

## SNACKS

### Antipasti

#### Bruschetta

Grilled sourdough bread with tomato och basil  
49 kr

#### Artichoke heart

Grilled hearts of artichoke, cavolo nero cream,  
deep-fried jerusalem artichoke, parmesan  
75 kr

#### Olives

Bella di Cerignola  
50 kr

#### Carne Cruda

“Steak tartar” from veal, ramson mayo,  
deep-fried leek & pecorino romano  
89 kr

#### Charcuterie

Ask the staff which three we serve this week  
105 kr

#### Crab

Deep-fried softshell crab, capers & cucumber salsa, cress  
135 kr

#### Marcona Almonds

Salt roasted almonds  
39 kr

#### Cheese

Ask the staff which three we serve this week  
110 kr

#### Oyster

Shallot vinaigrette 42 kr  
Weekly topping 45 kr

## APERTIF

#### Espresso Martini

Kask, vodka, espresso 150 kr

#### Aperol Spritz

Prosecco, Aperol, Orange 120 kr

#### Italian 75

Martini rosso, Campari, Prosecco 145 kr

#### Cloudberry fizz

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

#### La Cena´s GT

Our own gin from kurjoviken 140 kr

#### Limoncello Sour

Limoncello lemon juice, suger, egg whites 145 kr

## SMALLER

### Primi

#### Carpaccio

Thinly sliced beef fillet, shallot vinaigrette, roasted pine nut,  
arugla, black salsify mayo and grated parmesan  
175 kr

#### Asparagus

White AA asparagus, ramson mayo, rye bread crumble, crudités  
155 kr

#### Caprese

Swedish tomatoes, burrata from Frägsta mejeri, crostini, basil  
125 kr

#### Parmigiana

Roasted aubergine, tomato sauce, burrata from Frägsta mejeri  
115 kr

## PASTA

#### Rigatoni al pesto

Pesto with basil, sunflower seeds & pecorino romano,  
grilled asparagus, roasted pine nuts and stracciatella  
235 kr

#### Spaghetti a la carbonara

Classic spaghetti carbonara with guanciale,  
pecorino romano & egg yolk  
255 kr

#### Gamberetti aglio e olio

Chilimarinated shrimp with bucatini, parsley, garlic  
275 kr

## BIGGER

### Secondi

#### Tuna

Grilled tuna, baked broccoli, herb fried tomato, radish,  
peppers mayo, spring onion vinaigrette  
349 kr

#### Duck breast

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

#### Wild boar collar

Grilled Boar collar, grilled baby gem, roasted carrot, dijon sauce,  
pickled mustard seeds & deep-fried leek  
329 kr

#### Pointed cabbage

Baked pointed cabbage, pickled & deep-fried celeriac, asparugs,  
spring onions & browend butter foam  
255 kr

## DESSERT

#### Tiramisu

The Italian classic  
95 kr

#### Almond cake

Elderflower sorbet, roasted white chocolate, violet pearls  
129 kr

#### Orange brioche

Fried brioche, poached rhubarb, strawberries, vanilla ice cream  
139 kr

#### Limoncello sorbet

With almond crumble  
55 kr

## CHEFS CHOICE

### THREE FAVORITES

#### Artichoke heart

Grilled hearts of artichoke, cavolo nero cream,  
deep-fried jerusalem artichoke, parmesan

#### Gamberetti aglio e olio

Chilimarinated shrimp with spaghetti, parsly and garlic

#### Almond cake

Elderflower sorbet, roasted white chocolate, violet pearls  
459 kr

### FOUR FAVORITES

#### Carne Cruda

“Steak tartar” from veal, ramson mayo,  
deep-fried leek & pecorino romano

#### Caprese

Swedish tomatoes, burrata from Frägsta mejeri,  
crostini, basil

#### Duck breast

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

#### Limoncello sorbet

With almond crumble  
565 kr

### Allergic ?

Ask the staff about the content of the food

## DRINKS

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

### SPARKLING

#### Prosecco Le Contesse

Veneto, Glera 105 / 610 kr

#### Franciacorta Camilucci

Lombardy, Chardonnay 145 / 850 kr

### WHITE

#### Luna Gaia, Sicilien

Catarratto BIO 135 / 585 kr

#### Bastianich, Friuli

Sauvignon 150 / 650 kr

#### Roeno, Trentino

Riesling 160 / 695 kr

### ROSÉ

#### Nizza Silvano, Piedmont

Nebbiolo 130 / 565 kr

#### Elisetta, Marche

Montepulciano 125 / 545 kr

### ORANGE

#### Tre Monti, Emilia romagna

Albana di Romagna 145 / 630 kr

### RED

#### Nero Di Cio, Emilia romagna

Lamrusco di maestri 135 / 585 kr

#### Nizza Silvano, Piedmont

Nebbiolo DOCG 145 / 630 kr

#### Luna Gaia, Sicily

Nero d'Avola BIO 140 / 610 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

### WEEKLY LISTWINE

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