

SNACKS

Antipasti

Bruschetta

Grilled sourdough bread with tomato och basil
49 kr

Artichoke heart

Deep-fried hearts of artichoke, tomato sauce
& grated parmesan
79 kr

Olives

Bella di Cerignola
50 kr

Tuna Tartar

Finely chopped tuna, roasted tomato creme,
deep-fried kale
105 kr

Charcuterie

Ask the staff which three we serve this week
105 kr

Crab

Deep-fried softshell crab, paprika salsa,
pickled celeriac & 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 159 kr

Aperol Spritz

Prosecco, Aperol, Orange 135 kr

Negroni Spagliato

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 145 kr

Limoncello Sour

Limoncello lemon juice, suger, egg whites 150 kr

SMALLER

Primi

Carpaccio

Thinly sliced beef fillet, shallot vinaigrette, arugla, creme of
jerusalem artichoke with juniper, pickled chanterelles,
deep-fried jerusalem artichoke and grated parmesan
175 kr

Agnolotti

Handmade agnolotti filled with leek puré, deep fried onion
and browned butter foam
139 kr

Octopus

Grilled octopus with gremolata,
blackend cabbage puré, pickled fennel
145 kr

Parmigiana

Roasted aubergine, tomato sauce, Stracciatella from Frägsta
125 kr

PASTA

Spaghetti alla vegetariana

Grilled paprika & zucchini, olive tapenade,
parsly and grated pecorino
235 kr

Ragu di salsiccia

Tomatized salsiccia ragu with butterfried gnocchi,
sage & grated parmesan
265 kr

Cozza Linguine

Vongole & mussels boiled in a white wine sauce
topped with chilioil and chives
275 k

BIGGER

Secondi

Pike-perch

Butterfried pike-perch, yellow beet puré, baked swedish turnip,
pickled polka beet & browned butter foam
355 kr

Duck Breast

Butterfried duck breast, creamy polenta, baked celeriac,
pickled celeriac and red wine sauce
345 kr

Wild boar

Grilled wild boar, creamy savoy cabbage, rosted carrot,
dijon sauce, pickled mustard seeds and deep-fried kale.
339 kr

Cauliflower

Roasted cauliflower, blackend cabbage puré, pickled chanterelles
beurre blanc, gremolata & deep-fried leek
265 kr

DESSERT

Tiramisu

The Italian classic
95 kr

Almond cake

Elderflower sorbet, roasted white chocolate, violet pearls
129 kr

Brioche & Cloudberries

Fried brioche, vanilla & cinnamon foam, cloudberry sorbet,
oatcrumble
139 kr

Vanilla ice cream

With almond crumble and olive oil
65 kr

CHEFS CHOICE

THREE FAVORITES

Artichoke heart

Deep-fried hearts of artichoke, tomato sauce
& grated parmesan

Cozza Linguine

Vongole & mussels boiled in a white wine sauce
topped with chilioil and chives

Almond cake

Elderflower sorbet, roasted white chocolate, violet pearls
475 kr

FOUR FAVORITES

Tuna Tartar

Finely chopped tuna, roasted tomato creme,
deep-fried kale

Parmigiana

Roasted aubergine, tomato sauce, Stracciatella from Frägsta

Duck Breast

Butterfried duck breast, creamy polenta, baked celeriac,
pickled celeriac and red wine sauce

Vanilla ice cream

With almond crumble and olive oil
599 kr

Allergic ?

Ask the staff about the content of the food

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 145 / 850 kr

ORANGE

Tre Monti, Emilia romagna

Albana di Romagna 145 / 630 kr

WHITE

Nizza Silvano, Piedmont

Arneis 135 / 585 kr

Bastianich, Friuli

Sauvignon 150 / 650 kr

Marramiero, Abruzzo

Trebbiano DOC 160 / 695 kr

RED

Moviert, Friuli

Pinot Nero 155 / 675 kr

Nizza Silvano, Piedmont

Nebbiolo DOCG 145 / 630 kr

Isodi Chianti Classico, Tuscany

Sangiovese 155 / 675 kr

Corte Guala, Veneto

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

BEER

Menabrea

Our house beer 20 cl 50 kr, 40 cl 95 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

NON-ALCOHOLIC BEER

Lager or IPA 50 kr

WINE

Sparkling, White or Red 75 kr

OTHER

Soda 39 kr

Local Soda 42 kr

Lemonade 42 kr

Appelmust 45 kr