

ANTIPASTI

IL PANE

RICOTTA 105
Ricotta, persilja, olivolja & crostini

CREMA DI CARCIOFI 135
Varm kronärtsskockskräm, provolone, parmesanost, peperoncino & rostad foccacia

ARANCINE 4 st / 115
Friterade tryffel- & svamprisottobollar

CRUDO

ZUCCHINI & MINT 95
Zucchini, mynta, basilika, citron, peperoncino & Ricotta salata

PESCE CON PEPERONCINO 115
Gös, persilja, mynta, olivolja, chili & citron

SEABASS & TOMATO 115
Havsabborre, tomat, citron & chili

SALUMI ETC

FENNEL SALAMI 75
TRUFFLE SALAMI 95
DOLCE BASTARDO / *Grov, handskuren fläsksalami* 75
PROSCIUTTO DI PARMA 95
COPPA / *Torkad & lättrokt fläsksnacke* 85
PARMIGIANO REGGIANO 75
OLIVES 65

CLASSIC STARTERS

GARLIC BREAD 105
Persilja, basilika, timjan, vitlök & chiliflakes

BURRATA 185
Tomat, peperoncino, fänkålpollen & basilika

VITELLO TONNATO 185
Helstekt kalvrostbiff, tonfiskdressing, parmigiano reggiano, kaprisbär & inlagd kronärtsskocka

CARNE CRUDA 185
Hackat kalvinnanlår, rostat bröd, tomat, paprika, vitlöksmajonnäs & rostad vitlök

NEW YEARS SPECIALS

OYSTERS
Fine de Clair. Naturella, serveras med schalottenlöksvinäger & tabasco

45 / st

CAVIAR
Italiensk odlad caviar. Serveras med klassiska tillbehör

895

ANTIPASTO MISTO

KVÄLLENS URVAL AV ANTIPASTI

Oliver, ricotta, prosciutto, arancine, fänkålssalami & zucchinisallad

För 2-3 personer

495

MENU DI AVVENTURA

ANTIPASTI

Antipasto misto grande

PASTA

Truffle pappardelle

MAIN COURSE

Grilled branzino, roasted potatoes & green leaf salad

DOLCE

Pineapple flambe

695

PASTA



TRUFFLE PAPPARDELLE 305
Tryffel, karl-johansvamp, persilja & parmigiano reggiano

LOBSTER SPAGHETTI 495
Tomat, vitt vin, vitlök, peperoncino, persilja & hummer

SPICY VODKA FUSILLONE* 235
San Marzanotomater, vodka, nduja & parmigiano reggiano

*Går även att få vegetarisk

MAIN COURSES

ROASTED POINTED CABBAGE* 225
Mandelcreme med paprika, parmesanost, persilja, basilika & citron

BRANZINO 265
Grillad havsabborre, grillad citron, caponata, persilja & vitlök

GRILLED LOBSTER 345 / 645
Halv eller hel grillad och gratinerad hummer, grillad citron & grillad spetspaprika

ENTRECOTE 355
250 gr. grillad svensk entrecote, gremolata, tryffelmajonnäs och tomat- & salviasky

*Går även att få vegansk

TROLLEY SERVICE

DRY AGED SIRLOIN STEAK ON THE BONE 935
800 gr. grillad svensk hängmörad biff, tryffelmajonnäs, bakad tomat och tomat- & salviasky (rek. för 2-3 pers)

GRILLED TENDERLOIN 895
400 gr. grillad svensk oxfilé, haricots verts. bakad tomat, tryffelmajonnäs, rödvinssås med oxmärg (rek. för 2 pers)

SIDE ORDERS

Tillbehör till din varmrätt

CAESAR SALAD / *Klassisk Caesarsallad* 85

POMODORI / *Tomat, lök & balsamico* 75

FRIED GREENS / *Vitlöksstekta gröna grönsaker* 85

GREEN LEAF SALAD / *Grönsallad & fänkål* 65

ROASTED POTATOES / *Rostat potatis* 55

TRUFFLE GNOCCHI / *Gnocchi, grädde & tryffel* 125

ANTIPASTI

IL PANE

CREMA DI CARCIOFI 135
Warm artichoke cream, provolone cheese, parmesan cheese, peperoncino & toasted foccacia

RICOTTA 105
Ricotta, parsley, olive oil & crostini

ARANCINE 4 st / 115
Deep fried truffle- & mushroom risotto

CRUDO

ZUCCHINI & MINT 95
Zucchini, mint, basil, lemon, peperoncino & Ricotta salata

PESCE CON PEPERONCINO 115
Pike perch, parsley, mint, olive oil, chili & lemon

SEABASS & TOMATO 115
Sea bass, tomato, lemon & chili

SALUMI ETC

FENNEL SALAMI 75
TRUFFLE SALAMI 95
DOLCE BASTARDO / *Hand cut pork salami* 75
PROSCIUTTO DI PARMA 95
COPPA / *Dried & lightly smoked pork shoulder* 85
PARMIGIANO REGGIANO 75
OLIVES 65

CLASSIC STARTERS

GARLIC BREAD 105
Parsley, basil, thyme, garlic & chili flakes

BURRATA 185
Tomato, peperoncino, fennel pollen & basil

VITELLO TONNATO 185
Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke

CARNE CRUDA 185
Chopped veal, fried bread, tomato, bell peppers, garlic mayonnaise & deep fried garlic

NEW YEARS SPECIALS

OYSTERS
Fine de Clair. Naturella, serveras med schalottenlöksvinäger & tabasco

45 / st

CAVIAR
Italiensk odlad caviar. Serveras med klassiska tillbehör

895

ANTIPASTO MISTO

KVÄLLENS URVAL AV ANTIPASTI

Oliver, ricotta, prosciutto, arancine, fänkålssalami & zucchinisallad

För 2-3 personer

495

MENU DI AVVENTURA

ANTIPASTI

Antipasto misto grande

PASTA

Truffle pappardelle

MAIN COURSE

Grilled branzino, roasted potatoes & green leaf salad

DOLCE

Pineapple flambe

695

PASTA



TRUFFLE PAPPARDELLE 305
Truffle, cep mushroom, parsley & parmigiano reggiano

LOBSTER SPAGHETTI 495
Tomato, white wine, garlic, peperoncino, parsley & lobster

SPICY VODKA FUSILLONE* 235
San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano

**Also available as a vegetarian dish*

MAIN COURSES

ROASTED POINTED CABBAGE* 225
Almond cream with roasted bell peppers, parmesan cheese, parsley, basil & lemon

BRANZINO 265
Grilled sea bass, grilled lemon, caponata, parsley & garlic

GRILLED LOBSTER 345 / 645
Half or whole grilled and gratinated lobster, grilled lemon & grilled peppers

ENTRECOTE 355
250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus

**Also available as a vegan dish*

TROLLEY SERVICE

DRY AGED SIRLOIN STEAK ON THE BONE 935
800 gr. grilled Swedish dry aged sirloin, truffle mayonnaise, tomatoes and tomato- & sage jus (rec. for 2-3 people)

GRILLED TENDERLOIN 895
400 gr. grilled Swedish tenderloin, haricots verts, baked tomato, truffle mayonnaise & red wine sauce with bone marrow (rec. for 2 pers)

SIDE ORDERS

Side orders for your main course

CAESAR SALAD / *Classic Caesar salad* 85

POMODORI / *Tomato, onions & balsamic vinegar* 75

FRIED GREENS / *Fried greens with garlic* 85

GREEN LEAF SALAD / *Lemon vinaigrette & fennel* 65

ROASTED POTATOES / *Roasted potatoes* 55

TRUFFLE GNOCCHI / *Gnocchi, cream & truffle* 125