

Förrätter

- Vitlöksbröd** Ciabatta-bröd gratinerat med mozzarella & vitlökssmör, vitlöksdipp, rucola. **85:-**
Garlic bread Ciabatta bread gratinée with mozzarella- & garlic butter, garlic dip, rocket salad.
- Antipasti** Ett urval av italienska charcuterier, ostar, marinerade kronärtskockor, tomatshutney, oliver. **Liten 165:- (1-2 pers)**
Antipasti A selection of Italian charcuteries, cheeses, marinated artichokes, tomato chutney, olives. **Stor 275:- (2-4 pers)**
- Svamptoast** Smörstekt Formfranska, krämig svampstuvning på säsongens svampar, picklad rödlök, persilja, parmesan. **125:-**
Mushroom toast Butter-fried bread, creamy mushroom made with seasonal mushrooms, pickled red onion, parsley, Parmesan cheese.
- Rotfruktsoppa** Krämig rotfruktsoppa, krutonger, parmesan, timjan. **95:-**
Root vegetable soup Creamy root vegetable soup, croutons, Parmesan cheese, thyme.

Smått & gott

- Marinerade kronärtskockor** 55:-
Oliver 65:-
Liten grönsallad 60:-
Chips 50:-
Mixade nötter 25:-
Vitlöksdipp 20:-
Pommes frites
med riven parmesan & vitlöksdipp
Liten 40:-/Stor 70:-
Ostgratinerade nacho-chips
med salsa, vitlökdipp & jalapeños **95:-**

charcuterier

Ett urval från vår antipasti 50 gram
A selection of our charcuteries 50 grams

- Tryffelsalami** 80:-
Coppa di Parma 80:-
Fänkålsalami 80:-
Spianta Calabria salami 80:-

- Ostbricka** 195:-
Tre ostar, kex, marmelad. (1-2 pers)
Cheese plate
Three cheeses, crackers, marmalade. (1-2 pers)

Allergi? Upplys vår personal om det är något du inte kan äta!
Allergy? Please let our staff know if there is something you cannot eat!

Starters

Huvudrätter

Pasta & svamp *Färsk krämig tagliatelle, säsongens svampar, vitlök, parmesan, persilja.* **215:-**
Pasta and Mushrooms *Fresh creamy tagliatelle, seasonal mushrooms, garlic, Parmesan cheese, parsley.*

Gnocchi & majsckyling **275:-**
Krämig gnocchi, majsckyling, pesto, parmesan, kapris, olivolja, rostade nötter.
Gnocchi & Corn Chicken
Creamy gnocchi, corn chicken, pesto, Parmesan cheese, capers, olive oil, roasted nuts.

Pumparisotto *Honungsrostad pumpa, parmesan, persilja, rostade pumpafrön.(Denna rätt kan göras vegansk)* **195:-**
Pumpkin risotto *Honey-roasted pumpkin, Parmesan cheese, parsley, roasted pumpkin seeds. (This dish can be made vegan)* **(vegan 175:-)**

Pizza Margherita *Tomatsås, mozzarella, ruccola, olivolja, parmesan.* **175:-**
Pizza Margherita *Tomato sauce, mozzarella, rocket salad, olive oil, Parmesan cheese.*

Pizza Coppa di Parma *Tomatsås, mozzarella, Coppa di Parma, cocktailtomater, parmesan, ruccola.* **225:-**
Pizza Coppa di Parma *Tomato sauce, mozzarella, Coppa di Parma, cocktail tomatoes, Parmesan cheese, rocket salad.*

Pizza bacon & lönnsirap *Tomatsås, bacon, lönnsirap, kronärtskockor, grillad paprika, mozzarella, ruccola, parmesan.* **225:-**
Pizza Bacon & Maple Syrup *Tomato sauce, bacon, maple syrup, artichoke, grilled peppers, mozzarella cheese, rocket salad, Parmesan cheese.*

Pizza bianco funghi *Creme fraiche, mozzarella, säsongens svampar, rostade nötter, timjan, parmesan.* **225:-**
Pizza Bianco Funghi *Creme fraiche, mozzarella, seasonal mushrooms, roasted nuts, thyme, parmesan.*

Main courses

Huvudrätter

Grillad entrecôte Rotfruktpuré, skysås, rostade rotfrukter, honungsrostad pumpa, 395:-
Grilled Entrecôte Root vegetable puree, gravy, roasted root vegetables, honey-roasted pumpkin.

Långkokt lammlägg Rotfruktpuré, mynta, skysås, rårörda lingon, rostade rotfrukter. 285:-
Slow-cooked lamb shank Root vegetable puree, mint, gravy, lingonberries, roasted root vegetables.

Sejryggfilé Rotfruktpuré, vitvinsås, kapris, fänkål, dill, citron, rostad palsternacka. 245:-
Loin of saithe Root vegetable puree, white wine sauce, capers, fennel, dill, lemon, roasted parsnips.

Hamburgare Smashburger 100% nötkött, briochebröd, krispsallad, sriracha-majonäs, marinerad rödkål, 210:-
picklad rödlök, cheddarost, pommes med riven parmesan, vitlöksdressing. *Enkel/singel*
Hamburger 100% beef Smashburger, brioche bread, crisp salad, sriracha mayonnaise, pickled red cabbage, 235:-
pickled red onion, cheddar cheese, fries with grated Parmesan cheese, garlic dressing. *Dubbel/Double*

Grappas Caesarsallad med chipotleglaserad kycklingfilé, romansallad, rucicola, rödlök, soltorkade tomater, 235:-
parmesan, bacon, Caesardressing, cocktailtomater, vitlökskrutonger.
Grappa's Caesar Salad with chipotle glazed chicken, romaine lettuce, rocket salad, red onion, sundried tomatoes,
Parmesan cheese, bacon, Caesar dressing, cocktail tomatoes, garlic croutons.

Main courses

Efterrätter

Tiramisu, klassisk Tiramisu smaksatt med en uns apelsin, toppas med kakao och säsongens bär. **120:-**
Tiramisu, classic Tiramisu flavored with orange, dressed with cocoa and seasonal berries.

Crema Catalana Serveras med säsongens bär. **120:-**
Crema Catalana Served with seasonal berries.

Sorbet Köksmästarens val av sorbet (en kula), säsongens bär. (Vegansk) **70:-**
Sorbet Chef's choice of sorbet (one scoop), seasonal berries. (Vegan)

Glass "Chefs choice" Tre kulor hemmagjorda glassar i olika smaker, som serveras med säsongens bär. **120:-**
Ice cream "Chef's choice" Three scoops of homemade ice cream in different flavors, served with seasonal berries.

Tre chokladtryfflar Tre olika hemmagjorda tryfflar, **3 st 130:- / 1 st 50:-**
*mörk tryffel med havssalt, * mörk tryffel med Baileys och hallon, * vit tryffel med lime & passionsfrukt.
Three chocolate truffles Three different home-made truffles.
* dark truffle with sea salt, * dark truffle with Baileys and raspberries, * white truffle with lime & passionfruit.

Sista hjälpen Kaffe, tryffel, 2 cl. husets Grappa. **145:-**
The last aid Coffee, truffle, 2 cl. Grappa of the house.



Ostbricka **195:-**
Tre ostar, kex, marmelad. (1-2 pers)
Cheese plate
Three cheeses, crackers, marmalade. (1-2 pers)

Desserts