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## Förrätter

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<b>Vitlöksbröd</b> Ciabatta-bröd gratinerat med mozzarella- & vitlökssmör, vitlöksdipp, rucola. <i>Garlic bread</i> Ciabatta bread gratinée with mozzarella- & garlic butter, garlic dip, rucola lettuce.	80:-
<b>Antipasti</b> Ett urval av italienska charcuterier, ostar, marinerade kronärtskockor, oliver. <i>Antipasti</i> A selection of Italian charcuteries, cheeses, marinated artichokes, olives.	<i>Liten 150:- (1-2 pers)</i> <i>Stor 250:- (2-4 pers)</i>
<b>Svampsoppa</b> Krämig svampsoppa, stekt svamp, vitlökskrutonger, persilja. <i>Mushroom soup</i> Creamy mushroom soup, pan-fried mushrooms, garlic croutons, parsley.	120:-
<b>Carpaccio</b> Tunt skivad ryggbiff, rostade pinjenötter, olivolja, rucola, parmesan, kaprismajonäs. <i>Carpaccio</i> Thinly sliced sirloin steak, roasted pine nuts, olive oil, rucola lettuce, Parmesan cheese, caper mayonnaise.	130:-
<b>Pomodori al forno</b> Ugnsbakad biffomat, balsamicoreduktion, olivolja, basilika, saltbakade betor. (vegansk) <i>Pomodori al forno</i> Oven-baked beef tomato, balsamic reduction, olive oil, basil, salt-baked beets. (vegan).	120:-

### Smått & gott

<i>Marinerade kronärtskockor</i>	50:-
<i>Chilipicklade morötter</i>	40:-
<i>Oliver</i>	60:-
<i>Liten grönsallad med vinegrette</i>	50:-
<i>Chips</i>	40:-
<i>Nacho-chips med salsa</i>	50:-
<i>Mixade nötter</i>	25:-
<i>Pommes med vitlöksdipp</i>	Liten 35:-/Stor 65:-
<i>Vitlöksdipp</i>	20:-
<i>Brödkorg</i>	30:-

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

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## Starters

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## Huvudrätter

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- Entrecôte** (200gr) Jordärtskockspuré, ugnrostade rotfrukter, pepparsås, smörstekt svamp. **425:-**  
**Entrecôte (200gr)** Jerusalem artichoke puree, roasted root vegetables, pepper sauce, butter-fried mushroom.
- Wagyu ryggbiff** (200gr, Japan) (obs begränsat antal) **895:-**  
Samma tillbehör som till vår rätt med entrecôte.  
**Wagyu sirloin steak** The same accessories as for our dish with entrecôte.
- Torskrygg** Palsternackspuré, buerre blanc-sås, polkabetts- & fänkålsrudite, friterad palsternackschips, dill, citron. **325:-**  
**Cod loin** Parsnip puree, beurre blanc sauce, beetroots- & fennel crudite, fried parsnip chips, dill, lemon.
- Vildand** Marinerad vildand, svamprisotto, lingonreduktion, saltbakade rödbetor och polkabetor. **295:-**  
**Wild duck** Marinated wild duck, mushroom risotto, lingonberry reduction, salt-baked beetsroots.
- Vegobiff** (Beyond meat) Svamprisotto, ugnrostade rotfrukter, stekt svamp, saltbakade betor, pinjenötter. (Vegansk) **275:-**  
**Vego beef** (Beyond meat) Mushroom risotto, oven-roasted root vegetables, pan-fried mushrooms, salt-baked beets, pine nuts. (Vegan)
- Steaksandwich** Grillat surdegsbröd, ryggbiff, krispsallad, chilipicklade morötter, chipotle-majo, skivad tomat, pommes, vitlöksdressing. **255:-**  
**Steaksandwich** Grilled sourdough bread, sirloin steak, crisp salad, chili pickled carrots, chipotle mayo, sliced tomato, French fries, garlic dressing.
- Svamprisotto** Smörstekt svamp, friterad schalottenlök, parmesan (Denna rätt kan göras vegansk) **195:-**  
**Mushroom risotto** Butter-fried mushrooms, fried shallots, parmesan cheese. (This dish can be made vegan)
- Pasta Carbonara** Färsk pasta, Guanciale, äggula, svart peppar, parmesan, persilja, olivolja. **195:-**  
**Pasta Carbonara** Fresh pasta, Guanciale, egg yolk, black pepper, parmesan cheese, parsley, olive oil.
- Grappas Caesarsallad** Grappas Caesarsallad med chipotle-glaserad kycklingfilé, romansallad, rucola, rödlök, saltorkade tomater, parmesan, bacon, Caesardressing, cocktailtomater, vitlökskrutonger. **225:-**  
**Grappas Caesar salad** with chipotle glazed chicken, roman lettuce, rucola lettuce, red onion, sundried tomatoes, parmesan cheese, bacon, Caesar dressing, cocktail tomatoes, garlic croutons.

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## Maincourse

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## Huvudrätter

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### Våra burgare:

Our burgers:

225:-

**Smashburgare** 100% nötkött, **Smashburger** 100% beef

**Vegoburgare** (Beyond meat), **Vego burger** (Beyond meat)

Alla burgare serveras med krispsallad, skivad tomat, skivad silverlök, friterad lök, ost, chipotlemajonäs, pommes, vitlöksdressing.

All burgers served with crisp lettuce, sliced tomato, sliced silver onion, fried onion, cheese, chipotle mayonnaise, French fries, garlic dressing.

### Våra pizzor:

Our pizzas:

**Pizza Margherita** Tomatsås, mozzarella, basilika, olivolja, parmesan.

**Pizza Margherita** Tomato sauce, mozzarella, basil, olive oil, parmesan.

175:-

**Pizza Coppa di Parma** Tomatsås, mozzarella, Coppa di Parma, cocktailtomater, mozzarella, olivolja, rucola, parmesan.

**Pizza Coppa di Parma** Tomato sauce, mozzarella, Coppa di Parma, cocktail tomatoes, mozzarella, olive oil, rucola lettuce, parmesan.

225:-

**Pizza Bacon & lönnstrap** Tomatsås, bacon, lönnstrap, kronärtskockor, grillad paprika, mozzarella, rucola, parmesan.

**Pizza Bacon & Maple Syrup** Bacon, maple syrup, artichoke, grilled peppers, mozzarella cheese, rucola lettuce, Parmesan cheese.

225:-

**Pizza Bianco** creme fraiche, mozzarella, champinjoner, skogschampinjoner, timjan, rostade hasselnötter, rivnen parmesan, citron-zest.

**Pizza Bianco** creme fraiche, mozzarella, porcini mushrooms, mushrooms, thyme, roasted hazelnuts, grated parmesan cheese, lemon zest.

225:-

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## Maincourse

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## Efterrätter

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

**Torta caprese** Italiensk chokladkaka, lättvispad grädde, färska bär. 125:-  
**Torta caprese** Italian chocolate cake, whipped cream, 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, maräng. 120:-  
**Vanilla icecream** Vanilla ice cream, fresh berries, chocolate sauce, meringue.

**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

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

### Dessertvin

<b>Ruffino Serelle Vin Santo del Chianti</b>	128:- glas (6 cl)
<b>Monbazillac Jour de Fruit</b>	80:- glas (6 cl)
<b>Dulce Monastrell</b>	90:- glas (6 cl)
<b>Nivole</b>	85:- glas (10 cl)

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## Desserts