

SNACKS

Antipasti

Bruschetta

Grilled sourdough bread with tomato och basil
65 kr

Artichoke heart

Grilled hearts of artichoke, parmesan creme,
deep fried leeks & herbs
95 kr

Olives

Bella di Cerignola
59 kr

Carne cruda

Finely chopped veal, pickled blueberries, truffle mayo,
deep-fried oyster mushroom & herbs
95 kr

Charcuterie

Ask the staff which three we serve this week
115 kr

Queen Scallop

roasted chili oil, chicken foam, roasted garlic & herbs
59 kr
4 for 195 kr

Crab toast

Butter fried sourdough bread, seafood bisque,
lemon mayo, herbs
95 kr

Marcona Almonds

Salt roasted almonds
49 kr

Cheese

Ask the staff which three we serve this week
125 kr

Oyster

Shallot vinaigrette 45 kr
Weekly topping 49 kr

APERTIF

GT of the week

Ask the staff 150 kr

Aperol Spritz

Prosecco, Aperol, Orange 139 kr

Triple zest Negroni

Sun gin, Campari, Aperol, Vermouth 165 kr

Blueberry Gimlet

Blueberry pie, forest gin, lime,
suger 160 kr

Espresso Martini

Sprezzo, Glacier vodka,
espresso, suger 165 kr

Lingari sour

Lingari, gin, sugar, lemon egg white 160 kr

SMALLER

Primi

Carpaccio

Thinly sliced beef fillet, shallot vinaigrette, arugula, ricotta,
roasted almonds, capers & grated parmesan
185 kr

Ravioli

Ravioli filled with roasted kale & ricotta, chicken foam,
deep fried kale, burnt butter & grated parmesan
175 kr

Octopus

Grilled octopus, garlic butter, grilled peppers & tomato salsa,
tomato creme, bread crumble & herbs
165 kr

Arancini

Deep fried risotto balls flavored with truffle, truffle mayo
145 kr

145 kr

PASTA

Rigatoni al pesto

Tomato and grilled peppers pesto, stracciatella, pine nuts,
butter beans, apple & grated parmesan
265 kr

Tagliatelle al ragu

Salsiccia ragu with smoked porkbelly, green beans &
grated parmesan
299 kr

Cozza Linguine

Vongole mussels in a creamy white wine sauce,
roasted chili oil & chives
299 kr

BIGGER

Secondi

Risotto

Risotto with roasted cauliflower, butter beans, apple, arugula &
grated parmesan
285 kr

Artic char

Butter fried artic char, mashed potatoes, citrus salsa, baked leeks,
deep-fried leeks & beurre blanc
385 kr

Ossobuco

Braised veal shank, pesto rosso, deep fried potatoes, green
beans, pickled lingonberry, red wine sauce
339 kr

Sirloin

Grilled sirloin, potato terrine, variation of jerusalem artichoke &
red wine sauce
389 kr

Questions ?

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

CHEFS CHOICE

APRIL SPECIAL

Leek

Butter baked leeks, stracciatella creme, capers, deep fried leeks &
grated parmesan

Hanger steak

Grilled hanger steak with jerusalem artichoke puré, broccolini, pine
nuts & red wine sauce

Sponge cake

Roasted sponge cake with caramel sauce, creme fraiche ice
cream and oat crumle

Tuesday - Thursday 499 kr

Friday - Saturday 599 kr

Wine paring

Three selected wines that matches with all dishes
390 kr

DESSERT

Tiramisu

The Italian classic
95 kr

Lemon tarte

Licorice ice cream, citrus salsa, roasted almond crumbs
129 kr

Almond cake

Raspberry mousse, raspberry coli, roasted almond crumbs
139 kr

Vanilla ice cream

With almond crumble and olive oil
65 kr

Ice cream or Sorbet

Ask the staff which three we serve this week
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

WEEKLY WINE

Please ask us what we serve this week

WHITE

Frescobaldi, Tuscany

Chardonnay 140 / 605 kr

Bastianich, Friuli

Sauvignon 165 / 715 kr

Marramiero, Abruzzo

Trebbiano DOC 160 / 695 kr

Nizza Silvano, Piedmont

Arneis DOCG 145 / 630 kr

RED

Moviert, Friuli

Pinot Nero 155 / 675 kr

Nizza Silvano, Piedmont

Nebbiolo d'Alba, DOC 145 / 630 kr

Talenti, Tuscany

Rosso di Montalcino DOC
Sangiovese 140 / 605 kr

San Casiano, Veneto

Valpolicella Ripasso Superiore DOC
Corvina, rondinella, molinara 145 / 630 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

DESSERT DRINKS

Dessert wine

Ask the staff what we serve this week

Blueberry pie

Blueberry pie, whipped cream, cardemom
160 kr

Espresso martini

Sprezzo, Glacier vodka, espresso, sugar
165 kr

Coffe drinks

Irish coffe, Kaffe Karlsson
150 kr