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This book is about more than just a restaurant or a building. As we see it, it’s about a part of Stockholm’s history. With this book we want to provide insight into our operations, and this is a way of presenting it with the decorum it deserves. Most Stockholmers are familiar with Riche and Teatergrillen, and Lilla Baren at Riche. An endless number of people have personal stories that have unfolded between these walls. And often more than a thousand people wander in and out of our doors each day. Usually leaving with a bigger smile than when they came.

An institution in Stockholm’s restaurant world, the Riche establishment has been around for a period that spans three centuries, from the late 19th century – 1893 to be exact – until today, the early 21st century. Ownership of the establishment has been passed like a family heirloom between a few owners, all of whom have treated the restaurant with great respect.

This book is for those who have visited us, or who would like to visit us, or who are just curious about Stockholm’s “Grandes Dames”. Initially it started out as a handbook for our employees, but became so well-liked that it’s now being distributed to a wider circle.

Hope to see you soon,

Riche, Lilla Baren och Teatergrillen
The walls of this establishment are steeped in tradition. The dining rooms and bars have been a social arena for power brokers and the cultural elite, young hipsters, old foxes and regular folk for over a hundred years. We’ve a great heritage to nurture but also a great responsibility never to stagnate. Riche, Teatergrillen and Lilla Baren are like living beings, with fresh new blood pulsing through their veins, every hour of every day. Our guests should always experience us as alert, fresh and on our toes. Our establishment is a haven and a refuge – where you can always expect that little extra. Particularly when it comes to food. The legacy Tore Wretman left us is an important one. Our menus are compiled in a classical style, always featuring Swedish husmanskost (traditional Swedish fare) and a selection of other dishes.

At Teatergrillen the silver trolley has been rolling out entrecôte with trimmings such as béarnaise sauce and pommes Pont Neuf for more than 50 years. We debone fish and flambé desserts tablesde. And even if Teatergrillen has more sophisticated dining room operations and more lavish items on the menu, all food served at the establishment is cooked in the same kitchen, with the same focus on fresh produce. We never use semi-fabricated products. Everything is made from scratch – from stocks to vinaigrettes.

Overall, you can say that what makes us unique is attention to detail in terms of how we treat our guests, our interior design and art, our culinary skills and the ambiance in the different parts of our establishment. We not only meet expectations – but strive to surpass them.
Since its inception in 1893, Riche has changed shape and owners a number of times. In the restaurant’s early history, Riche, Teatergrillen and Lilla Baren were completely different to what they are today. At that time, the establishment’s role model was Café Riche on Boulevard des Italiens in Paris, where much of the contemporary cultural elite gathered. To attract wealthy bourgeois Stockholmers, a restaurant with starched linen tablecloths, gold-framed mirrors and crystal chandeliers was created. The restaurant was frequented by this type of clientele for many years, along with officers and parties of gentlemen.

In the 1930s, the restaurant was transformed into a more contemporary place. Back then, Lilla Baren was a popular grill that attracted a wider audience, while Riche was frequented more by members of the Royal Dramatic Theatre’s acting ensemble, as well as authors, artists and intellectuals.

During World War II, Riche was on a slippery slope to ruin, caused by a decline in spending and ration coupons. The Wallenberg and Bonnier families made a concerted effort in collaboration with Ragnar Sachs and Gustav Wally to save the legendary restaurant with Tore Wretman at the helm, Riche became one of Sweden’s most innovative restaurants. Here new dishes and a new perspective on Swedish husmanskost (traditional Swedish fare) were introduced.
restaurant. The then 28-year-old Tore Wretman formed a company with these four and acquired the dilapidated restaurant. Wretman contributed many new ideas in Swedish culinary art and was the first to introduce Swedish husmanskost (traditional Swedish fare) into a restaurant milieu. He immediately renovated the part of the establishment that makes up today’s Teatergrillen, in a simpler, less formal style than Riche. As expected, Teatergrillen quickly became a new favorite spot for the actors and directors of the Royal Dramatic Theatre. Working for Wretman as maître d’ was Hans Bratt, whose affability and charm (not least with the women) quickly made him into a weaver of the social fabric for society at that time. In addition to royalty, guests included all the major stars of the period such as Ingmar Bergman, Sara Leander, Greta Garbo and a young Sven-Bertil Taube, to name a few.

The most recent major change was initiated at the end of the last millennium, when interior designer Jonas Bohlin was commissioned to create a personal and characteristic atmosphere throughout the establishment. The job also encompassed the task of modernizing the premises, the disposition and function of which had essentially remained unchanged since the 1960s. This entailed a 1000 square metre reduction in space in the cellar and on the first floor, but more importantly the entrances to Riche and Lilla Baren were moved from the office entrance to their
original locations at Birger Jarlsgatan 4 and the kitchen was rebuilt from scratch. The idea was to create a relaxed meeting place, centered on food and drink, where each guest would feel appreciated and noticed. Riche was to become the total 360 degree experience. Jonas was immediately inspired by the veranda ceiling’s tent-like design and ‘Circus’ and ‘Tivoli’ became watchwords for the revamp that had started. This can be seen for example in the lighting, featuring naked bulbs and spotlights in combination with brass, or the red carpet that constitutes the front of the bar. According to Jonas, the latter was inspired by the carpets that elephants walk on.

The elliptical tables and sofas in the dining room at Riche were crafted to create a dynamic dining room where guests feel comfortable whether they’re a party of two, or swell to eight or ten around the same table. In September 2002, Anders Timell joined the team at Riche and Teatergrillen from Restaurant Tranan at Odenplan, which at that time was part of the same company. As early as December that year, Teatergrillen was voted restaurant of the year, by the entertainment monthly Nöjesguiden. A lot of work still remained to be done however before we could say with confidence that we had found the key to long-term development of the establishment. Internally, we were trying to find a good way to complement and find replacements for the old waiter corps that had started working at Riche and Teatergrillen in the early 1970s. This took place gradually and laid the foundation for the entrance of a new generation at the restaurant.

As staff and routines fell into place the business slowly but surely grew into a unique landmark in Stockholm’s restaurant world. The finished transformation resulted in three restaurants with associated bars, filled to the brim with guests and a proud professional staff taking such pleasure in their work and with a level of service-mindedness that no other restaurant came close to – a position that we still hold today.

From the days of Wretman until now only a few changes have been made to Teatergrillen’s dining room. Thanks to this carefulness, the restaurant has now become an attraction in itself as one of Sweden’s best-kept restaurant environments.

Now we not only have an architectural heritage to nurture, but a promise of a 360 degree experience to live up to. This means that we’re constantly faced with new challenges and at the same time need to stay on top of the latest developments. In order for Riche to continue to live up to expectations, it’s important that all employees understand that what makes Riche such a unique place is the combination of many components – all of which are equally important and indispensible. One important part is a high level of expertise in food & beverage and service technique, another is an understanding of the importance of our historical legacy.
Art is a punkish contrast to all finery and grandeur at Riche, Teatergrillen and Lilla Baren. It’s there to make people stop and think. And it’s important that art work continues to touch people. Or as Jonas Nobel states in the title of one of his works: “The struggle for an idea worth fighting for continues.”

Guests at our establishment are consciously and subconsciously impacted by artwork that’s all around them. And the artists that are represented range from cutting edge contemporary to the old guard. In fact it’s rumored that the eminent Swedish sculptor Carl Milles is responsible for the original stucco throughout Lilla Baren at Riche, which he purportedly completed as a qualifying piece of work as an art student. It’s this eclectic mix of art – old and new – that contributes to making the restaurant’s ambiance edgy and stimulating.

Something strange happens when you look up at the ceiling in Lilla Baren and see the underwater creature there, spreading its tentacles. The bar suddenly becomes the bottom of an ocean and the people standing around seem to be in a submarine world. The creature’s presence also makes the young women, sea horses and undulating plants that adorn the walls stand out more. They are a part of the original interior and are there to create a feeling of beauty and an escape from reality. Bars often played this role in the past and still do today.
Examples of permanent artwork bought by Riche as an annual tradition.

The ceiling relief – even if it in many ways feels like a natural part of the room – is a new element created by artist Cecilia Ömalm Krajcikova. The extensive and complicated craftsmanship process was carried out in close collaboration with plasterer Gabriel Monsalves. A second person is also of crucial importance to the work, even though he died a long time ago. The piece is based on an image from German zoologist Ernst Haeckel’s set of illustrative books, Art forms in nature, published 1899-1904. The drawing from which Krajcikova gathered her inspiration depicts different illustrations of a captured starfish with the Latin name Astrophyton Darwinium. It’s a remarkable piece, not least because of its appearance. More of a body of tissue and cartilage, it resembles something from the plant kingdom. Both Haeckel’s image and Krajcikova’s relief are completely still, yet in some disturbing way they seem to be moving, as if each part has a life of its own.

Haeckel was a passionate supporter of Darwin’s ideas on natural selection, which made him a controversial figure in his day. His detailed depictions not only convey an inordinate fascination with the world’s outward appearance, but they also reflect specific beliefs about the foundation of life. And in a place such as Riche, mankind’s affinity with nature as described by Haeckel and reinforced by Krajcikova becomes very real, both in terms of being drawn to beauty and other types of desires.

Cecilia Ömalm Krajcikova is represented by Natalia Goldin Gallery. Thanks to Niclas Östlind for his text.
The permanent works of art in our restaurants are long-term acquisitions. One of the artists represented is Joakim Nordström, a well-known artist in Sweden and abroad.

During the late 1980s and early 1990s, Jockum Nordström illustrated a series of books on music. In the 1990s and 2000s, he created children’s books featuring Sailor and Pekka. Jockum has also been an illustrator at the Swedish daily Dagens Nyheter and created CD sleeves for clients such as Caesars Palace. As an artist he has had an enormous impact both in Sweden and abroad, including a solo exhibition at Moderna Museet in Stockholm in 2005, numerous exhibitions all over the world and several prestigious awards. A number of his pieces are part of the permanent collection at MoMA in New York. Born in 1963, Nordström lives and works in Stockholm. He’s represented by Galleri Magnus Karlsson in Stockholm.

Jockum Nordström’s art has a strong presence at our establishment. Illustrations from his Sailor and Pekka children’s books are on our menu covers and are seen as inspirational characters all over Riche. Lithographs by the artist also hang in the bar and restaurant. Sailor and Pekka and the other figures in his children’s books can almost be looked upon as good friends in the restaurant. In these colorful and lively images anything goes, nothing is impossible and you never know what new adventures will be sparked by small everyday events. In the company of these lively characters the atmosphere at the restaurant becomes festive and exciting.

The menu cover is taken from the book about Sailor and Pekka in which they go to a billiard hall on a Sunday after a gospel concert. The books
are created using a collage technique, featuring magnificent drawings and a teeming gallery of characters filled with unexpected personalities. A total of four Sailor and Pekka books have been published, inspiring many illustrators and designers, and today they are renowned classics.

In the more recent worlds created by Jockum Nordström, he mixes fantasy and reality. Images are stories that wind in through thoughts and dreams and out into the imagined space. The everyday seems to leap into something dreamlike and is given the ability to transform. In his drawings people often peer out towards the viewer as if asking a question. His work has mysterious charm. Erotic elements are recurrent – nakedness and high-rise buildings, salons with pianos and other musical instruments, horses and soldiers. Subtle humor that from time to time creates a melancholic ambiance with dark undertones.

In his collages, Nordström mixes various techniques and influences. Cutout silhouettes move in patterned spaces of foliage, birds and 19th century salons with instruments and odd characters. Music also plays an active role in these worlds. The collage is reminiscent of quilting and other traditional craftsmanship. Nordström draws inspiration from history, 18th century military campaigns, newspapers, silent film, art from India and the view over the suburbs from his studio – all in an exuberant cavalcade of life.

Jockum Nordström designed a limited edition New Year’s plate, given as gift to the restaurant’s regular patrons.
Safe Zones No. 8, 2003, video installation, 5 Models in mixed material, 7 surveillance cameras, 3 monitors.

Surveillance monitors in the restaurant, bar and Lilla Baren at Riche show various views of the restaurant’s toilets. The views vary from individual toilet stands to the wash basins, seen from above, angling downwards. People, however, are never seen in the images. Inside each toilet stand and other monitored areas are small-scale models encased in glass – and these are the spaces that are being monitored. Being a spectator outside the work and then changing position, believing that you will be filmed while in the restrooms, creates uncertainty and brings about a shift in position of power. When it’s later revealed that the monitors are surveilling models, not reality, an element of paranoia is highlighted, while giving rise to thoughts on fiction vs. reality, the private vs. public, being

Jonas Dahlberg studied architecture at the University of Lund and Malmö Art Academy. He lives and works in Stockholm. In 2005, his solo exhibition Invisible Cities was presented at Moderna Museet. He has participated in many exhibitions worldwide, including the 2003 Venice Biennial, 2003, and the 2004 Sao Paolo Biennial. In summer 2007, work from his series Safe Zones was featured in the exhibition Life is a dream in Stockholm. His work Safe Zones No. 8 also exists in a more advanced version called Safe Zones No. 10 at Moderna Museet. Jonas Dahlberg is represented by Galerie Nordenhake in Stockholm.
surveilled and believing that you are being surveilled. The work creates a sort of trick-of-the-mind feeling.

The experience raises many questions about society and surveillance, security and integrity. These qualities are recurrent in Jonas Dahlberg’s art; the multifaceted possibilities of interpretation and the visibility of social issues.

In his Invisible Cities exhibition at Moderna Museet in 2005, Jonas Dahlberg worked with small communities – towns we rarely see in the media. The invisible urban landscape – in the form of photographs and video installations. In the photo series Location Studies images are manipulated by removing identifiable elements such as windows and doors from the building facades. This creates a sense of how the familiar is made unfamiliar – what Freud calls the unheimlich. This gives rise to an eerie, nightmarish atmosphere that you are almost familiar with, but not quite. In his interest in emphasizing things that we rarely see or question, from the perspective of the viewer, the process turns the ordinary into something strange and uncanny. Often it’s a feeling of desolation and an anonymity that evokes such emotions. The gaze, how vision creates different power relations, how these change the different relationships between the viewer and the viewed, is often used as an active part of Dahlberg’s work, making the viewer a participant and aware.
The beautiful orange colored pattern on the restaurant's large vaulted window was created by Gunilla Klingberg. The pattern gives rise to associations with the renowned Aum mantra and Eastern philosophy. What you first believe to be ornate decorative patterns are found on closer inspection to be made up of brand logos. No luxury brands, however. But everyday discount store brands such as Lidl, Tesco and Spar Livs. Combining Eastern aesthetics and religion with the Western consumer society is a recurring theme through Gunilla Klingberg’s work. The design language is reminiscent of the seventies and the New Age movement. Major brand logos are intertwined graphically into abstract patterns. The formations are evocative of sustainability, creating a kind of meditative effect. We become captivated by something we see every day, recast in a new form. Klingberg’s work raises interesting questions about religion, contemporary spirituality and consumption.

Gunilla Klingberg was born in 1966 and works in Stockholm. She studied at RMI Berghs and later at Konstfack, the University College of Arts, Crafts and Design in Stockholm. In 2007, she took part in the Istanbul Biennial and has had exhibitions at Moderna Museet in Stockholm, Kiasma in Helsinki and at the Palais de Tokyo in Paris. One of her works is permanently placed at the entrance of Moderna Museet. She’s represented by Galerie Nordenhake in Stockholm.
Down On Your Knees is a work of art found in the men’s room at Teatergrillen, where artist Roger Andersson has glazed the inside of the toilets. The decorative delft-blue images are reminiscent of the fairytale world of children’s books, as well as the aesthetics of porcelain painting. But at the bottom of the toilet there is a new born baby and on top three figures undressing. Amongst the seemingly beautiful vegetation, which on closer inspection turns out to be weeds, lay razorblades. Aesthetics conceal, to later create an exciting clash between dystopia and utopia, between the beautiful and the dirty, the safe and the dangerous. The world is not what it seems. Cruel realism has forced an entry into the fairytale landscape.

Roger Andersson’s installations, sculptures and images often contain opposing forces, in which the contrast between the apparent and the actual content are in juxtaposition. The aesthetics and the titles mix different worlds and references, creating a sort of hybrid form of high and low, danger and security, beautiful and ugly.

**Roger Andersson**

If you turn a corner in London you can suddenly find yourself in another world. This is the feeling you get between the Lilla Baren and the kitchen area. Suddenly you find yourself in a dark corner with two street lamps spreading a blue glow. The artist behind this ghostlike atmosphere is Jonas Nobel. A poster is glued straight onto the black-painted imitation brick wall. The poster also indicates the title of the work ‘The Struggle for an idea worth fighting for continues’ bringing your thoughts back to the reality of the street. The title’s cryptic message points in different directions and bears reference to the artistic process, policy and social responsibility. What should we fight for? What is important? Nobel works with installations, collages, drawing and sculpture. His art often combines materials and machine-made objects into a sort of three-dimensional collage, which combined with thought-provoking titles, awakens many associations in the viewer’s mind.

JONAS NOBEL

Jonas Nobel attended the Academy of Fine Arts at Umeå University, and lives and works in Stockholm. In 2006, he participated in a group exhibition at Moderna Museet. In 2007, a book on Jonas Nobel’s work from 1999-2006 was published with the title: The Memory of this experience will slowly fade and you will eventually die, I’m so sorry, I’m very, very sorry. Jonas Nobel is a member of Uglycute, a design and art group that works to bring together art, design and architecture. He’s represented by Galleri Charlotte Lund in Stockholm.
At Riche, we’ve a number of recurring traditions that we proudly look forward to every year. Some of them are fairly new while others have been celebrated by the restaurant and our guests for many years. Our different traditions aim to clarify certain historical references of the establishment, while offering a break from the restaurant’s everyday activities.
Primörsalongen is our salute to the advent of spring. The emphasis is on Swedish spring vegetables such as new potatoes, beets and asparagus. Not only a festival of food, music is also a key feature of the celebration, in which new exciting artists are featured at both Riche and Lilla Baren each night.

SUMMER CLUBS

Weekly summer clubs are featured at Lilla Baren during the hot months of the summer. One or two DJs are selected and designated one night every week for a period of about two months. Our summer clubs are kicked off with concerts and parties, and specially designed posters created so far by the design duo Vår.
CRAYFISH PARTY AT TEATERGRILLEN

Each year in August, Anders Timell hosts a full on crayfish party at Teatergrillen, decorated with lanterns and garlands. The crayfish hats are on and traditional crayfish songs are sung one after the other. Hosting a crayfish party is fun way for us to provide a unique experience for our closest regulars.

WRETMAN DAYS AT TEATERGRILLEN

Tore Wretman is a key figure in the history of Riche and Teatergrillen. He was also one of the world’s first international chefs and figured prominently in promoting Swedish husmanskost (traditional Swedish fare) worldwide. Our Wretman days highlight Teatergrillen’s dining room skills and classic Wretman dishes. Food that is typical of the time period but with a modern touch. We also decorate the dining room and use table settings featuring details from the years when Tore Wretman ran the establishment.
SAUSAGE DAYS AT RICHE

We first introduced our Sausage days in 2007. This celebration usually takes place sometime during the first quarter. Our main reason for featuring sausages is that we want to highlight this amazing Swedish and international food. Sausage is also an excellent winter dish and we want our celebration to be a bright spot at this time of the year. Our Sausage days celebration naturally features sausage from all over the world.

GUEST CHEF APPEARANCES

Our aim is to feature one guest chef appearance per year. From 2003 and 2007, Teatergrillen featured an annual guest chef appearance by an eminent Swedish chef, with the theme “Swedish chef classics.” We’ve now chosen to further develop this idea to include international chefs/restaurants.
... is a tradition in which we highlight fresh produce from the most northern parts of the Nordic region. We feature dishes based on produce from the pure, mountainous areas of the midnight sun. We usually source this produce in conjunction with the Kalix roe harvesting season. Kalix roe, from the vendace fish, is some of the finest produce that Norrland has to offer and we’ve chosen to feature it on our menu because: It’s an extremely old Swedish tradition; that requires all hands on deck. A tradition that occupies all the villages in the area and all the families that live there. Everyone who is able to, heads out with the boats. The rest stay on land to process the catch. Even the children take time off from school to squeeze the roe out of the fish. Like Tore Wretman who previously ran Riche, it’s in our interest to rediscover the treasures of Swedish husmanskost (traditional Swedish fare) and adapt them to our times. In our opinion, the focus in Sweden has mainly been on looking abroad for inspiration (and there is indeed a lot to be gathered there too). But Sweden has a rich history, with its own unique cuisine, that should not be forgotten. The reindeer, in particular should not be overlooked, an animal which is uniquely Nordic, with which we cook classic dishes such as reindeer heart or reindeer variations.
THE FOLLOWING RECIPES ARE FOR 4 PEOPLE

PAIX RICHE

Means bread in French, Pain Riche, unsweetened bread made of flour, water, yeast and salt.

It is claimed that the name 'Pain Riche' was coined by Swedish master chef Tore Nilsson who ran the restaurant Riche in Stockholm. Pain Riche literally means 'rich'.

ÉPICE RICHE

Épice Riche is a spice mix created by Tore Nilsson during his time as restaurateur of restaurant Riche in Stockholm. It contains the same ingredients as "4 spices" but in different proportions. Used in cooking minced meat, liver and kidney dishes, fish sauces and creamed spinach.

1 pinch of ground nutmeg
1 pinch of ground white pepper
1 pinch of ground cloves
1 pinch of allspice.
**TOAST SLÅLEN**

A classic first created and served by
Karín Chadström and Tore Wretman
at Riche

4 slices of French loaf
400 g hand-peeled shrimp of the highest quality
Juice of half a lemon
1 tablespoon of freshly grated horseradish
dill according to taste
Kaviar roe to top off the creation
~ around 50 g per toast
salt and ground white pepper

Drain the shrimp well to ensure that all liquid runs off.
Chop coarsely, mix with the horseradish, lemon juice, dill and mayonnaise. Season with salt and pepper.

Butter-fry the bread, spoon the skålen mix on to the fried toast and top off with a dollop of roe. Garnish with dill and lemon wedge.

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**Biff à la Rydberg**

Classic dish from the former Hiel Rydberg,
located at Gustaf Adolfsborg and the ship owner, Abraham Rydberg

800 g beef tenderloin diced into 1.2 cm cubes
Large firm potatoes diced into 0.5 cm cubes
4 eggs
2 onions finely chopped
*beek*
chopped parsley

Dice the meat and potatoes. Fry the potatoes. Chop the onions finely, sautée until golden brown in a separate pan and glaze with sugar and beer.

Fry the meat until medium rare in a hot pan, then arrange everything into 600 g cups, separate the eggs and place an egg yolk on top of each pile of onions, sprinkle with chopped parsley and serve.
RICHE BURGER

OUR VERSION OF THE CHEESEBURGER, CREATED AND
FIRST SERVED AT RICHE BY STEFFAN LUNDGREN,
PREVIOUSLY A CHEF AND JOINT OWNER OF
RICHE AND TEMPERBAR

600G GROUND BEEF
4 SLICES OF BRIOCHE
ROMAINE SALAD
1 BEEFSTEAK TOMATO
1 RED ONION
CHEDDAR CHEESE
8 SLICES OF BACON

DIVIDE THE MEAT INTO FOUR PATTIES AT AROUND
150G EACH AND FLATTEN THEM INTO A ROUND
HAMBURGER SHAPE, SEASON AND GRILL MEDIUM RARE.

RINSE THE SALAD, PEEL AND SLICE THE ONION
AND TOMATO.

FRY THE BACON AND SLICE THE CHEESE, ARRANGE
THE BACON AND CHEESE ON THE HAMBURGER AND
BROIL UNTIL CHEESE MELTS.

PUT THE BURGER ON A SLICE OF BRIOCHE AND
SERVE WITH FRENCH FRIES, HAMBURGER DRESSING AND
PA MUSTARD.

HAMBURGER DRESSING
1DL MAYONNAISE
2TBS OF CHILI SAUCE
1/2 DL OF PICKLE

PA MUSTARD
1DL COLEMAN'S MUSTARD POWDER
1DL LIGHT SYRUP
2DL OIL

MIX THE COLEMAN'S MUSTARD POWDER
WITH THE SYRUP AND DRIZZLE IN THE
OIL LIKE YOU DO WHEN MAKING MAYONNAISE,
SEASON WITH SALT AND PEPPER.
**MOULES FRITE**

A delicious dish that's always available at Riche. We like to use French Boucheau mussels (Swedish mussels work well too)

- 2 kg of mussels
- 1 large shallot
- 2 garlic cloves
- 50g of butter
- 2 dl white wine
- Salt and pepper

Wash the mussels in cold water. Chop the onion and garlic.

Sauté the onion/garlic mix in a large sauté pan and add the mussels. Swirl the mussels in the pan and add the white wine. Cover with the lid, bring to the boil and cook for around 5 minutes.

Remove the mussels and arrange in plates. Whisk the butter into the broth. Pour over the mussels and sprinkle with chopped parsley.

Serve with French fries.

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**CHAOUROUTE RICHE**

A can of approx 500g sauerkraut
1 dl of chicken stock
1 dl of white wine
White wine vinegar
1 inon, mustard seeds, bay leaves
White pepper
Assorted sausages (1 fried, 1 boiled, 1 grilled)
Smoked shoulder, shoulder of pork
Boiled lightly salted pork

Boil the sauerkraut with the white wine, vinegar and chicken stock for about 1 hour. Add seasoning to taste with the spices as well as some salt, pepper and sugar.

Cut meat and sausages to taste, mound the hot sauerkraut on a plate. Arrange the meat and sausages. Serve with boiled potatoes and sprinkle with chopped parsley.
FRIED VENDACE WITH
CALIUX ROE CRÈME

1 kg gutted vendace
1/2 cup coarse eye flour
Bread crumbs
2 Tbsp crème fraîche
1 Tbsp mayonnaise
50g caliux roe
Dill
Civies

Blend the crème fraîche, mayonnaise, dill,
civies, roe and the juice of half a lemon
into a sauce. Season with salt and pepper.

Mix the eye flour and bread crumbs and
toss the fish in the flour mixture before frying
them one by one in a hot frying pan, season
with salt and pepper.

Arrange the fish on a plate and serve
with the sauce, a lemon wedge and almond-
potato purée or boiled potatoes.

CALIUX LIVER ANGLAISE

700g prime veal liver, thinly sliced
Capers
Browned butter
Shallots
Smoked shoulder of pork
Flour

Sauté the onions. Toss the liver in
flour and fry in a frying pan on
a medium flame. Remove the liver from
the pan and arrange it on a plate.
Pour the browned butter, onions and
capers over the liver. Fry the pork
and arrange on plate with boiled potatoes.
SOLE MUNIÈRE

In our opinion one of the best sole dishes there is, Munière means 'in the style of a miller's wife'—hence the flour.

4 whole sole, trimmed and skinned
Flour
Butter
Margarine
Parsley

Heat up a cast iron frying pan, dredge the fish in flour, shaking off any excess flour. Melt a generous amount of margarine in the pan, fry the fish for around 3 minutes on each side, until the fish is golden brown. Remove the fish from the pan, brown the butter in the same pan, pour the browned butter over the fish, serve with a lemon wedge and boiled potatoes.

FRENCH ONION SOUP

Soup from renowned Paris restaurant
Au Pied de Cochon known for its pig's feet and onion soup

Four yellow onions, thinly sliced
1 liter of chicken stock
Thyme
Bay leaves
1 dl dry white wine
French lap salt
Cheddar cheese (the original calls for Emmentaler and Gruyère cheese)

Peel and slice the onions, sauté in butter until golden brown. Add the chicken stock, wine and season with bay leaves and thyme. Bring to the boil and allow to simmer for 30 minutes. Ladle the soup into individual oven-proof bowls, sprinkle generously with pieces of toasted, diced French loaf and cheddar cheese and broil at approximately 250°C (480°F) in the oven until cheese melts.

Serve piping hot.