

# 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

Corn-fed chicken, couscous, sundried tomatoes,  
yellow beet roots, mint yoghurt, water cress

### TUESDAY

Fillet of salmon, red curry, coconut milk, lemon  
grass, red chili, cashew nuts, coriander, rice

### WEDNESDAY

Salisbury steak, veal gravy, onion, fried eschalot,  
pickled gherkin, parsley, potato purée

### THURSDAY

Fish & Chips, tartar sauce, lemon, dill

### FRIDAY

Grilled flank steak, red onion marmalade, tarragon  
gravy, browned butter, fried parsnip, parsley,  
roasted potato



### PASTA -139:-

Cavatappi, ragu bianco, veal mince, white wine,  
cream, mushrooms, sage

### VEGETARIAN

Smoky point cabbage, poached egg, green pea  
cream, butter fried chestnuts, pine nuts,  
water cress

### 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.

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