



ALCOHOL FREE

Soft drink

39:- Pepsi / Pepsi Max / 7up Zero / Zingo

Sanpellegrino mineral water 39:- / 59:- Small 25cl /

Large 75cl **For the children**

25:- Glass of milk /

Orange juice / Apple juice **Non-alcoholic beer**

69:- Non-alcoholic

cider 69:- Brisk raspberry /

Brisk pear **Alcohol-free wine SEK**

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:- Daura Damm

Glutenfree 33cl 82:- Menabrea 33cl 82:-

Fenix Brewery Pale Ale

33cl 82:- Krusovice 33cl 79:- Heineiken

33cl 79:- Corona 33cl

79:- Sitting Bulldog IPA

33cl SEK 82

**Mariestads Continental 4.2% 33cl
SEK 69**

Briska Strawberry & rhubarb SEK 79

Briska Pear 79:-

LES ENTRÉES / APPETIZERS

Oysters

SEK 35 / SEK 99 3

Guyere cheese gratin French oysters with tarragon and chopped onion.

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

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

Cheese tray (G, L) SEK 129

The chef's three selected cheeses.

Served with iconic marmalade, fresh fruit and French spiced bread Pain d'épices.

Gambas "pil pil" (G) SEK 149 Hot

prawns sautéed in fresh garlic and chilli.

Served with lime oil, fried garlic and grilled bread.

Carpaccio (L) 189:- Thin

slices of oxýilé served with fried mushrooms, silver onions, pickled mustard seeds, cream cheese cream and fried oyster slices.

LES PLATS PRINCIPAUX / MAIN COURSES

Royal with cheese 200g (G, Ä, L) SEK 219 Le

Bon's twist on a classic cheeseburger.

Double burger with cheese, caramelised onion, dill pickled cucumber, dijonnaise, iced silver onion and roasted onion.

Moules frites (Ä, L) SEK 229

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

Truffle pasta with grilled tenderloin steak (G, Ä, L) SEK 239 Fresh pasta

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

(Can get vegetarian)

Lobster risotto (G, L) SEK 249

Creamy risotto with butter-fried lobster meat, grated parmesan and dill croutons.

Butter sauteed cod fillet (L) 279:- Fresh

cod fillet served with tomato concasse, butter-fried mushrooms, conyite side soda, baked tomato, sautéed fried onion and potato fondant.

Grilled sirloin steak from Bjursund 200g (L) SEK 289

Swedish sirloin steak served with port wine sauce, potato gratin and haricot verts.

Plank steak on sirloin steak from Bjursund 200g (Ä, L) SEK 329

Served on a plank with duchess potatoes, béarnaise sauce, red wine sauce, bacon-wrapped haricot verts, baked tomato, butter-sautéed primroses and herb butter.

Pepper steak 200g (L) 399:-

Softened Nordic pepper-rolled oxÿilé served with cognac pepper sauce, sautéed haricots verts, caramelized pepper onions and French fries.

EXTRA ACCESSORIES

Bearnaise sauce / Aioli / Choron sauce SEK 20

Pepper sauce 25:-

Fried new potatoes / French fries / Side salad SEK 25

Potato gratin 45:-

READ DESSERT / DESSERTS

Ice cream (L) / Sorbet

A scoop of vanilla/pistachio ice cream SEK 49

A scoop of the house sorbet SEK 49

The chef's chocolate truffle with calvados flavor (L) SEK 59 Served with cherry coulis and fresh berries.

Affogato (L) SEK 69

Vanilla ice cream with hot espresso, served with caramel sauce and cream.

Crème brûlée (Ä, L) SEK 99 Served

with the house sorbet.

Chocolate fondant with

pistachio ice cream (G, Ä, L) SEK 109

Warm creamy chocolate fondant served with candied coffee beans and pistachio coral.

Cheese tray (G, L) SEK 129

The chef's three selected cheeses.

Served with iconic marmalade, fresh fruit and French spiced bread Pain d'épices.

CHILDREN'S MENU

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

Classic cheeseburger (G, Ä, L) 89:- Le Bon's classic cheeseburger.

Pancakes (G, Ä, L) SEK 59

Served with strawberry jam and cream.

WHISKEY

The Macallan SEK 38/cl

Double cask 12yrs

Ballantines Single malt Scotch SEK 32/cl

The Glenburgie 15yrs

Tullamore Dew SEK 28/cl

Jack Daniels SEK 28/cl

Tennessee Whiskey

Black Label SEK 28/cl

Johnnie Walker

COGNAC

Renault XO SEK 38/cl

Carte Noire XO

Braastad Cognac XO SEK 32/cl

Fine & Elegant

ROME

Plantation Rum Isle of Fiji SEK 30/cl

Isle. Full and deep, vanilla
caramel, honey, ginger and fruity hints
of plum and coconut.

Plantation XO 20th anniversary. SEK 38/cl

Barbados. Powerful and long-lasting
taste of dark chocolate, cloves and caramel.

AVEC & COFFEE DRINKS

Irish coffee (L) 139:-

Whiskey, coffee, brown sugar, cream.

Le Bon's espresso martini SEK

139 Galliano, kahlúa, vodka, espresso, ice.

Kaffe Karlsson (L) 139:-

Baileys, cointraeu, coffee, cream.

Hot Shot (L) 109:-

Galliano, coffee, cream.

Daron Fine Calvados SEK 20/

cl France. Full and rich flavor
with hints of apple and vanilla.
Long balanced finish.

Morelli Grappa SEK 30/

cl Italy. Grapey, oily taste with
some sweetness, straw and herbs.

After Work

159:

Mon - Fri 14:30 - 18:00

Drink AW:

Draft beer SEK 59

Glass of wine SEK 69

Royal with cheese 140g (G, Ä, L)

Le Bon's twist on a classic cheeseburger.

Cheese, caramelised onion, dill pickled cucumber, dijonnaise, iced silver onion and roasted onion.

Southern French Ice Casserole (Ä, L)

Haddock, hand-peeled prawns, mussels, root vegetables, white wine, cream, tomato, new potatoes and chopped green onions.

Served with aioli and grilled bread.

Grilled sirloin (Ä, L)

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

Mushroom risotto (L)

Creamy risotto with butter, mushrooms, white wine, mushroom consommé and grated parmesan.

(Vegetarian)

Caesar salad (Ä, G)

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

(Hand-peeled prawns + SEK 30)

Weekend lunch

159:

Saturdays 12:00 - 16:00
Mineral water and coffee included.

Royal with cheese 140g (G, Ä, L)

Le Bon's twist on a classic cheeseburger.

Cheese, caramelised onion, dill pickled cucumber, dijonnaise, iced silver onion and roasted onion.

Southern French Ice Casserole (Ä, L)

Haddock, hand-peeled prawns, mussels, root vegetables, white wine, cream, tomato, new potatoes and chopped green onions.

Served with aioli and grilled bread.

Grilled sirloin (Ä, L)

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

Mushroom risotto (L)

Creamy risotto with butter, mushrooms, white wine, mushroom consommé and grated parmesan.

(Vegetarian)

Caesar salad (Ä, G)

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

(Hand-peeled prawns + SEK 30)