

## SET MENU "CHARTER-TRIP"

6 courses shared around the table 500.- pp  
Served to everyone at the table, low laktos & can be ordered vegetarian.  
6 courses = ✈️

**Tartar Tel Aviv "Döner" - Israel** 🇮🇱 ✈️  
Charcoal grilled beef, yoghurt, black olives, crisp bread

**Risotto - Italy** 🇮🇹  
Risotto made with carnaroli rice, parmiggiano reggiano & dried ceps

**Banh Mi Roll – Vietnam** ✈️  
Sweet & sour pork & chicken parfait in Brioche, cucumber, cilantro, carrot & misomayo

**Taco al Pastor - Mexico** 🇲🇽 ✈️  
Corntortilla, charcoal grilled pork, & fried corn

**Socca - France** 🇫🇷  
Chickpea pancake, aubergine, eggplant, marinated tomatoes & feta cheese

**California Rolls - Japan** 🇯🇵 ✈️  
"Inside out" Urumaki, cucumber, seaweed & fried shrimp in chilimayo

**Korea Fried Chicken - Korea** 🇰🇷 ✈️  
Deepfried chicken in sticky sweet & sour sauce

**Baobao buns - China** 🇨🇳  
Confit of duck in hoisin sauce, pickled cucumber, cilantro & chilimayo in a steamed bun

**Rack of Lamb - France** 🇫🇷  
Grilled rack of lamb on the bone for 2-4 persons. Served with pommes Dauphine, herb butter & port wine sauce  
995.- (takes about 40 minutes to prepare)

**Ice cream sandwich - USA** 🇺🇸  
"Half baked" chocolate & oat cookie, filled with vanilla icecream and blueberry coulis

**Änglamat - Sweden** 🇸🇪 ✈️  
Vanillacream, raspberry - fudge cream, fresh raspberries, almond & whipped cream

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 135.-

**Margarita Bianco**

Béchamel sauce, aged cheese, mozzarella & basil 135.-

**Marzano**

Tomato sauce, mozzarella, olive oil & basil 135.-

**Formaggio**

Tomato sauce, aged cheese, mozzarella & gorgonzola 165.-

**Amandine**

Béchamel sauce, aged cheese, rosemary, potato, & garlic 155.-

**Stracciatella**

Tomato sauce, stracciatella from La Treccia, olive oil & basil 160.-

**Goat cheese**

Béchamel sauce, goat cheese, honey, pickled red onions, walnuts & black pepper 165.-

**Bruschetta**

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

**Tartar**

Tomato sauce, aged cheese, mozzarella, pickled red onions & tartar of beef  
186.-

**Mushroom**

Tomato sauce, aged cheese, mozzarella, mushrooms, chili & olives 170.-

**Cotto**

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

**Carbonara**

Béchamel sauce, parmesan cheese, mozzarella, pancetta, egg yolk & black pepper 170.-

**Ragu**

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

**Smoked Ham**

Tomato sauce, aged cheese, mozzarella & smoked ham 160.-

**Ham**

Tomato sauce, aged cheese, mozzarella & prosciutto cotto 160.-

**Coppa**

Tomato sauce, aged cheese, mozzarella & coppa (dry aged pork) 165.-

**Salami**

Tomato sauce, aged cheese, mozzarella & salami 165.-

**Salami piccante**

Tomato sauce, aged cheese, mozzarella & salami piccante (spicy) 165.-

**Nduja**

Tomato sauce, aged cheese, mozzarella & nduja (spicy) 165.-

**Bresaola**

Tomato sauce, aged cheese, mozzarella & bresaola (dry aged beef) 185.-

