

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

Wild minced beefs, mushroom sauce, lingonberry,
mashed potato

TUESDAY

Salmon, shrimps, egg, white wine sauce, dill,
lemon oil, boiled potato

WEDNESDAY

Chicken curry, haricot verts, coriander, pickled red
onion, grilled tortilla bread, rice

THURSDAY

Salisbury steak, fried onion, cucumber salad,
roasted potato, buttered gravy

FRIDAY

Grilled flank steak, "Patatas ala riojana", chorizo,
onion, pepper, herb mayonnaise



PASTA -139:-

Spaghetti, veal meatballs, tomato sauce, parme-
san, basil oil

VEGETARIAN

Roasted parsnip, egg, browned butter emulsion,
silver onion, kale chips

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 atmosphere 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