

# Ch F CHÂTEAU FORÊT

SÖDRA STORGATAN 19 | 042 - 12 90 35  
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## SNACKS

Popcorn with flavor of browned butter	50:-
Marcona almonds	45:-
Olives	45:-
Torres Chips	40:-
ChF's pickles, sour cream, honey	85:-
Cured meat plate, 2 varieties/4 varieties	85:- / 165:-
Canned anchovy, grilled bread, lemon	135:-

## SPARKLING WATER

Château Forêts water  
45:- (0,7 liter)

## DRINK

Coca-Cola, Fanta, Sprite	45:-
Apple juice	50:-
Solsken	50:-
Bottle of non alco beer	55:-
Glass of non alco wine	65:-

Do you have any kind of allergy or concerns about traceability?

Please, ask the staff about the dishes!

## DRINKS

### Elderflower & Limoncello Spritz

Limoncello, elderflower, lime,  
cava, sparkling water  
125:-

### Lillet Spritz

Lillet blanc, strawberry,  
cava, sparkling water  
125:-

### Blåbarber Fizz

Gin, lemon, blueberry, egg, rhubarb soda  
125:-

### Ingen Fara

Rum, ginger, lemongrass,  
lime, ginger beer  
125:-

### GT Oak

Oak Gin, cinnamon, juniper/grapes tonic  
125:-

### Negroni

Gin, Campari, Red vermouth,  
125:-

BEER | BISTRO | WINE

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## STARTER

Truffle & parmesan bundle, mushroom broth	3pcs / 5pcs	160:-/230:-
White asparagus, herb salsa with pickled green tomato, butter sauce, lumpfish roe, crouton		165:-
Butter-fried shrimp toast, vannamei shrimp, ginger, chili, sesame, cucumber salad, chili dip		155:-
Christiansø pigens seasoned herring, aged cheese "alpost", potatoes, dill, browned butter, bread crisps		160:-

Château Forêts  
5-course menu  
645:-

All in your party,  
choose the menu

Wine pairing for 5-course menu  
555:-

Ask us for the tonights  
5-course menu!

## DRINK

### SPARKLING

Delapierre, Cava	100:-
Philippe Gonet, Champagne	150:-

### WHITE

Jeanjean, Art De France	100:-
Les Calcaires, Sauvignon Blanc	115:-
Raimund Prüm, Riesling	125:-
Louis Moreau, Chardonnay	165:-

### RED

Gentilhomme, Côte du Rhône	100:-
Maison Antoine, Bordeaux	125:-
Mauro Sebaste, Barbera	135:-
Piccini, Chianti Riserva	145:-

### BEER on DRAFT

Meteor, Lager, Alsace	85:-
Mariestads Export, ofiltrerad	95:-

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## MAIN COURSE

Moules Frites, choose original or with chili, garlic & lemongrass, Served with french fries and garlic dip	½ kg 235:- 1 kg 295:-
Linguine alle Vongole, linguine pasta, vongole mussels in white wine, garlic, chili & parsley	265:-
Baked char fillet, parsnip, beetroot, fennel, sweet peas, asparagus broth, ramson	325:-
Chicken leg from Munka Ljungby, ragu on beluga lentils, corn & jalapeño, oyster mushroom	310:-
"Pepper steak" grilled sirloin steak, pepper sauce, boiled small onions, cabbage, thyme roasted potatoes	325:-
Hot vegetable plate, the evening´s variety of the season´s best vegetables	285:-
Tonight´s special (starter or main course, limited, see board)	price of the day

## DESSERT

Cheese platter with compliments, 2 pieces or 4 pieces	105:- / 165:-
Aged Gruyère, beurre noisette (browned butter), bread crumbs	120:-
Chocolate pudding, lightly whipped cream, roasted seeds	115:-
Crème brûlée served with a scoop of ice cream	135:-
"Rhubarb" dream cake, baked rhubarb, mascarpone cream, rhubarb compote, raspberry yogurt ice cream	165:-
Press coffee, sweets & minicookies	105:-
A scoop of today´s ice cream with crisp	55:-

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