



ALCOHOL FREE

Soft drink

39:- Sanpellegrino mineral water 39:- / 59:- Small

25cl / Large 75cl **For
children 25:-**

Glass of milk / Glass of orange juice / MORE tetra pear **Non-
alcoholic beer 69:-**

Non-alcoholic cider 69:-

Non-alcoholic wine 69:-

White / Red / Sparkling **Alcohol-
free cocktail SEK 99** Your drink
request.

DRAFT BEER

Norrland's Gold 40cl 72:-

A Ship Full Of IPA 40cl 82:-

BOTTLED BEER & CIDER

Mariestads EXPORT 50cl 89:- Wisby

**Wiesse 50cl 109:- Gluten-free
beer 82:- Menabrea**

33cl 82:- Fenix Brewery

Pale Ale 33cl 82:- Fenix Brewery IPA 33cl

82:- Krusovice 33cl 79:- Heineken

33cl 79:- Corona 33cl

79 :- Mariestads

Continental 4.2%

33cl SEK 69 Sitting Bulldog IPA 33cl SEK 82 Cider

SEK 79

Pre-drinks

French 75 SEK 129

Gin, prosecco, syrup, lemon.

Rossini SEK 129

Strawberry puree, cava, lemon juice.

Aperol spritz SEK 129

Aperol, orange, prosecco, soda water.

LES ENTRÉES / APPETIZERS

Oysters

SEK 35 / SEK 99 3

fresh French oysters served with chive oil, vinegar, chopped apple and lemon.

Grilled garlic bread with olive tapenade (G, L) SEK 79 Garlic and herb grilled sourdough bread with tapenade and marinated olives.

Le Bon's classic toast skagen (Ä, G)

Small SEK 159 / Large SEK

239 Butter-fried sourdough bread with hand-peeled prawns, calix roe, chopped red onion, fresh dill and lemon.

Burrata with fresh basil and strawberries (G, L) 139:- Italian burrata with strawberry balsamic, fresh strawberries, baked summer tomatoes, crispy smoked side soda, fresh basil and grilled sourdough bread.

Chevré chaud toast (G, L) SEK 139

Butter- fried sourdough bread with au gratin French chevré cheese, beetroot chutney with rhubarb and icon, roasted walnuts and apple cider vinegar syrup.

Cheese & charkplanka (G, Ä, L)

SEK 179 per person / SEK 289

per person Southern French and Italian charcuterie, brie cheese, comté cheese, cornichons, tapenade, mozzarella sticks, yicon marmalade, aioli, marinated olives, grapes, melon and seed kernels.

Escargot de bourgogne (G, L) 129:- Herb and garlic gratin snails with toasted sourdough bread.

(G= Contains gluten L= Contains lactose Ä= Contains eggs)

LES PLATS DE VIANDE / MEAT DISHES

Pepper roast oxÿilé coeur de ÿilet 200g SEK 389 (L)

Sauteed pepper-rolled oxÿilé served with cognac pepper sauce, sautéed haricots verts, caramelized onions and your choice of side dishes.

Choice of accessories:

French fries /

Fried new potatoes

Le Bon's classic plank steak (L, Ä)

Served with your choice of meat, duchess potatoes, béarnaise sauce, red wine cloud, bacon-wrapped haricot verts, baked tomato, butter sauteed primroses and herb butter.

Choice of meat:

Tender sirloin steak 220g SEK 319 /

Sauteed oxÿilé coeur de ÿilet 200g SEK 429

Grilled ÿläskÿilé 249:- (L, Ä)

Served with choron sauce, red wine cloud, butter sauteed primroses and fries.

Savoy cabbage ballotine (vegan) SEK 219

Mushroom and celeriac duxelle with grilled portabello, mushroom consommé, sautéed tofu and green onions.

ADDITIONAL ACCESSORIES

Bearnaise sauce SEK 20

Choron sauce 20:-

Red wine sky 20:-

Aioli SEK 20

Pepper sauce 25:-

French fries SEK 25

Fried new potatoes SEK 25

Green salad with French dressing SEK 25

LES PLATS PRINCIPAUX / MAIN COURSES

Steak sandwich (G, Ä) 229:-

Toasted sourdough bread with Swedish tenderloin sirloin steak, dijonnaise, crispy salad, iced silver onion, pickled cucumber, bacon chutney and amandine potato chips.
Served with fries and our own béarnaise sauce.

Moules frites (Ä, L) SEK 239

Cream- boiled blue mussels with white wine, chilli, garlic, fennel, tomato and root vegetables. Served with fries and aioli.

Raw beef (Ä, L) SEK

269 Dijonnaise, iced silver onions, fried capers, grated parmesan and amandine potato chips. Served with fries.

Truffle pasta with grilled tenderloin steak (G, Ä, L) SEK 229

Fresh pasta with baked portabello mushrooms, truffle oil, mushroom consommé, white wine, cream and parmesan.
(Can get vegetarian)

Grilled red trout (L) 289:-

Chive flavored white wine veloute, lightly pickled cucumber, hand-peeled prawns, calix roe, smoked lemon, dill and butter sauteed new potatoes.

Southern French ice casserole (Ä, L)

279:- Catch of the week, hand-peeled prawns, mussels, root vegetables, white wine, cream, tomato, new potatoes, Parmesan and chopped green onions.
Served with grilled sourdough bread and aioli.

Risotto with asparagus and leek (L) 209:-

Green asparagus, vegetable and asparagus consommé, butter, white wine, grated Parmesan, chive oil and dried leek.
(Can get vegan)

Burrata salad (G, L) 209:-

Italian burrata with romaine lettuce, small tomatoes, cucumber, melon, strawberries, roasted walnuts and strawberry vinaigrette.
Served with toasted sourdough bread.

Ceasar salad (Ä, G) SEK 199

Grilled Swedish chicken leg with Caesar cream, romaine lettuce, cocktail tomatoes, cucumber, sliced silver onions, bacon crisps and croutons.
(Hand-peeled prawns + SEK 30)

(G= Contains gluten L= Contains lactose Ä= Contains eggs)

LES PIZZAS / PIZZAS

Prosciutto di Parma (G, Ä, L) 189:- Tomato sauce, mozzarella, prosciutto, aioli, baked cocktail tomatoes, Amandine potato chips, baby spinach and parmesan.

Formaggio di Capra (G, L) 179:- Sour cream, mozzarella, crumbled chèvre, beetroot chutney, apple cider vinegar syrup, roasted walnuts, dried leeks and baby spinach.

Salame (G, Ä, L) SEK 199
Tomato sauce, mozzarella, two types of Italian salami, aioli, grated parmesan and baby spinach.

Frutti di Mare (G, Ä, L) SEK 199
Tomato sauce, mozzarella, hand-peeled prawns, iced silver onions, aioli, mussels and baby spinach.

CHILDREN'S MENU

Creamy pasta with grilled chicken legyilé (G, Ä, L) 89:- Fresh pasta with mushroom consommé and cream.

(Can get vegetarian)

(Gluten-free pasta + SEK 30)

Pancakes (G, Ä, L) SEK 59
Served with strawberry jam and cream.

Margherita (G, L) SEK 89
Tomato sauce, mozzarella and French herbs.

READ DESSERT / DESSERTS

A summer dream with strawberries & rhubarb (L) 109:- Strawberry and rhubarb compote, vanilla ice cream, fresh Swedish strawberries, lightly whipped cream, dulce de leche and dried strawberries.

Mille Feuille (G, L) SEK 109

Crispy puff pastry sheets with passion fruit compote, mascarpone cream with vanilla and fresh strawberries.

Crème brûlée (Ä, L) SEK 99 Served with raspberry sorbet.

Chef's chocolate truffle with calvados flavor (L) SEK 59 Served with raspberry coulis and fresh berries.

FRENCH CHEESE A piece of brie cheese (L) SEK 49 / A piece of comté cheese (L) SEK 49 Served with fennel and icon marmalade.

ICE CREAM AND SORBET A scoop of vanilla ice cream SEK 49 with chocolate sauce.
A scoop of raspberry sorbet SEK 49 with raspberry coulis.
A scoop of vegan ice cream SEK 49 with raspberry coulis.

COFFEE AND TEA

Coffee 35:-
Espresso SEK 30 / SEK 39
Cappuccino SEK 39
Caffe latte 42:-
Tea 35:-
Black / red / green

AVEC & COFFEE DRINKS Caffé corretto calvados / grappa SEK 109 Calvados or Grappa, espresso, cane sugar.

Irish coffee (L) 129:-
Whiskey, coffee, brown sugar, cream.

Le Bon's espresso martini SEK 139
Galliano, kahlúa, vodka, espresso, ice.

Hot Shot (L) 109:-
Galliano, coffee, cream.

Cognac / Whiskey from SEK 26/cl
Ask the waitress about the current range.

A Work

Monday Friday at 14:00 18:00

Saturday 12:00 16:00

Sunday 14:00 16:00

All dishes are served for SEK 159

Truffle pasta with grilled sirloin steak (G, Ä, L)

Fresh pasta with baked portabello mushrooms, truffle oil, mushroom consommé, white wine, cream and parmesan.

(Can get vegetarian)

Southern French Ice Casserole (Ä, L)

Catch of the week, hand-peeled prawns, mussels, root vegetables, white wine, cream, tomato, new potatoes, Parmesan and chopped green onions.

Served with aioli.

Grilled soft drink (L, Ä)

Served with choron sauce, red wine sauce, butter sauteed primroses and fries. fried new potatoes and homemade béarnaise sauce.

Risotto with asparagus and leeks (L)

Green asparagus, vegetable and asparagus consommé, butter, white wine, grated parmesan, chive oil and dried leeks.

(Can get vegan)

Burrata salad (G, L)

Italian burrata with romaine lettuce, cocktail tomatoes, cucumber, melon, strawberries, roasted walnuts and strawberry vinaigrette.

Served with toasted sourdough bread.

Caesar salad (Ä, G)

Grilled Swedish chicken leg with caesar cream, romaine lettuce, cocktail tomatoes, cucumber, sliced silver onions, bacon crisps and croutons.

(Hand-peeled prawns + SEK 30)