

# MENU FOR OVER 12 GUESTS

IN OUR RESTAURANT, WE CHOOSE LOCALLY SOURCED INGREDIENTS BASED ON THE SEASON WHENEVER POSSIBLE.

## WELCOME

PROSECCO TREVISO GLAS .....	105,-
KRÖGARSPECIAL WISBY PILS 40CL & GAMMELDANSK 3CL .....	150,-
KVÄLLENS DRINK 5CL .....	155,-

### HINT! HÖGANLOFT GT

The perfect start before dinner with good friends!  
Available with or without alcohol.

## STARTER

CLASSIC TOAST SKAGEN .....	215,-
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Topped with whitefish roe on a brioche bread, pickled red onion, fresh dill and lemon. ♦ ◎  
*Prosecco Treviso Eco*

GRATINATED CANNELLONI WITH SMOKED SALMON .....	175,-
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Mozzarella, ricotta, spinach, topped with cold-smoked salmon and basil oil. ♦ ◎  
*Pasqua Bardolino*

## MAIN COURSE

SLOW-COOKED BEEF CHEEK .....	289,-
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Slow-cooked in rich red wine, served with fried oyster mushrooms, baked celeriac and truffle purée.  
*Torre Del Falasco Ripasso*

SEARED COD FILLET .....	355,-
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Champagne sauce, dill oil, trout roe, chives, broccolini, served with crushed potatoes and tangy fennel with dill.  
*Donna Di Valiano Chardonnay*

CREAMY HERB RISOTTO .....	195,-
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Green peas, grilled haricots verts, thyme, chives, garlic and parsley. ♦  
*Terreno Il Momento*

CLASSIC GOULASH SOUP .....	195,-
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Served with butter-fried bread and crème fraîche. ♦  
*Pasqua Bardolino*

## DESSERT

CHOCOLATE FONDANT .....	145,-
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Brown butter ice cream, caramel sauce and hazelnut sprinkles. ♦ ◎  
*Tesauro Recioto della Valpolicella*

HEISSE LIEBE .....	115,-
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Soft serve ice cream and warm raspberries.  
*Muscato D'Asti*

## PIZZA BIANCO

PIZZA BIANCO IS BAKED WITH CRÈME FRAÎCHE

HELRÄTT .....	155,-
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Mozzarella, bacon and red onion. Sprinkled with chives. ◎ ♦

PISELLI .....	155,-
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Mozzarella, crushed green peas and garlic. Topped with shaved pecorino, pea shoots, mint and lemon. ◎ ♦ ◆

## PIZZA ROSSO

PIZZA ROSSO IS BAKED WITH TOMATO SAUCE

MARGHERITA .....	125,-
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Mozzarella, cherry tomato and basil oil. ◎ ♦ ◆  
Available as a vegan option.

DANTES INFERNO .....	165,-
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Mozzarella, salami, garlic, hot jalapenos and peppers. ◎ ♦

VESUVIO .....	135,-
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Mozzarella and ham. ◎ ♦

MAFFIOSO .....	175,-
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Mozzarella, air-dried ham, goat cheese and pesto.  
Topped with arugula and honey. ◎ ♦

CAPRICCIOSA .....	145,-
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Mozzarella ham and mushrooms. ◎ ♦

WE OFFER GLUTEN-FREE PIZZA BASES FOR AN ADDITIONAL 25 SEK.  
NOT A GLUTEN-FREE ENVIRONMENT.  
SLICING OR SHARING +10 SEK.

## VIN ♥ PIZZA GLASS / BOTTLE

TERRENO IL MOMENTO .....	125,-/575,-
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Italien, Greve in Chianti. Pairs well with all Pizza Rosso.

AP BIANCO .....	95,-/415,-
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Italien, Veneto. Pairs well with Helrätt and Piseelli.

### ALLERGIES AND SPECIAL DIETS

Please inform us, and we will assist you!  
In many dishes, we can substitute or remove ingredients and accompaniments.  
We have marked dishes that contain gluten, lactose, and are vegetarian.

♦ GLUTEN  
◎ LACTOSE  
◆ VEGETARIAN  
Feel free to ask us about allergens and the origin of the meat.