



FOR 3-6 PERSONS

650 SEK/P

A family dinner, as french it "can" be!

In 3 courses you will experience part of the fantastic French cuisine. We promise you will be both pleased and satisfied!

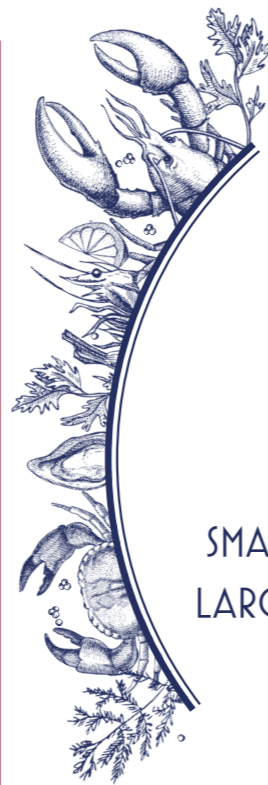
CHARCUTERIE DU JOUR

← 3 KINDS OF CHARCUTERIE FROM FAMILJEN HANSEN, 100 G 130 SEK

3 KINDS OF LOCAL CHEESE, 130 SEK



LES FROMAGES



Plateau de la Mer

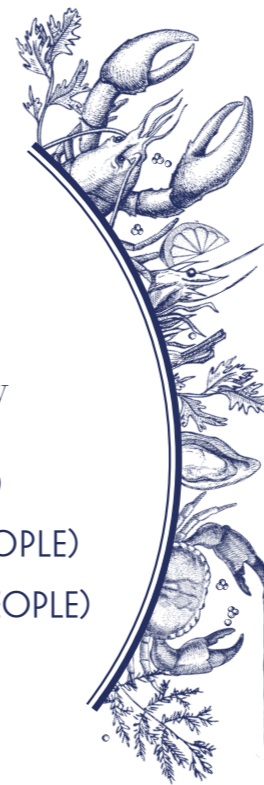
Served Tuesday to Saturday

FRESH OYSTERS (DAILY PRICE)

SMALL SEAFOOD PLATEAU (1-3 PEOPLE)

LARGE SEAFOOD PLATEAU (3-6 PEOPLE)

(Ask for today's selection of seafood)



SEE OUR SEPARATE WINE LIST

PLATS SIGNATURE

L'OMBLE CHEVALIER

Arctic char, Sandefjord sauce, smoked butter, trout roe, dill, cauliflower & sautéed carrots

315 sek

LE CHEVREUIL SAUCE GRAND VENEUR

Swedish venison, cabbage, pickled lingonberries, mushrooms, cabbage root & dark chocolate

335 sek

LES ŒUFS DE FORET

Creamy egg, mushrooms & vegetables from the forest, Jerusalem artichoke, broad beans & parmesan

275 sek

LA CITROUILLE RÔTIE

Roasted pumpkin, fresh beans, lemon, kale & broccoli pesto

265 sek



BRASSERIE
Bar & Grill
REX *etabl. 1996*



BRASSERIE DANS LE MAGNIFIQUE HÔTEL DE VILLE

REX RÅDHUSET, UMEÅ / 090-70 60 50 / WWW.REXUMEA.COM

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LUNCH MON-FRI 11-14, DINNER MON-THU 17-22:30, FRI-SAT 17-23

ENTRÉES

LE STEAK TARTARE

Topside, sauce gribiche, herb salad & cured egg yolk

155 sek with french fries 175 sek

LES CHAMPIGNONS

Mushrooms from the forest, carnaroli rice, pine nuts, parmesan & chive oil

145 sek

LE TOAST CLASSIQUE

Whitefish roe from Obbola, red onion, chives, crème fraîche & buttered levain

165 sek

LES PÊCHES GRILLÉES

Grilled peach, Stöcksjö ham, whipped brie de maux & hazelnuts

145 sek

PLATS PRINCIPAUX

LA POITRINE DE PORC

Swedish pork side, grilled peach, turnip, sauce bordelaise & pommes aligot

275 sek

BROTTMÅLET

Grilled Swedish rib eye steak, ratatouille, sauce bearnaise & french fries

325 sek

LES MOULES FRITES

Swedish mussels, white wine, cream, parsley, aioli & french fries

225 sek

LE POULET RÔTI

Fried Swedish spring chicken, mushrooms from the forest, cabbage, tarragon & cream

295 sek

YOUR WAITER WILL PRESENT OUR DAILY SPECIAL

PLAT DU JOUR.

Also on our slate board.



TROIS PLATS 3 COURSE

STARTER

LES PÊCHES GRILLÉES

Grilled peach, Stöcksjö ham, whipped brie de maux & hazelnuts

MAIN

L'OMBLE CHEVALIER

Arctic char, Sandefjord sauce, smoked butter, trout roe, dill, Jerusalem artichoke & sautéed carrots

DESSERT

L'ÉGLANTIER

Rosehip & yoghurt sorbet, white chocolate, rosehip gel & cream cheese mousse

3-course menu 550 sek
Wine package 3-course 350 sek

DESSERTS

L'Églantier

Rosehip & yogurt sorbet, white chocolate, rosehip gel & cream cheese mousse 105 sek

La Tarte Tatin

Caramelized apples, puff pastry & vanilla ice cream 95 sek

Les Myrtilles

Meadowsweet ice cream, Swedish punch, meringue & blueberry granité 95 sek

La Crème brûlée

Vanilla & raw sugar 85 sek



DO YOU HAVE ANY ALLERGIES? PLEASE LET US KNOW.

Creative leader: Nils Albertsson

SWEDISH 57.1

Gin with arctic raspberry, Mancino Secco, lemon, sugar & champagne
140 SEK/EA

CLOUDBERRY CRUSTA

Cognac with cloudberry, Cointreu, lemon & sugared rim
140 SEK/EA

MOTOCICLETA

White wine, Aperol with sea buckthorn & soda
140 SEK/EA

KRYSANTEMUM

Dry Vermouth, Bénédictine, Gammeldansk & Absinthe.
150 SEK/EA



LITTLE JULIE

Sauternes, Absolut Elyx, anchovies broth & capers.
150 SEK/EA

A PUNSCH AND A HALF

Flaggpunsch, Akvavit & Punt e Mes
150 SEK/EA

ARMY & NAVY

Gin, lemon & Orgeat
140 SEK/EA

THE SWEDISH NOBILITY

Sweet Vermouth, dry Vermouth with arctic raspberry & Campari
140 SEK/EA

SPARKLING

PERRIER-JOÛET BRUT

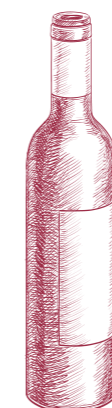
145 SEK/GLASS

Champagne

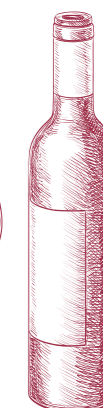
CASTELL D'OLÉRDOLA BRUT

105 SEK/GLASS

Cava



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BRASSERIE Bar & Grill REX *etabl. 1996*



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ALWAYS
DRIVE
SAFE

LOW ALCOHOL BEER

Mikkeller, Ambler
33 cl (0,3 %), **55 sek**

Mikkeller, Drink 'in the sun
(0,3 %), 33 cl, **55 sek**

Carlsberg non alcoholic, 33 cl, **45 kr**

Eriksberg, Hovmästarlager
(0,5 %) 33 cl, **45 sek**

Nils Oskar (2,7 %), 33 cl, **55 sek**

Light beer, 33 cl, **38 sek**

NON ALCOHOLIC

Richard Juhlin, Sparkling, **85 sek**

Rudenstams White Currant, **70 sek**

Rudenstams Black Currant, **70 sek**

DRIVE SAFE COCKTAIL

Cocktail 0 %, **49 sek**

Lemonade **35 sek**

H2O

Sparkling water, large **49 sek**
small, **29 sek**

Cider

ANGRY ORCHARD
USA (5 %), **78 sek**

FEJÖ CIDER DEMI-SEC 2017

DENMARK (4,3 %), **98 kr**

GOLDKEHLCHEN APPLE

AUSTRIA (4,5 %), **79 sek**

DUPOUT CIDRE BIOLOGIQUE (5,5%)

75CL, **250 sek**

DUPOUT CIDRE RÉSERVE (7,0%)

75CL, **299 sek**

REX WORLD OF BEER



WESTERBOTTENS BRYGGERI

Sävar, Umeå, Sweden

Malgomaj, pilsner (5 %), **83 sek**

Röbäck, Red Ale (5,6 %), **83 sek**

BEER STUDIO

Teg, Umeå, Sweden

Equalizer, IPA (6,5%), **89 kr**

Loop, Session Lager (4,7 %), **83 kr**

BRYGGVERKET

Stöcksjö, Umeå, Sweden

Janne Shuffle, IPL (5,1 %), **83 sek**

41337, Session Pale

Ale (4,7 %), **81 sek**

Dubbelpipa, DIPA (9,5 %), **93 sek**

HANTVERKSBRYGGERIET

Västerås, Sweden

Belgoporter (7,0 %), **98 sek**

NYA CARNEGIE BRYGGERIET

Stockholm, Sweden

100W, IPA (6,8 %), **82 sek**

Luma, Pils (5,1 %), **77 sek**

Amber Ale (4,8 %), **80 sek**

ST. ERIKS BRYGGERI

Stockholm, Sweden

Elderflower IPA (6,4 %), **85 sek**

BROOKLYN BREWERY

Brooklyn, New York, USA

Naranjito, Pale Ale (4,5 %), **79 sek**

Bel Air Sour (5,8 %), **89 sek**

BOULEVARD BREWING

Kansas City, USA

Tank 7, Farmhouse Ale (8,5 %), **99 sek**

ALESMITH

San Diego, California, USA

Grand Cru, Belgian

Strong Ale 75 cl (10 %), **315 sek**

THE LOST ABBEY

San Marcos, California, USA

Citrus Sin 75 cl (5,8%) **350 sek**

SAM SMITH

Tadcaster, England

Chocolate Stout (5 %), **81 sek**

STIEGL

Salzburg, Austria

Weisse (5,1 %), **75 sek**

DUVEL MOORTGAT

Belgien

Big Chouffe Magnum 150 cl (8 %),
699 sek

BROUWERIJ 3 FONTEINEN

Belgien

Oude Kriek 37,5 cl (5,7 %), **133 sek**

BROUWERIJ HET ANKER

Belgien

Gouden Carolous Indulgence 75 cl,
(9,8 %), **300 sek**

BROUWERIJ LINDEMANS

Belgien

Cuvée René, Gueuze 37,5 cl (5,5 %),
129 sek

DUBUISSON

Belgien

Bush de Nuits 75 cl (13 %), **320 sek**

VERHAEGHE

Belgien

Duchesse De Bourgogne 75cl,
(6,2 %), **299 sek**

BRASSERIE ROCHEFORT

Belgien

Rochefort 6, Dubbel (7,6 %), **97 sek**
Rochefort 10, Quadrupel,



Bar manager: Axel Isholt