARI,
CARPANO CLASSICO

OLD FASHIONED

MAKER'S MARK, DEMERARA,
ANGOSTURA BITTERS

DRY MARTINI

TANQUERAY NO TEN, NOILLY PRAT, OLIVER
TANQUERAY NO. TEN, NOILLY PRAT, OLIVE

ESPRESSO MARTINI

ABSOLUT VODKA, KAHLÚA,
ESPRESSO

MIDORI SOUR

MIDORI, CITRON, SOCKER, ÄGGVITA
MIDORI, LEMON, SUGAR, EGG WHITE

SAKNAR DU DIN FAVORIT?
ELLER ÖNSKAR EN VEGANSK COCKTAIL?
FRÅGA GÄRNA VÅR PERSONAL

CAN'T FIND YOUR FAVOURITE?
OR WISHING FOR A VEGAN COCKTAIL?
JUST ASK OUR STAFF



Cocktails

SPRITZERS

165 SEK

APEROL SPRITZ

APEROL, PROSECCO, SODA, APELSIN
APEROL, PROSECCO, SODA, ORANGE

CAMPARI SPRITZ

CAMPARI, PROSECCO, SODA, APELSIN
CAMPARI, PROSECCO, SODA, ORANGE

SPRITZ BY THE SEA

ITALICUS, YUZU, PROSECCO, PINK GRAPEFRUIT SODA
ITALICUS, YUZU, PROSECCO, PINK GRAPEFRUIT SODA

HUGO

FLÄDER LIKÖR, PROSECCO, SODA, LIME, MYNTA
ELDERFLOWER LIQUEUR, PROSECCO, SODA, LIME, MINT

SARTI SPRITZ

SARTI, PROSECCO, SODA, LIME

ALKOHOLFRI SPRITZ CORDINO

CORDINO, SODA, APELSIN
CORDINO, SODA, ORANGE

MOCKTAILS

75 SEK

PINK LEMONADE

HALLON, VERJUS, PINK GRAPEFRUIT SODA
RASPBERRY, VERJUS, PINK GRAPEFRUIT SODA

PARADISO

PASSIONSFRUKT, MANGO, LIME, SODA, KOKOSSKUM
PASSION FRUIT, MANGO, LIME, SODA, COCONUT FOAM

COOL AS A CUCUMBER

GURKA, SYRLIG ÄPPLEJUICE, CO₂
CUCUMBER, TART APPLE JUICE, CO₂

Champagne & Mousserende

CHAMPAGNE & SPARKLING

JEIO PROSECCO

GLERA, ITA, NV

115/495 SEK

CHARLES LE BEL 1818

PINOT NOIR, MEUNIER, CHARDONNAY, FRA, NV

195/995 SEK

CHARLES HEIDSIECK BLANC DE BLANCS

CHARDONNAY, FRA, NV

1500 SEK

POL ROGER PURE BRUT NATUR

PINOT NOIR, MEUNIER, CHARDONNAY, FRA, NV

1500 SEK

H.BLIN BLANC DE NOIRS

PINOT NOIR, FRA, NV

1050 SEK

Vita Viner

WHITE WINE

MARIUS BLANC

VERMENTINO, LANGUEDOC-ROUSSILLON, FRA, 2024

125/485 SEK

SW EBERBACH TROCKEN

RIESLING, RHEINGAU, GER, 2022

140/550 SEK

SOALHEIRO

ALVARINHO, MINHO, POR, 2024

150/595 SEK

CHABLIS SAINT CLAIRE J.M BROCARD

CHARDONNAY, BOURGOGNE, FRA, 2024

175/695 SEK

BOURGOGNE BLANC JOSEPH DROUHIN

CHARDONNAY, BOURGOGNE, FRA, 2024

185/725 SEK

Röda Viner

RED WINE

MARIUS ROUGE

GRENACHE, SYRAH, LANGUEDOC-ROUSSILLON, FRA, 2024
125/485 SEK

CÔTE DU RHÔNE, BELLERUCHE ROUGE, M. CHAPOUTIER

GRENACHE, SYRAH, RHÔNE, FRA, 2024
150/550 SEK

CHIANTI CLASSICO RISERVA ROCCA GUICCIARDA RICASOLI

SANGIOVESE, TOSCANA, ITA, 2021
160/625 SEK

SYROCCO ALLAIN GRALLIOT

SYRAH, ZENATA, MAR, 2023
170/650 SEK

JOSEPH DROUHIN ROUGE

PINOT NOIR, BOURGOGNE, FRA, 2023
185/725 SEK

Roséviner

ROSÉ WINE

PETIT CUVÉE MADAME

*SYRAH, CINSAULT, GRENACHE, MOURVÈDRE,
CABERNET SAUVIGNON, FRA, 2025*
135/525 SEK

Öl & Cider

BEER & CIDER

FATÖL

DRAFT BEER

MARIESTADS EXPORT

5,3 VOL. %

59/99 SEK

MENABREA BIONDA

4,8 VOL. %

69/109 SEK

HAZY BULLDOG APA

5,8 VOL. %

69/109 SEK

FLASKÖL

BOTTLED BEER

KRUSOVICE IMPERIAL

5,3 VOL. %

79 SEK

A SHIP FULL OF IPA

5,8 VOL. %

79 SEK

SITTING BULLDOG IPA

6,4 VOL. %

89 SEK

THE TAIL OF A WHALE

4,8 VOL. %

75 SEK

DAURA DAMM GLUTENFRI LAGER

5,4 VOL. %

85 SEK

CIDER

90 SEK

BRISKA PÄRONCIDER

SVENSK CIDER, 4,5 VOL. %

CIDRAIE ORIGINAL EKO

FRANSK CIDER, 4.0 VOL. %

Alkoholfri Dryck

ALCOHOL FREE

VIN

WINE

EINS ZWEI ZERO

RIESLING, GER

100/315 SEK

LEITZ ZERO POINT FIVE

PINOT NOIR, GER

100/315 SEK

ÖL & CIDER

BEER & CIDER

GW'S NYKTRA

0,5 VOL. %

60 SEK

BRISKA PÄRONCIDER ALKOHOLFRI

0,5 VOL. %

45 SEK

TOSTERUP PREMIUM CIDER ALKOHOLFRI

0 VOL. %, SWE

120 SEK

LÄSK

SODA

COCA-COLA

COCA-COLA ZERO

SPRITE

FANTA

37 SEK

JUICE & MUST

APELSIN

ORANGE

35 SEK

ÄPPLE

APPLE

35 SEK

TOSTERUP PREMIUM MUST

120 SEK

Varma Drycker

WARM BEVERAGES

BRYGGKAFFE

BREWED COFFEE

35 SEK

PONTUS SIGNATURE TEA

PONTUS SIGNATURE TEA

40 SEK

CAPPUCCINO

CAPPUCCINO

45 SEK

CAFFE LATTE

CAFFE LATTE

50 SEK

ENKEL ESPRESSO

SINGLE ESPRESSO

40 SEK

DUBBEL ESPRESSO

DOUBLE ESPRESSO

45 SEK

Whiskey

PRIS PER CL.
PRICE PER CL.

SKOTSK SINGLE MALT

SCOTCH SINGLE MALT

MACALLAN DOUBLE CASK

12 YEARS

45 SEK

HIGHLAND PARK

12 YEARS

35 SEK

THE GLENLIVET

18 YEARS

60 SEK

LAPHROAIG

10 YEARS

35 SEK

SKOTSK BLENDED

SCOTCH BLENDED

THE FAMOUS GROUSE

25 SEK

CHIVAS REGAL

12 YEARS

30 SEK

JOHNNIE WALKER

BLACK LABEL

12 YEARS

35 SEK

MONKEY SHOULDER

40 SEK

IRLÄNSDK

IRISH

JAMESON

25 SEK

JAMESON BLACK BARREL

40 SEK

REDBREAST SINGLE POT STILL

12 YEARS

50 SEK

Whiskey

PRIS PER CL.
PRICE PER CL.

JAPANSK

JAPANESE

NIKKA FROM THE BARREL
60 SEK

AMERIKANSK

AMERICAN

JACK DANIEL'S
25 SEK

FOUR ROSES SINGLE BARREL
40 SEK

MAKER'S MARK
45 SEK

THOMAS H. HANDY
SAZERAC RYE
449 SEK

WILLIAM LARUE WELLER
380 SEK

E.H TAYLOR SINGLE BARREL
299 SEK

E.H TAYLOR BOURBON
365 SEK

Avec

PRIS PER CL.
PRICE PER CL.

ROM

RUM

HAVANA CLUB SELECCIÓN DE MAESTROS
40 SEK

BUMBU ORIGINAL
45 SEK

RON ZACAPA RON SOLERA NO. 23
40 SEK

BRUGAL 1888
50 SEK

DIPLOMATICO RESERVA EXCLUSIVA
40 SEK

ANGOSTURA 1919
35 SEK

KONJAK

COGNAC

MARTELL VS
30 SEK

MARTELL VSOP
40 SEK

MARTELL CORDON BLEU
70 SEK

BITTER & APERITIF

AMARO MONTENEGRO
30 SEK

FERNET BRANCA
25 SEK

BRANCA MENTA
25 SEK

JÄGERMEISTER
25 SEK

GAMMEL DANSK
30 SEK

RICARD PASTIS
35 SEK

Avec

PRIS PER CL.
PRICE PER CL.

CALVADOS

BOULARD GRAND SOLAGE
30 SEK

BOULARD X.O
40 SEK

GRAPPA

SARPA DI POLI
35 SEK

SARPA ORO DI POLI
40 SEK

LIKÖR

LIQUEUR

BAILEYS
25 SEK

COINTREAU
30 SEK

LIMONCELLO DI CAPRI
25 SEK

SAMBUCA RAMAZOTTI
30 SEK

HITTAR DU INTE DIN FAVORIT AVEC?
FRÅGA BARA PERSONALEN

CAN'T FIND YOUR FAVOURITE AVEC?
JUST ASK OUR STAFF



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Barmat

14:00–17:00 (2:00–5:00 PM)

LA GIRAFES KLASSISKA CHARKSERVERING ETT URVAL AV CHARKUTERIER, OSTAR, CORNICHONS OCH OLIVER (GÅR UTMÄRKT ATT DELA)

*A SELECTION OF CHARCUTERIES, CHEESE, CORNICHONS
AND OLIVES FROM ACROSS THE WORLD
(PERFECT FOR SHARING)*

195 SEK

LÄGG TILL: ANKLEVER, SAUTERNESGELE
OCH SVART TRYFFEL

ADD ON: DUCK LIVER, SAUTERNES JELLY
AND BLACK TRUFFLE

+125 SEK

VIETNAMESISKA NÊMS, SINCE 1999

FRITERADE VÄRRULLAR PÅ FLÄSK OCH
RÅRÄKA, MED MYNTA, SALLAD, KORIANDER
OCH SÖTSYRLIG FISKSÅS

*FRIED SPRING ROLLS WITH PORK, SHRIMP, MINT,
CORIANDER AND SWEET AND SOUR FISH SAUCE*

175 SEK

TART FLAMBÉE ALSACE

SKINKA FRÅN ALSACE, LÖK, GRUYÉREOST, CRÈME
FRAÎCHE OCH GRÄSLÖK
(GÅR UTMÄRKT ATT DELA)

*TART FLAMBÉE WITH BACON FROM ALSACE, ONION,
GRUYÈRE CHEESE, SOUR CREAM AND CHIVES
(PERFECT FOR SHARING)*

175 SEK

TART FLAMBÉE CHÈVRE

VEGETARISKT / VEGANSKT ALTERNATIV FINNS

GETOSTCRÈME MED VÅRÖRTER, VITLÖK, VALNÖTTER,
HET HONUNG OCH PICKLAD SCHALOTTENLÖK

*TART FLAMBÉE WITH GOAT CHEESE CREAM,
SPRING HERBS, GARLIC, WALNUTS, HOT HONEY
AND SHALLOTS*

VEGETARIAN / VEGAN OPTION AVAILABLE



165 SEK

PONTUS RÄKSMÖRGÅS

HANDSKALADE RÄKOR, MAJONNÄS, RÅGBRÖD, KOKT
ÄGG, PICKLAD GURKA, FORELLROM, SENAPSRÖN,
CITRON OCH DILL

*SHRIMP SANDWICH HAND PEELED SHRIMP,
MAYONNAISE, RYE BREAD, BOILED EGG WITH
PICKLED CUCUMBER, TROUT ROE, MUSTARD
SEEDS, LEMON AND DILL*

295 SEK

VÅR KLASSISKA KALVSCHNITZEL CORDON BLEU

KALVSCHNITZEL CORDON BLEU MED CAFÉ DE
PARIS SMÖR, LÖK, KAPRIS OCH SALLAD SAMT
POMMES FRITES

*VEAL SCHNITZEL CORDON BLEU WITH
CAFÉ DE PARIS BUTTER, ONION, CAPERS,
SALAD AND FRENCH FRIES*

325 SEK

RÖDINGFILÉ

RÖDINGFILÉ MED SANDEFJORDSÅS, FORELLROM, BROCCOLINO, GRÄSLÖK OCH POTATISGRATÄNG

TROUT FILLET WITH SANDEFJORD SAUCE, TROUT ROE, BROCCOLINI, CHIVES AND POTATO GRATIN

345 SEK

CHEESBURGARE PÅ SVENSK HÖGREV, 160 G

GRUYÈRE OCH CHEDDAR, KARAMELLISERAD LÖK, SVART AIOLI OCH POMMES FRITES

BURGER 160 G WITH GRUYÈRE AND CHEDDAR CHEESE, CARAMELISED ONION, BLACK AIOLI AND FRENCH FRIES

235 SEK

SALADE COMPOSÉE À LA GIRAFE

VEGETARISKT / VEGANSKT ALTERNATIV FINNS

MAJSFRITTERS MED BASILIKA & CHILI, POCHERAT ÄGG, AVOKADO OCH VATTENKRASSE

SWEETCORN, BASIL AND CHILI FRITTERS WITH POACHED EGG, AVOCADO PURÉE AND WATERCRESS SALAD

VEGETARIAN / VEGAN OPTION AVAILABLE



245 SEK

Dessert

14:00-17:00 (2:00-5:00 PM)

PONTUS MARÄNGSUISSE

VANILJGLASS, CHOKLADMARÄNG, VISPGRÄDDE OCH VARM CHOKLADSÅS

VANILLA ICE CREAM, CHOCOLATE MERINGUE, WHIPPED CREAM AND WARM CHOCOLATE SAUCE

125 SEK

CHAMPAGNEPOCHERAD RABARBER

MED VANILJKRÄM OCH CITRONKAKA

CHAMPAGNE POACHED RHUBARB WITH VANILLA CUSTARD AND LEMON CAKE

105 SEK

VID FRÅGOR OM INGREDIENSER, ALLERGENER ELLER KÖTTETS URSPRUNG VÄNLIGEN FRÅGA VÅR PERSONAL FOR INFORMATION ABOUT INGREDIENTS, ALLERGIES OR THE ORIGIN OF THE MEAT PLEASE ASK OUR STAFF



LA GIRAFE

BISTRO & BAR

BY PONTUS FRITHIOF

UPPSALA