

## 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

#### Carne Cruda

Finely chopped veal, deep fried and puréed jerusalem  
artichokes, pickled lingonberries and grated false truffle  
95 kr

#### Charcuterie

Ask the staff which three we serve this week  
105 kr

#### Truffle tart

Truffle cream cheese, pickled onion chutney,  
grated parmesan & false truffle  
65 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

#### GT of the week

Ask the staff 150 kr

#### Aperol Spritz

Prosecco, Aperol, Orange 139 kr

#### Cloudberry fizz

Forrest gin, lemon juice, egg white  
cloudberry syrup 155 kr

#### Espresso Martini

Sprezzo, Glacier vodka,  
espresso, sugar 165 kr

#### Triple zest Negroni

Sun gin, Campari, Aperol, Vermouth 165 kr

#### Limoncello/Rhubarb Sour

Limoncello, Rhubarb Pie, lemon juice,  
suger, egg whites 155 kr

## SMALLER

### Primi

#### Carpaccio

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

#### Arancini

Deep-fried risotto balls with truffle,  
truffle mayo, grated parmesan  
139 kr

#### Octopus

Grilled octopus, nduja butter, shellfish foam,  
pickled fennel & arugula  
145 kr

#### Beets

Baked beets with blueberry glaze, straciatella,  
pickled yellow beets and roasted hazelnuts  
125 kr

### Questions ?

Ask the staff about the content of the food  
Or  
the origin of the proteins

## BIGGER

### Secondi

#### Cod

Butterfried cod, potato puree,  
braised fennel, pickled fennel & shellfish foam  
359 kr

#### Tri-Tip

Grilled tri-tip, carrot puree, roasted beets,  
deep-fried carrot, pickled red onions & red wine sauce  
339 kr

#### Porchetta

Baked pork belly with herbs, pesto rosso, creamy polenta,  
pickled lingonberries, deep-fried jerusalem artichoke,  
ndujapanko & gravy  
315 kr

#### Carrot

Roasted carrots, fried butter beans, yellow carrot puree,  
deep-fried carrots, browned butter with almonds & cranberries  
265 kr

## PASTA

#### Rigatoni al Pesto Rosso

Paprika & roasted tomato pesto, straciatella,  
green beans, pine nuts and grated pecorino romano  
245 kr

#### Tagliatelle al Ragu

Slow roasted pork collar, tomato sauce,  
smoked pork belly, grated parmesan  
275 kr

#### Cozza Linguine

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

## 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

Almond cake with pistachio ganache, orange cream,  
pistachio ice cream & roasted almond crumbs  
475 kr

### FOUR FAVORITES

#### Carne Cruda

Finely chopped veal, deep fried and puréed jerusalem  
artichokes, pickled lingonberries and grated false truffle

#### Beets

Baked beets with blueberry glaze, straciatella,  
pickled yellow beets and roasted hazelnuts

#### Tri-Tip

Grilled tri-tip, carrot puree, roasted beets,  
deep-fried carrot, pickled red onions & red wine sauce

#### Vanilla ice cream

With almond crumble and olive oil  
585 kr

## DESSERT

#### Tiramisu

The Italian classic  
95 kr

#### Almond cake

Almond cake with pistachio ganache, orange cream,  
pistachio ice cream & roasted almond crumbs  
139 kr

#### Sponge cake

Butter fried sponge cake, cloudbberries,  
creme fraiche ice cream, roasted white chocolate  
129 kr

#### Vanilla ice cream

With almond crumble and olive oil  
65 kr

## DRINKS

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

### SPARKLING

#### Prosecco Le Contesse

Veneto, Glera 110 / 640 kr

#### Franciacorta Camilucci

Lombardy, Chardonnay 150 / 875 kr

### WHITE

#### Nizza Silvano, Piedmont

Arneis DOCG 140 / 605 kr

#### Bastianich, Friuli

Sauvignon 160 / 695 kr

#### Andrea Visintini, Friuli

Pinot Grigio, Eko 145 / 630 kr

### ORANGE

#### Tre Monti, Emilia romagna

Albana di Romagna 145 / 630 kr

### RED

#### Moviert, Friuli

Pinot Nero 155 / 675 kr

#### Nizza Silvano, Piedmont

Nebbiolo d'Alba DOC 145 / 630 kr

#### Valiano Chianti Classico Tuscany

Songiovese 160 / 695 kr

#### Corte Guala, Veneto

Valpolicella Ripasso Superiore DOC  
Corvina, rondinella, molinara 140 / 605 kr

### BEER

#### Menabrea

Italian lager

20 cl 50 kr, 40 cl 95 kr

### THIS IS HOW

Lager 33 cl 95 kr

Sour beer, 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 55 kr

### WINE

Sparkling, White or Red 79 kr

### OTHER

Soda 39 kr

Local Soda 42 kr

Lemonade 42 kr

Appelmust 45 kr