
Förrätter

- Vitlöksbröd** Vitlöksmörgratinerad ciabatta-bröd, vitlöksdipp, rucola. 80:-
Garlic bread Ciabatta bread gratinée with garlic butter, garlic dip, rucola lettuce.
- Antipasti** Ett urval av italienska charcuterier, ostar, marinerade kronärtskockor, oliver. *Liten 150:- (1-2 pers)*
Antipasti A selection of Italian charcuteries, cheeses, marinated artichoke, olives. *Stor 250:- (2-4 pers)*
- Bruschetta** Grillat surdegsbröd, biffomat, finhackad rödlök, citron, persilja, balsamicoreduktion, buffel-mozzarella. 130:-
Bruschetta Grilled sourdough bread, beef tomato, chopped red onion, lemon, parsley, balsamic reducton, Buffalo Mozzarella.
- Vit sparris** Kall smörkokt vit sparris, ljummen champagnesås med brynt smör, rostade pinjenötter, laxrom. 130:-
White asparagus Cold butter-cooked white asparagus, lukewarm champagne sauce with browned butter, roasted pine nuts, salmon roe.

Smått & gott

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| <i>Marinerade kronärtskockor</i> | 45:- |
| <i>Oliver</i> | 55:- |
| <i>Liten grönsallad med vinegrette</i> | 45:- |
| <i>Chips</i> | 35:- |
| <i>Nacho-chips med salsa</i> | 45:- |
| <i>Mixade nötter</i> | 20:- |
| <i>Pommes med vitlöksdipp</i> | Liten 30:-/Stor 60:- |
| <i>Vitlöksdipp</i> | 20:- |
| <i>Bearnaise</i> | 20:- |
| <i>Brödkorg</i> | 20:- |

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

Starters

Huvudrätter

Entrecôte (200gr) Grillad entrecôte, ugnsbakad spetskål med ört-paste, potatispuré, picklad shiitakesvamp, bearnaise. **395:-**
Entrecôte (200gr) Grilled entrecôte, oven-baked pointed cabbage with herb paste, potatoe puree, pickled shiitake mushrooms, bearnaise.

Wagyu ryggbiff (Japan) (obs begränsat antal) **200gr 850:-**
Wagyu serveras med fransk potatissallad, picklad shiitakesvamp, bearnaise.
Wagyu sirloin steak (Japan) (note limited number) **100gr 600:-**
Wagyu served with French potato salad, pickled shiitake mushrooms, bearnaise..

Torskrygg Dillslungad potatis, kräftstjärtar, sandeffjordsås med gräslök och laxrom, citron. **315:-**
Cod loin dill-thrown potatoes, crayfish tails, butter sauce with chives and salmon roe, lemon.

Marinerad laxfjäril Dillslungad potatis, sparrisbroccoli, picklad shiitakesvamp och fänkål, champagnesås med brynt smör och laxrom, dill. **285:-**
Marinated butterflied salmon Dill-thrown potatoes, broccolini, pickled shiitake mushrooms and fennel, champagne sauce with browned butter and salmon roe, dill.

Pasta fruttí di mare Tomatsås, lax, torsk, kräftstjärtar, laxrom, parmesan, rucola. **265:-**
Pasta fruttí di mare Tomato sauce, salmon, cod, crayfish tails, salmon roe, parmesan, rucola lettuce.

Steaksandwich På grillat surdegsbröd, flankstek, tryffelmajonäs, picklad rödlök, krispsallad, vitlöksdipp, pommes frites. **260:-**
Steaksandwich on grilled sourdough bread, flank steak, truffle mayonnaise, pickled red onion, crispy salad, garlic dip, french fries.

Maincourse

Huvudrätter

Sparris-risotto Grön sparrisrisotto, grillad vit sparris, parmesan. *(Vegansk minus parmesan)* 215:-
Asparagus Risotto Green asparagus risotto, grilled white asparagus, parmesan cheese. *(Vegan minus parmesan cheese)*

Grappas Caesarsallad Grappas Caesarsallad med glaserad kycklingfilé, romansallad, rucola, rödlök, saltorkade tomater, parmesan, bacon, Caesardressing, cocktailtomater, krutonger. 235:-
Grappas Caesar salad with glazed chicken, roman lettuce, rucola lettuce, red onion, sun-dried tomatoes, parmesan cheese, bacon, Caesar dressing, cocktail tomatoes, croutons.

Pizza Margherita Tomatsås, mozzarella, rucola, parmesan. 175:-
Pizza Margherita Tomato sauce, mozzarella, rucola lettuce, parmesan.

Pizza Coppa di Parma Tomatsås, mozzarella, Coppa di Parma, cocktailtomater, mozzarella, olivolja, rucola, parmesan. 225:-
Pizza Coppa di Parma Tomato sauce, mozzarella, Coppa di Parma, cocktail tomatoes, mozzarella, olive oil, rucola lettuce, parmesan.

Pizza Bacon & Lönnsirap Tomatsås, bacon, lönnsirap, kronärtskockor, grillad paprika, mozzarella, rucola, parmesan. 225:-
Pizza Bacon & Maple Syrup Bacon, maple syrup, artichoke, grilled peppers, mozzarella cheese, rucola lettuce, Parmesan cheese.

Pizza Bianco Cream fraiche, chèvré-ost, pinjenötter, cocktailtomater, rucola, parmesan. 225:-
Pizza Bianco Cream fraiche, chèvre cheese, pine nuts, cocktail tomatoes, rucola lettuce, parmesan.

Maincourse

Efterrätter

Tiramísu Tiramisu smaksatt med en uns apelsin och serveras med färska bär. 125:-
Tiramisu Tiramisu flavored with orange and served with fresh berries.

Crème brûlée Serveras med färska bär. 125:-
Crème brûlée Served with fresh berries.

Sorbet Köksmästarens val av Sorbet (en kula), färska bär, shisokrasse. **(Vegansk)** 70:-
Sorbet Chef's choice of Sorbet (a spoon), fresh berries, shiso cress. **(Vegan)**

Vaniljglass Vaniljglass, färska bär, chokladsås. 120:-
Vanilla icecream Vanilla ice cream, fresh berries, chocolate sauce.

Tre tryfflar Tre olika hemmagjorda tryfflar, 3 st 100:- / 1 st 40:-
*mörk tryffel med havssalt, *mörk tryffel med Baileys och hallon, *vit tryffel med passionsfrukt och limezest.
Three truffles Three different home-made truffles.
* dark truffle with sea salt, * dark truffle with Baileys and raspberries, * white truffle with passion fruit and lime zest.

Sista hjälpen Kaffe, tryffel, 2 cl. husets Grappa. 130:-
The last aid Coffee, truffles, 2 cl. Grappa of the house.



Kaffe & te

Kaffe Presso	40:-
Espresso	Enkel - 33:- / Dubbel - 45:-
Macciato	Enkel - 36:- / Dubbel - 49:-
Cappuccino	46:-
Caffe Latte	54:-
Te svart - Earl Grey	46:-
Te grönt - Grönt & skönt	46:-
Te rött - Röd Skymning	46:-
Te vitt - Clipper raspberry	46:-

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