

# BEVERAGE

## Full & Half glass

### BUBBLES

- Blanc de Noirs Cava,  
Spain N.V - 98 / 49 :-  
Taittinger Brut Reserve, Champagne,  
France N.V - 138/ 69:-  
Pol Roger Brut Vintage, Champagne,  
France 2009 - 185 :-

### WHITE

- Domaines de La Baume, Le Mariés, Loire,  
France, 2016 - 94/ 47:-  
Bestheim, Schoenenbourg Grand Cru,  
Alsace, 2015 - 109 / 55 :-  
Weingut Loimer, Gruner Veltliner DAC,  
Kamptal, 2016 - 128/65 :-  
Bouchard Aine, Chablis, Bourgogne,  
France, 2016 - 125/63 :-  
De Loach, Chardonnay, California,  
USA, 2016 - 102/51 :-

### ROSÉ

- Chateau Minuty, Cotes de Provence, France  
2014 - 95 :-

### RED

- Jean-Claude Boisset, Ursulines,  
Bourgogne, 2016 - 122/61:-  
Bonpas, Cote du Rhone,  
France, 2016 - 102/51:-  
Rosso di Frasse, Sangiovese, Tuscany,  
Italy, 2016 - 94/47:-  
Paolo Conterno, Langhe Nebbiolo,  
Piemonte, Italy, 2015 - 128/64:-  
Ghost Pines, California,  
Cabernet Sauvignon, 2014 - 138/69:-

### BEERS & CIDER 33cl

- Peroni Nastro Azzurro, Tap, Ita 5.1% 69/35kr  
Brutal Brewing, A Ship Full of IPA, Swe, 5.8% 72kr  
Melleruds Utmärkta Pilsner, Swe, 4.5% 69kr  
Sleepy Bulldog Summer, Pale Ale, Swe, 5.0% 72kr

## PLAT DU JOUR

129:-

SERVED BETWEEN 11:00 and 14:30

### MONDAY

French veal stew, Dijon mustard cream,  
dragon, tomato, potato

### TUESDAY

Poached salmon fillet, white wine and dill  
sauce, haricot verts, pickled red onion,  
mashed potato

### WEDNESDAY

Meat loaf, mushrooms, cognac sauce, pickled  
cucumber, mashed potato

### THURSDAY

Herb baked cod, lobster sauce, dill, crushed  
potato

### FRIDAY

Smoky flank steak, parsnip, Savoy cabbage,  
bacon, port wine sauce, roasted potato



### PASTA -139:-

Penne, tomato sauce, chicken, rosemary,  
Parmesan, caper

### VEGETARIAN

Gnocchi, fried cauliflower, Parmesan  
veloute, fried caper, maiden salad

### SALMON - 165:-

Seasonal vegetables, black rice, avocado  
cream, chili espelette

### GRATINATED CHÈVRE SALAD - 195:-

Soured beetroots, roasted carrots,  
walnuts, raspberry vinaigrette

### CHEESEBURGER - 195:-

double meat, double cheese, caramelized  
onion, tomato, dressing, fries

### STEAK MINUTE - 195:-

Tomato salad, bearnaise sauce, fries

### SEARED TUNA - 195:-

Glass noodles, soy, herbs, avocado, sweet  
sauce.

### CHICKEN SALLAD 165:-

kale, quinoa, pomegranate, citronette

### CHAMPAGNE THURSDAY

Extend your weekend by drinking champagne  
on Thursdays at Crème!

Our house champagne, Taittinger, at  
95:- per glass and 500:- per bottle

# COFFEE & TEA



- FILTER COFFEE - 35:-
- ESPRESSO - 28:-
- DOUBLE ESPRESSO - 36:-
- CAPPUCINO - 42:-
- LATTE - 44:-
- MACCHIATO - 38:-
- VANILLA ICE LATTE - 59:-
- HOT CHOCOLATE 45:-
- TEA - 35:-

We love people and great food and service  
is our passion!

Our focus is you, our guest, and being able  
to serve you a great lunch or dinner, as  
well as create a friendly and happy atmo-  
sphere which will make you return - often!

## SOFT DRINKS & JUICE



- Soft drinks - 38:-
- Sparkling water- 29:-
- Lemonade - 49:-
- Ginger Shot- 25:-
- Cold Brew Matcha - 69:-
- Ginger Beer - 55:-

ASK THE WAITER FOR THE  
BIG BEVERAGE LIST