



OSTRON & CHAMPAGNE

OSTRON FINE DE CLAIRE	30
3 OSTRON & ETT GLAS PIPER-HEIDSIECK CUVÉE BRUT CHAMPAGNE	195
12 OSTRON & EN FLASKA BOLLINGER SPECIAL CUVÉE	1495

SMÅ TALLRIKAR & FÖRRÄTTER

GÖTT KÖTT KVÄLLENS CHARKUTERI	75
MARCONAMANDLAR SALTA, ROSTADE	45
TORRES CHIPS / ADDERA DIPP GRÄDDFIL, STENBITSROM, GRÄSLÖK	40 / 85
MARINERADE OLIVER	40
1/2 GRÖN SPARRIS	195
AVRUGA CAVIAR, POTATISSKUM, NÄSSLOR, RIVEN KALVRYGG	
GRAVAT & SOTAT VILDANDSBRÖST FRÅN VARBERG	165
RABARBER, RAMSLÖKSMAJONNÄS, FRITERAD LÖK, ROSTADE FRÖN	
RÖDING I RÖKT SMÖR	175
ROSELLERI, KRONDILLSÄPPLE, STENBITSROM, GURKA	

VARMRÄTTER

GRÖN SPARRIS	285
AVRUGA CAVIAR, POTATISSKUM, NÄSSLOR, RIVEN KALVRYGG	
BAKAD TORSK	275
PANCETTA, POTATIS, ALGER, ÄGGULA, MATELOTE	
HÄNGMÖRAT LAMM	265
ROSTAD TOMATBULJONG, ROSÉSALLAD, STEKT OST, MANDEL	
SPÄTZLE	195
CHAMPINJONER, TOMATBULJONG, GRUYÈRE, TRYFFEL	

DESSERTER

MEJERIHANTVERK	135
3 OLIKA OSTAR, SIVANS KNÄCKEBRÖD, MARMELAD	
RÖDBETSKAKA	115
KITTOST, PUFFAT BOVETE, RÖDBETS- OCH SVARTVINBÄRSMARMELAD	
HAVTORN	95
SPRITIG KAKA, CHOKLADKRISTALLER OCH ROSMARIN	
KVÄLLENS LILLA SÖTA	45
EN KULA GLASS ELLER SORBET	

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Atelier is a cash free establishment



OYSTERS & CHAMPAGNE

OYSTER FINE DE CLAIRE	30
3 OYSTERS & A GLASS OF PIPER-HEIDSIECK CHAMPAGNE	195
12 OYSTERS & A BOTTLE OF BOLLINGER SPECIAL CUVÉE	1495

SMALL PLATES & STARTERS

SNACKY MEAT CHARCUTERI OF THE DAY	75
MARCONA ALMONDS SALTED & ROASTED	45
TORRES CHIPS / ADD DIP SOUR CREAM, LUMPFISH ROE, CHIVES	40 / 85
MARINATED OLIVES	40
½ GREEN ASPARAGUS	195
AVRUGA CAVIAR, POTATO FOAM, NETTLE, TEARED VEAL	
CURED WILD DUCK FROM VARBERG	165
PICKLED ONION, PUMPKIN MAYONNAISE, SOY ROASTED SEEDS- & NUTS	
CHAR IN SMOKED BUTTER	175
CELERIAC, DILL, APPLE, LUMPFISH ROE, CUCUMBER	

MAINS

GREEN ASPARAGUS	285
AVRUGA CAVIAR, POTATO FOAM, NETTLE, TEARED VEAL	
BAKED COD	275
PANCETTA, POTATOES, SEAWEED, EGG YOLK, MATELOTE	
DRY-AGED LAMB	265
ROASTED TOMATO BROTH, RADICCHIO, CHEESE, ALMONDS	
SPÄTZLE	195
MUSHROOM, TOMATO BROTH, GRUYÈRE, TRUFFLE	

DESSERTS

CHEESE PLATTER	135
THREE DIFFERENT CHEESES, SIVANS CRISP BREAD, MARMALADE	
BEETROOT CAKE	115
WASHED RIND CHEESE, BUCKWHEAT, BLACK CURRANT MARMALADE	
SEA BUCKTHORN	95
LIQUEUR-SOAKED SPONGE CAKE, CHOCOLATE, ROSEMARY	
SWEET TOOTH	45
ONE BOWL OF ICE CREAM OR SORBET	

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