

SNACKS

Antipasti

Bruschetta

Grilled sourdough bread with tomato och basil
69 kr

Artichoke heart

Deep fried hearts of artichoke, gazpacho & deep fried kale
99 kr

Olives

Bella di Cerignola
65 kr

Carne cruda

Finely chopped veal, roasted almonds, pickled chantarelles & herb mayo
99 kr

Charcuterie

Ask the staff which three we serve this week
125 kr

Queen Scallop

roasted chili oil, burnt butter foam & herbs
59 kr
4 for 195 kr

Mushroom tartlette

Deep fried gyoza, butter fried chantarelles, mushroom ricotta
75 kr

Marcona Almonds

Salt roasted almonds
55 kr

Cheese

Ask the staff which three we serve this week
135 kr

Oyster

Shallot vinaigrette *45 kr*
Weekly topping *49 kr*

GT of the week

Ask the staff *150 kr*

Blueberry Gimlet

Blueberry pie, forest gin, lime, suger *165 kr*

Aperol Spritz

Prosecco, Aperol, Orange *145 kr*

Rhubarb Paloma

Rhubarb pie, tequila, tajin grapefruit soda *160 kr*

Triple zest Negroni

Sun gin, Campari, Aperol, Vermouth *165 kr*

Limoncello sour

Limoncello, vodka, sugar, lemon, egg white
165 kr

SMALLER

Primi

Carpaccio

Thinly sliced beef fillet, shallot vinaigrette, arugula, mushroom ricotta, roasted almonds, pickled blueberries & grated parmesan
209 kr

Beetroots

Blueberry glazed beetroots, roasted hazelnuts, burrata & pickled beetroots
160 kr

Octopus

Grilled octopus, ´parsley butter, gazpacho, pickled cucumber, bread crumbs & herbs
175 kr

Lumpfish roe

Deep fried potatoes, lumpfish roe, burnt butter foam, potato chips
195 kr

PASTA

Rigatoni al tartufo

Creamy truffle sauce, butter fried chantarelles, burrata & grated parmesan
299 kr

Ragu alla collo di manzo

Tagliatelle with ragu on beef neck & smoked porkbelly, green beans & grated parmesan
329 kr

Frutti di mare

Tomato sauce ith spaghetti, mussels, marinated shrimps and herbs
329 kr

BIGGER

Secondi

Risotto

Risotto flavoured with cauliflower, butter beans, dried cranberries & grated parmesan
310 kr

Pike-perch

Butter fried pike, potato puré, roasted cauliflower, butter beans, green peas & burnt butter foam
365 kr

Flank steak

Grilled flank, deep fried potatoes, jerusalem artichoke puré, pickled onions, red wine sauce flavoured with truffle
360 kr

Club steak

Grilled sirloin on the bone, for 2 people, deep fried potatoes, caulifloer, green beans, chantarelles, parsley butter & red wine sauce
880 kr

Questions ?

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

CHEFS CHOICE

AUTUMN SPECIAL

Tuna

Tuna tartar, herb mayo, salsa verde, green apples & potato chips

Duckbreast

pan fried duck breast, risotto, blueberry glazed beetroots & deep fried kale

Apple pie

Classic apple pie with vanilla ice cream
599 kr

Wine paring

Three selected wines that matches with all disches
390 kr

DESSERT

Tiramisu

The Italian classic
105 kr

Semifreddo

Cherry parfait, almond cake, cherry compott & almond crumble
149 kr

Pannacotta

Whipped pannacotta, biscotti crumble cloudberry compott
139 kr

Vanilla ice cream

With almond crumble and olive oil
69 kr

Ice cream or Sorbet

Ask the staff which three we serve this week
69 kr

DRINKS

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

SPARKLING

Prosecco Asolo

Veneto, Glera *120 / 695 kr*

Franciacorta Camilucci

Lombardiet, Chardonnay *160 / 930 kr*

Lambrusco Setteceni

Emilia-Romagna, Lambrusco *120 / 525 kr*

WEEKLY WINE

Please ask us what we serve this week

WHITE

Frescobaldi, Tuscany

Chardonnay *145 / 630 kr*

Nizza Silvano, Piedmont

Arneis DOCG *150 / 650 kr*

Bastianich, Friuli

Sauvignon *165 / 715 kr*

WEEKLY ROSÉ

Please ask us what we serve this week

RED

Moviert, Friuli

Pinot Nero *160 / 695 kr*

Nizza Silvano, Piedmont

Nebbiolo d'Alba, DOC *145 / 630 kr*

Ricudda, Tuscany

Chianti Classico DOCG Sangiovese *160 / 695 kr*

San Casiano, Veneto

Valpolicella Ripasso Superiore DOC Corvina, rondinella, molinara *150 / 650 kr*

BEER

Menabrea

Italian lager

20 cl 50 kr, 40 cl 95 kr

THIS IS HOW

33 cl 99 kr

Lager, Sour beer or IPA

OMAKA

33 cl 99 kr

Lager or IPA

Kallholmen

33 cl 99 kr

Lager or IPA

NON-ALCOHOLIC

BEER

Lager or IPA *65 kr*

WINE

Sparkling, White or

Red *85 kr*

OTHER

Soda *39 kr*

Local Soda *45 kr*

Lemonade *45 kr*

Appelmust *49 kr*

DESSERT DRINKS

Dessert wine

Ask the staff what we serve this week

Rhubarb pie

Rhubarb pie, whipped cream, cardemom
160 kr

Espersso martini

Sprezzo, Glacier vodka, espresso, sugar
175 kr

Coffe drinks

Irish coffe, Kaffe Karlsson
160 kr