

Snacks

Platter of Cheese & charcuterie for 2 persons **220.-**
Green olives "NOCELLARA DE BELLICE" **45.-**
Black marinated olives **45.-**
Rosted almonds **45.-**
Cheesefritters with rosemary honey **55.-**
Pan Con Tomate **55.-**

Charcuterie

Salami piccante **45.-** Coppa **45.-**
Iberico salami **65.-**
Dry aged ham "DUROC" **65.-**

Cheese

Swedish Herrgård **45.-** Manchego **55.-** Comté **65.-**

COCKTAILS

Elderflower Fizz

St Germain - mint - lemonjuice - cava

Bourbon Sour

Bourbon - lemonjuice - bitters

Old Fashioned

Hven Old Hare blended - bitters

Caipirinha

Cachaca - lime - soda

Tom Collins

Mountain dry gin - lemon juice - soda

Rhubarb

Mountain dry gin - rhubarb syrup - cranberry juice - lime

Sweet Orange

Tequila Calle 23 - cointreau - orangejuice - tonic

145 :-

Non alcoholic

Lemon/lime spritz

Lemon & lime juice - lemon - soda

Mint Fizz

Mint syrup - lime & soda

75 :-



CHARTERTRIP



Let the kitchen decide your destinations true the gastronomy.
 We have put together a package that will take you around the world.
 6 courses shared around the table 500.- pp
 Served to everyone at the table, low laktos & can be ordered vegetarian.

Chicken sizzler - India

Chicken marinated in yoghurt & garam masala. Served with onions, paprika, fresh garlic & black pepper in a sizzling hot pan

Chanterellerisotto - Italy

Risotto made with carnaroli rice, parmiggiano reggiano & dried ceps

Thai Green Curry – Thailand

Steamed mussels in hot green curry sauce, carrots, leeks, chili, cilantro & jasmin rice

Crispy pork ” Sweet n’ Sour ” - Korea

Crispy pork in a sweet & sour sauce, gochujang, paprika, fresh pineapple & onions

Socca - France

Chickpea pancake, hummus, eggplant, marinated tomatoes & feta cheese

Springroll ”Marrakech” - Marocko

Deep-fried springroll filled with pork and flavored with ras el hanout, limeyoghurt & mint

Carne y Tomatas - Spain

Tartar of beef, dried tomatoes, manchego, Spanish pepper mayo & watercress

Baobao buns - China

Confit of duck in hoisin sauce, pickled cucumber, cilantro & chilimayo in a steamed bun

Cote de Boeuf - France

Grilled entrecote on the bone for 2 persons. Served with fries & aioli
 795.- (takes about 40 minutes to prepare)

Ice cream sandwich - USA

” Half baked” chocolate & oat cookie, filled with vanilla icecream and blueberry coulis

Swedish strawberries - Sweden

Donut with caramelized almonds & vanilla, strawberry parfait & fresh strawberries

Salty courses 145.- Sweet courses 115.-

We recommend 3 courses per person but the best experience is to share more courses at the table. Please notify your waiter if you have any allergies

Margarita

Tomato sauce, basil, aged cheese & mozzarella 125.-

Margarita Bianco

Béchamel sauce, aged cheese, mozzarella & basil 125.-

Marzano

Tomato sauce, mozzarella, olive oil & basil 125.-

Formaggio

Tomato sauce, aged cheese, mozzarella & gorgonzola 140.-

Amandine

Béchamel sauce, aged cheese, rosemary, potato, & garlic 140.-

Stracciatella

Tomato sauce, stracciatella from La Treccia, olive oil & basil 150.-

Goat cheese

Béchamel sauce, goat cheese, honey, pickled red onions, walnuts & black pepper 150.-

Bruschetta

Parmesan, mozzarella, chopped tomatoes, parsley, garlic & oliv oil
150 :-

Tartar

Tomato sauce, aged cheese, mozzarella, pickled red onions & tartar of beef
165.-

Mushroom

Tomato sauce, aged cheese, mozzarella, mushrooms, chili & olives 155.-

Cotto

Béchamel sauce, prosciutto cotto, fresh garlic & spinach 160.-

Carbonara

Béchamel sauce, parmesan cheese, mozzarella, pancetta, egg yolk & black pepper 160.-

Ragu

Béchamel sauce, aged cheese, mozzarella & braised beef 170.-

Smoked Ham

Tomato sauce, aged cheese, mozzarella & smoked ham 130.-

Ham

Tomato sauce, aged cheese, mozzarella & prosciutto cotto 130.-

Coppa

Tomato sauce, aged cheese, mozzarella & coppa (dry aged pork) 150.-

Salami

Tomato sauce, aged cheese, mozzarella & salami 150.-

Salami piccante

Tomato sauce, aged cheese, mozzarella & salami piccante (spicy) 150.-

Nduja

Tomato sauce, aged cheese, mozzarella & ndjua (spicy) 150.-

Bresaola

Tomato sauce, aged cheese, mozzarella & bresaola (dry aged beef) 160.-

