

BEVERAGE

Full & Half glass

BUBBLES

N.V. Julia Navines, Blanc de Noirs, Cava - 104:-

Pol Roger Brut Vintage, Champagne, 2008 - 185 :-

N.V. Taittinger Champagne Brut Reserve, 138 :-

WHITE

Domaines de La Baume, Le Mariés, Loire,

France, 2016 102 :-

Bestheim, Alsace Grand Cru, France, 2015 112 :-

Bouchard Aine, Chablis, France 2017 129 :-

Black Stallion, Chardonnay, USA, 2016 129 :-

ROSÉ

Chateau Minuty, Cotes de Provence, France

2017 - 115 :-

RED

Jean-Claude Boisset, Hautes-Côtes de Nuits,

Bourgogne, 2014 129 :-

Cadetto, Sangiovese, Italy, 2016 102 :-

Bonpas, Côtes du Rhône, France, 2016 119 :-

Black Stallion, Cabernet Sauvignon, USA, 2015 145 :-

BEERS & CIDER 33cl

Peroni Nastro Azzurro, Tap, Ita 5.1% 72/38kr

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

Briska Fläder Cider, Swe, 4.5% 69kr

PLAT DU JOUR

129:-

SERVED BETWEEN 11:00 and 14:30

MONDAY

Sous vide chicken, savoy cabbage, puy lentils,
lemon thyme sauce

TUESDAY

12 hour cooked ribs, tomato sauce, aubergine,
chickpea, bulgur, coriander

WEDNESDAY

Fish & Chips, fried potato wedges, lemon,
fennel salad, dill mayonnaise

THURSDAY

Boeuf Bourguignon, boiled potato, bacon,
mushrooms, silver onion

FRIDAY

Grilled beef, potato cake, Haricot Verts, ,
Chipotle béarnaise

PASTA -139:-

Linguine, tomato sauce, meatballs, rocket
salad, parmesan

VEGETARIAN

Beet-root risotto, pickled beet-roots, grated
halloumi, sorrel, roasted hazelnuts

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 SALAD -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