

Förrätter

Vitlöksbröd Vitlökssmörgratinerad ciabatta-bröd, vitlöksdipp, rucola. 75:-
Garlic bread Ciabatta bread gratinée with garlic butter, garlic dip, rucola lettuce.

Antipasti Ett urval av italienska charkuterier, ostar, marinerade kronärtskockor, oliver. Liten 140:- (1-2 pers)
Antipasti A selection of Italian delicatessen and cheeses, marinated artichoke, olives. Stor 235:- (2-4 pers)

Antipasti vegano Hummus, marinerade cocktailtomater, grillad inlagd paprika, grillat surdegsbröd, olivolja. (vegansk) 125:-
Antipasti vegano Hummus, marinated cocktail tomatoes, grilled pickled peppers, grilled sourdough bread, olive oil. (vegan)

Hummersoppa Kräftkött, picklad silverlök, sikrom, rågcrunch. 130:-
Lobster soup Crayfish meat, pickled silver onion, whitefish roe, rye crunch.

Råbiff på oxfile Rotfruktschips, tryffelcrème, riven gravad äggula, picklad silverlök, shiso-krasse. 155:-
Tartar on beef fillet Root vegetable chips, truffle cream, grated pickled egg yolk, pickled silver onion, shiso cress.

Smått & gott

Marinerade kronärtskockor 45:-
Oliver 55:-
Hummus 45:-
Grillad inlagd paprika 45:-
Liten grönsallad med vinegrette 45:-
Chips 35:-
Mixade nötter 20:-
Pommes med vitlöksdipp Liten 30:-/Stor 60:-
Vitlöksdipp 15:-
Brödkorg 20:-

Allergi? Upplys vår personal om det är något du inte kan äta!
Allergy? Inform our staff if there is anything you can not eat!

Starters

Huvudrätter

Oxfile (200gr, Svensk) Friterad rösti, grillad steklök, schalottenlök- & dragonsky, konfiterad portabello. Beef fillet (200gr, from Sweden) Fried rösti, grilled onions, shallot & dragon gravy, confit portabello.		395:-
Wagyu ryggbiff (200gr, Japan) (<i>obs begränsat antal</i>) Samma tillbehör som till vår rätt med oxfile. Wagyu sirloin steak The same accessories as for our dish with beef fillet.	Dagspris/daily price	695:- - 895:-
Gösfile Krondillsås, blomkålspuré, råhyvlat broccoli, bakad blomkål, potatiskaka. Pike fillet Dill sauce, cauliflower puree, raw planed broccoli, baked cauliflower, potato cake.		295:-
Ankbröst (Fransk) Bakade betor, stekt svartkål, kantareller, svartvinbärssky, potatiskaka. Duck breast (French) Baked beets, fried black cabbage, chanterelles, blackcurrant gravy, potato cake.		295:-
Bakad blomkål Blomkålspuré, stekt svartkål, kantareller, bakad steklök. (vegansk) Baked cauliflower Cauliflower purée, fried black cabbage, chanterelles, baked fried onions. (vegan)		185:-
Steaksandwich Grillat surdegsbröd, ryggbiff med salvia, tryffelmajonäs, picklad rödlök, vitlöksdipp, pommes frites. Steaksandwich Grilled sourdough bread, grilled sirloin with sage, truffle mayonnaise, pickled red onion, garlic dip, french fries.		245:-
Grappas Caesarsallad Grappas Caesarsallad med glaserad kycklingfile, romansallad, rucola, rödlök, soltorkade tomater, parmesan, bacon, Caesardressing, cocktailtomater, krutonger. Grappas Caesar salad with glazed chicken, roman lettuce, rucola lettuce, red onion, sun-dried tomatoes, parmesan cheese, bacon, Caesar dressing, cocktail tomatoes, croutons.		225:-

Maincours

Huvudrätter

- Pasta Guanciale** *Färsk krämig pasta, pecorino-ost, vitlök, silverlök, persilja, guanciale (lufttorkad griskind), rucola.* **225:-**
Pasta Guanciale *Fresh creamy pasta, pecorino cheese, garlic, silver onion, parsley, guanciale (air-dried pork cheek), rucola lettuce.*
- Pasta con le cozze** *Färsk pasta, gröna musslor, blåmusslor (utan skal), rapsolja, vitlök, chili, cocktailtomater, persilja, parmesan, rucola.* **245:-**
Pasta con le cozze *Fresh pasta, green mussels, blue mussels (without shell), garlic, chili, cocktail tomatoes, parsley, parmesan, rucola lettuce.*
- Gnocchi & pumpa** *Rostad pumpa, pumpakärnor, gorgonzolasås, salvia.* **185:-**
Gnocchi & pumpkin *Roasted pumpkin, pumpkin seeds, gorgonzola sauce, sage.*
- Pizza Margherita** *Tomatsås, mozzarella, rucola, parmesan.* **165:-**
Pizza Margherita *Tomato sauce, mozzarella, rucola lettuce, parmesan.*
- Pizza Coppa di Parma** *Tomatsås, mozzarella, Coppa di Parma, cocktailtomater, mozzarella, olivolja, rucola, parmesan.* **215:-**
Pizza Coppa di Parma *Tomato sauce, mozzarella, Coppa di Parma, cocktail tomatoes, mozzarella, olive oil, rucola lettuce, parmesan.*
- Pizza marinara** *Tomatsås, mozzarella, musslor, kräftor, vitlöksolja, cocktailtomater, rucola, riven parmesan.* **215:-**
Pizza marinara *Tomato sauce, mozzarella, mussels, crayfish, garlic oil, cocktail tomatoes, rucola lettuce, grated parmesan.*
- Pizza Bianco** *Crème fraîche, sikrom, kantareller, rödlök, parmesan.* **225:-**
Pizza Bianco *Crème fraîche, chicory, chanterelles, red onion, parmesan.*

Maincours

Efterrätter

Chokladmousse *Chokladcrunch, amarettomarinerade körsbär, rostad vit choklad, rostade hasselnötter, citronmeliss.* 125:-
Chocolate mousse *Chocolate crunch, amaretto marinated cherries, roasted white chocolate, roasted hazelnuts, lemon balm.*

Yoghurtpannacotta *Sockrade hjortron, hjortonscoulis, kokosflarn.* 125:-
Yogurt panna cotta *Sugared cloudberry, cloudberry coulis, coconut flakes.*

Sorbet *Köksmästarens val av Sorbet (en kula), färska bär, shiso-krasse. (Vegansk)* 65:-
Sorbet *Chef's choice of Sorbet (a spoon), fresh berries, shiso cress. (Vegan)*

Vaniljglass *Vaniljglass, färska bär, chokladsås.* 110:-
Vanilla icecream *Vanilla ice cream, fresh berries, chocolate sauce.*

Tre tryfflar *Tre olika hemmagjorda tryfflar,* 3 st 90:- / 1 st 35:-
**mörk tryffel med havssalt, *mörk tryffel med hasselnötter och whisky, *vit tryffel med honung och vanilj.*
Three truffles *Three different home-made truffles.*
** dark truffle with sea salt, * dark truffle with hazelnuts and whiskey, * white truffle with honey and vanilla.*

Sista hjälpen *Kaffe, tryffel, 2 cl. husets Grappa.* 120:-
The last aid *Coffee, truffles, 2 cl. of our own Grappa.*



Kaffe & te

Kaffe Presso	37:-
Espresso	Enkel - 30:- / Dubbel - 42:-
Macciato	Enkel - 33:- / Dubbel - 45:-
Cappuccino	42:-
Caffe Latte	49:-
Te svart - Earl Grey	42:-
Te grönt - Grönt & skönt	42:-
Te rött - Röd Skymning	42:-
Te vitt - Clipper raspberry	42:-
Kombucha med blåbär	50:-

Dessertvin

Ruffino Serelle Vin Santo del Chianti	108:- glas (6 cl)
Monbazillac Jour de Fruit	72:- glas (6 cl)
Dulce Monastrell	90:- glas (6 cl)
Nivole	85:- glas (10 cl)

Desserts