



## **OSTRON & CHAMPAGNE**

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

## **SMÅ TALLRIKAR & FÖRRÄTTER**

GÖTT KÖTT KVÄLLENS CHARKUTERI	75
MARCONAMANDLAR SALTADE & 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
ROTSELLERI, KRONDILLSÄPPLE, STENBITSROM, GURKA	

## **VARMRÄTTER**

GRÖN SPARRIS	285
AVRUGA CAVIAR, POTATISSKUM, NÄSSLOR, RIVEN KALVRYGG	
SMÖRSTEKT FJÄLLÖRING	265
FÄRSK LÖK, SPENAT, RÄDISA, GRANATÄPPLE	
HÄNGMÖRAT LAMM	265
ROSTAD TOMATBULJONG, ROSÉSALLAD, STEKT OST, MANDEL	
SPÄTZLE	195
CHAMPINJONER, TOMATBULJONG, GRUYÈRE, TRYFFEL	

## **DESSERTER**

MEJERIHANTVERK	135
3 OLIKA ÖSTAR, SIVANS KNÄCKEBRÖD, MARMELAD	
RÖDBETSKAKA	115
KITTOST, PUFFAT BOVETE, RÖDBETS- OCH SVARTVINBÄRSMARMELAD	
RABARBERKOMPOTT MED KARDEMUMMA	95
BRYNT SMÖRGLASS, ROSTAD HAVRE, VIT CHOKLAD	
KVÄLLENS LILLA SÖTA	45
EN KULA GLASS ELLER SORBET	

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## OYSTERS & CHAMPAGNE

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

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## 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, ROASTED SEEDS- & NUTS	
CHAR IN SMOKED BUTTER	175
CELERIAC, DILL, APPLE, LUMPFISH ROE, CUCUMBER	

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## MAINS

GREEN ASPARAGUS	285
AVRUGA CAVIAR, POTATO FOAM, NETTLE, TEARED VEAL	
ARCTIC TROUT	265
STEWED ONIONS, SPINACH, RADISH, POMEGRANATE	
DRY-AGED LAMB	265
ROASTED TOMATO BROTH, RADICCHIO, CHEESE, ALMONDS	
SPÄTZLE	195
MUSHROOM, TOMATO BROTH, GRUYÈRE, TRUFFLE	

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## DESSERTS

CHEESE PLATTER	135
THREE DIFFERENT CHEESES, SIVANS CRISP BREAD, MARMALADE	
BEETROOT CAKE	115
WASHED RIND CHEESE, BUCKWHEAT, BLACK CURRANT MARMALADE	
RHUBARB COMPOTE	95
BROWNE BUTTER ICE CREAM, OATS, WHITE CHOCOLATE	
SWEET TOOTH	45
ONE BOWL OF ICE CREAM OR SORBET	

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