

## SNACKS

### Antipasti

#### Bruschetta

Grilled sourdough bread with tomato och basil  
45 kr

#### Artichoke heart

Grilled hearts of artichoke, tomato mayo,  
deep-fried jerusalem artichoke  
65 kr

#### Olives

Bella di Cerignola  
50 kr

#### Carne Cruda

“Steak tartar” from veal, truffel mayo, pickled chantarelles,  
deep-fried black salsify & pecorino romano  
89 kr

#### Charcuterie

Ask the staff which three we serve this week  
99 kr

#### Lumpfish Roe

Dill smetana, finely chopped onions and fennel cracker  
105 kr

#### Marcona Almonds

Salt roasted almonds  
39 kr

#### Cheese

Ask the staff which three we serve this week  
110 kr

#### Gnocchi

Deep-fried gnocchi, parmesan mayo and grated parmesan  
69 kr

#### Oyster

Shallot vinaigrette  
42 kr

## DRINKS

For a complete winelist or non-alcoholic options, please ask the staff

### WEEKLY LISTWINE

Each week we offer a wine from our winelist by the glas, ask us what we're serving this week!

### SPARKLING

#### Prosecco Le Contesse

Veneto, Glera 105 / 610 kr

#### Franciacorta Camilucci

Lombardy, Chardonnay 140 / 790 kr

### WHITE

#### Andrea Visintini, Friuli

Pinot grigio 145 / 620 kr

#### Bastianich, Friuli

Sauvignon 150 / 650 kr

#### Nizza Silvano, Piedmont

Arneis DOCG 130 / 565 kr

### RED

#### Monviert, Friuli

Pinot nero 155 / 675 kr

#### Nizza Silvano, Piedmont

Nebbiolo DOCG 140 / 610 kr

#### I Sodi Chianti Classico, Tuscany

Sangiovese DOCG 155 / 675 kr

#### Corte Guala, Veneto

Valpolicella Ripasso Superiore DOC  
Corvina, rondinella, molinara 135 / 585 kr

### BEER

#### Menabrea

Our house beer 20 cl 45 kr, 40 cl 90 kr

### THIS IS HOW

Lager 33 cl 95 kr

Berliner weisse, Tropical 33 cl 95 kr

IPA, Glutenfri 33 cl 95 kr

### OMAKA

Lager 33 cl 95 kr

IPA, 33 cl 95 kr

## APERTIF

#### Espresso Martini

Kask, vodka, espresso 150 kr

#### Aperol Spritz

Prosecco, Aperol, Orange 120 kr

#### Cloudberry fizz

ND gin, lemon juice, egg white  
cloudberry syrup 149 kr

#### La Cena's GT

Our own gin from kurjoviken 140 kr

#### Italian 75

Martini rosso, Campari, Prosecco 145 kr

#### Limoncello Sour

Limoncello lemon juice, suger, egg whites 145 kr

## SMALLER

### Primi

#### Carpaccio

Thinly sliced beef fillet, shallot vinaigrette,  
balsamic reduction, roasted pine nut,  
arugla, deep-fried jerusalem artichoke  
and grated parmesan  
175 kr

#### Octopus

Grilled octopus, roasted auberginepuré, ndujapanko  
and pickled fennel  
139 kr

#### Lasagna al tartufo

Creamy truffel bechamel, truffel burrata,  
pickled onions and grated false truffels  
145 kr

#### Arancini

Deep-fried risotto balls flavord with truffel,  
truffel mayo and grated parmesan  
115 kr

### Allergic ?

Ask the staff about the content of the food

## BIGGER

### Secondi

#### Cod

Butterfried cod, parsnip puré, baked leek, deep-fried parsnip,  
shellfish sauce, lumpfish roe  
349 kr

#### Duck breast

Butterfried duck breast, grilled zucchini, roasted celeriac, pickled  
celeriac and orange buttersauce  
339 kr

#### Ossobuco

Braised veal with pesto rosso, potatopuré,  
butterroasted carrot, pickled onions and gravy  
310 kr

#### Pointed cabbage

Baked pointed cabbage, roasted cauliflower puré,  
pickled and deep-fried celeriac, browend butter powder  
255 kr

## PASTA

#### Casarecce con carciofi

Creamy artichoke, fried kale, deep-fried oyster  
mushroom och grated parmesan  
235 kr

#### Rigatoni con agnello

Braised lamb shank with rosemarypesto & grated pecorino romano  
245 kr

#### Gamberetti aglio e olio

Chilimarinated shrimp with spaghetti, parsly and garlic  
269 kr

## CHEFS CHOICE

### THREE FAVORITES

#### Artichoke heart

Grilled hearts of artichoke, tomato mayo,  
deep-fried jerusalem artichoke

#### Gamberetti aglio e olio

Chilimarinated shrimp with spaghetti, parsly and garlic

#### Ciambella frita

Deep-fried dounut sith ricottacreme,  
caramom ice cream and almond crumble  
445 kr

### FOUR FAVORITES

#### Carne Cruda

“Steak tartar” from veal, truffel mayo,  
pickled chantarelles, deep-fried black salsify

#### Arancini

Deep-fried risotto balls flavord with truffel,  
truffel mayo and grated parmesan

#### Duck breast

Butterfried duck breast, roasted black salsify,  
baked root of parsley ,deepfried black salsify and  
a orange flavored buttersauce

#### Vanilla ice cream

Served with olive oil, sea salt and almond crumble  
565 kr

## DESSERT

#### Tiramisu

The Italian classic  
95 kr

#### Ciambella frita

Deep-fried dounut sith ricottacreme,  
caramom ice cream and almond crumble  
129 kr

#### Chocolate

Chocolatebrownie, salty caramel sauce, chocolate  
crumble and browned butter powder  
139 kr

#### Vanilla ice cream

Served with olive oil, sea salt and almond crumble  
55 kr

## RÖTT VIN

### Montegradela, Amarone Della Valpolicciella Classico DOCG

Veneto, Italien  
Corvina, Rondinella, Molinara  
850 kr

### Le Guaite Amarone Della Valpolicciella

Veneto, Italien  
Corvina, Rondinella, Molinara  
1190 kr

### Vaudano DOCG

Barbera d'Asti  
Piemonte, Italien  
550 kr

### Barolo DOCG

Piemonte, Italien  
Nebbiolo  
155 / 685 kr

### Barolo Cerretta DOCG

Piemonte, Italien  
Nebbiolo  
895 kr

### Castiglioni Chianti DOCG

Toscana, Italien  
Sangiovese  
125 / 545 kr

### Barbaresco DOCG

Piemonte Neive, Italien  
Nebbiolo  
875 kr

### Vino nobile di Montepulciano DOCG eko

Toscana, Italien  
Sangiovese, Colorino, Canaiolo, Mammolo  
665 kr

### Brunello di Montalcino DOCG

Toscana, Italien  
Sangiovese Grosso  
865 kr

### Etna Rosso

Sicilien, Italien  
Nerello mascalese, Nerello, cappuccio  
790 kr

### Cascina Ballarin Langhe DOC

Piemonte, Italien  
Nebbiolo  
670 kr

### Dolcetto d'Alba DOC eko

Piemonte, Italien  
Dolcetto  
630 kr

### La Boatina

Friuli, Italien  
Cabernet  
125 / 545 kr

### Nizza Silvano DOCG

Piemonte, Italien  
Nebbiolo  
140 / 595 kr

### Corte Guala DOC

Valpolicella Ripasso Superiore  
Veneto, Italien  
Corvina, Rondinella, Molinara  
130 / 565 kr

### Nada Giuseppe DOC eko

Barbera d'Alba  
Piemonte, Italien  
630 kr

## ÖL / CIDER

### Menabrea

Vårt husöl  
20 cl 40 kr, 40 cl 80 kr

### Peter, Pale and Mary

Glutenfri  
33 cl 95 kr

### Fermenteriet

Pale ale  
Lager  
Veteöl  
Red ale  
IPA  
33 cl 95 kr

### This is how

How to make em rage quit  
Session IPA  
How to switch modes  
Berliner weisse, Tropical  
33 cl 95 kr

### Kivikis Äppelcider

Ekologisk  
85 kr

## VITT VIN

### Armannia

Abruzzo, Italien  
Pecorino  
130 / 565 kr

### Bastianich

Friuli, Italien  
Sauvignon  
140 / 595 kr

### Colombaia Bianco

Toscana, Italien  
Trebiano, Malvasia, bio 155 / 685 kr

### Nizza Silvano DOCG

Piemonte, Italien  
Arneis  
125 / 540 kr

### Cacina Corte DOC

Piemonte, Italien  
Langhe Reislug  
660 kr

### Andrea Visintini eko

Friuli, Italien  
Pinot Grigio  
620 kr

## ALKOHOLFRITT

### ALKOHOLFRI ÖL

### Gotlands bryggeri

None alcoholic  
50 kr

### Menebrea Zero

Alkoholfri lager, 50 kr

### Fermenteriet

Session IPA 3,5%  
60 kr

### ALKOHOLFRITT VIN

### Pierre Chavin

Mousserande, rött eller vitt  
none alcoholic  
50 kr

## BUBBEL

### Nero Di Cio

Emilia Romagna, Italien  
Lambrusco, pärlande  
450 kr

### Prosecco Rosé DOC

Treviso, Italien  
Glera, Pinot nero  
95 / 490 kr

### Prosecco Le Contesse eko DOC

Veneto, Italien  
Glera  
95 / 490 kr

### Franciacorta Rizzini DOCG 2013

Lombardiet, Italien  
Chardonnay  
135 / 690 kr

### Sanfletto Prosecco Superiore DOCG

Treviso, Italien  
Glera  
595 kr

### Voria Catarratto eko

Pet nat Bianco  
Sicilien, Italien  
Catarratto  
640 kr

### Voria Perricone eko

Pet nat Rosé  
Sicilien, Italien  
Perricone  
640 kr

### Franciacorta Rizzini DOCG 2008

Lombardiet, Italien  
Chardonnay  
820 kr

## ROSÉVIN

### Nizza Silvano DOC

Piemonte, Italien  
Nebbiolo  
570 kr

### Campo Del Rosé DOC

Bardolino, Italien  
Corvina, Rondinella, Molinara  
540 kr