

## SNACKS

<b>Nut mix, hot &amp; salty</b>	50 kronor
<b>marinated olives,</b>	55 kronor
<b>Crostini with tapenade</b>	45 kronor
<b>Potatoes, västerbotten dip &amp; herbs</b>	45 kronor
<b>Dried reindeer meat</b>	99 kronor

**Prosecco**  
**Bergamott sour**  
**Grappa sour**

## STARTER

### **The meat**

**Tartar in Swedish of cow, smoked mayonnaise, smoked beets, kale & grated hard cheese** 165 kronor

Wine: Lumá Rosso, Nerello mascalese & Merlot 120 kronor

### **The fish**

**Rainbow trout, fried capers, croutons, mustard cream & dill** 165 kronor

Wine: Costa Toscana EKO, Vermentino 120 kronor

### **The charcuterie**

**Truffle salami, salsiccia, prosciutto, fig marmalade & truffle emulsion** 165 kronor

Wine: Mario Primo Chianti, Sangiovese, Canaiolo Nero, Malvasia & Trebbiano 120 kronor

### **The vegetable**

**Buttered mushroom broth, mushroom knot, truffle emulsion & smoked almonds** 165 kronor

Wine: Lumá Rosso, Nerello mascalese & Merlot 120 kronor

### **The pizza**

**Small blonde pizza with crème fraiche, browned butter, roe, sour red onion & dill** 195 kronor

Wine: Domaine Laroche Petit Chablis, Chardonnay 155 kronor

**“Do you have allergies? Ask the staff and we will help you”**

## MAINCOURSE

<b>The meat</b> Lombatello (butcher steak) from northern farmers, chanterelle sauce, butter-fried wild mushrooms, semi-dried tomato, baked onion & potato gratin Wine: Memoro Rosso, Primitivo, Montepulciano, Nero d'avola & Merlot del Veneto 115 kronor	325 kronor
<b>Tartar in Swedish of cow, smoked mayonnaise, smoked beets, kale, grated hard cheese &amp; fries</b> Wine: Lumá Rosso, Nerello mascalese & Merlot 120 kronor	285 kronor
<b>The fish</b> Char, seafood sauce, baked fennel, kale & roasted mashed potatoes Wine: La Ferola Passerina EKO, Passerina 120 kronor	365 kronor
<b>The pasta</b> Linguini, rainbow trout, shrimp, crayfish, leek & creamy tomato sauce Wine: Costa Toscana EKO, Vermentino 120 kronor	295 kronor
<b>Ravioli, västerbotten cheese, chanterelle, kale &amp; mushroom broth</b> Wine: Lumá Rosso, Nerello mascalese & Merlot 120 kronor	265 kronor
<b>Pappardelle, prosciutto, mozzarella, hot tomato sauce &amp; basil</b> Wine: Mario Primo Chianti Sangiovese, Canaiolo Nero, Malvasia & Trebbiano 120 kronor	295 kronor

## OUR CLASSIC SOURDOUGH PIZZAS

<b>Pizza Margherita, mozzarella &amp; basil</b>	165 kronor
<b>Pizza Toscanini air-dried ham, sun-dried tomato, kalamata olives, herb oil, parmesan &amp; arugula</b>	190 kronor
<b>Pizza Neapolitan Salami Napoli, pickled chili, roasted pine nuts, parmesan &amp; arugula</b>	185 kronor
<b>Salsiccia pizza Salsiccia, caramelized onion, fried kale &amp; chili emulsion</b>	190 kronor
<b>Pizza di Mare red shrimp, prawns, mussels, tomato, basil, lemon &amp; garlic</b>	185 kronor
<b>Pizza Verdure Zucchini, artichoke, grilled peppers, kalamata olives &amp; oregano</b>	185 kronor
<b>Pizza di Tartufo Crème Fraiche flavored with truffle, asparagus, red onion, roasted pine nuts, pecorino &amp; truffle cream</b>	190 kronor
<b>Quattro Formaggio Blond pizza with mozzarella, gorgonzola, pecorino, parmesan, honey &amp; figs</b>	190 kronor

## DELUX PIZZAS

<b>Pizza di Roma Blonde pizza with crème fraiche, browned butter, roe, sour red onion &amp; dill</b>	299 kronor
<b>Pizza Piemonte Souvas-smoked reindeer, Västerbotten cheese, truffle &amp; arugula</b>	285 kronor

Sides for pizza  
Pesto, truffle cream, béarnaise sauce, Västerbotten cream, pizza salad  
35 kronor

Sharing is caring  
This week's cut detail from farmers with a head for good  
meat, served for 2 people comes with fries,  
béarnaise sauce, tomato & onion salad  
about 30 minutes cooking time  
Daily price

## CHILDRENS MENU

Beef with fries & béarnaise	149 kronor
Rainbow, mashed potatoes & aioli	149 kronor
Pizza Bambino with prosciutto & mozzarella	129 kronor
Pizza Bambino Margherita with mozzarella & basil	129 kronor

## DESSERT

The apple Pie, creme anglaise & cinnamon Wine: Carmes de Rieussec Sauternes SEK 80	115 kronor
The cream Panna cotta with blueberries, thyme & sweet cardamom croutons Wine: Muscat de Rivesaltes SEK 80	135 kronor
The ice cream vanilla ice cream, lemon & chocolate sorbet	95 kronor
The cheese Tallegio & Gorgonzola with blackberry jam & biscuits Wine: Vallado tawny port 20y SEK 80	150 kronor
The tasting Grappa tasting with two grappas, truffle & espresso	150 kronor
Rum tasting with two rums, truffle & espresso	150 kronor

## WINE BY THE GLASS

Wite wine	Sparkling
Torre del Falasco, Garganega 110 kronor	Moët Chandon brut 155 kronor
Costa Toscana EKO, Vermentino 120 kronor	Prosecco extra dry 110 kronor
La Ferola Passerina EKO Passerina 120 kronor	Toselli Spumante alkoholfri 70 kronor
Domaine Laroche Petit Chablis Chardonnay 155 kronor	
Sancerre, Paul Cherrier Sauvignon Blanc 155 kronor	

Red wine
Torre del Falasco, Corvina 110 kronor
Mario Primo Chianti Sangiovese, Canaiolo Nero, Malvasia & Trebbiano 120 kronor
Memoro Rosso Primitivo, Montepulciano, Nero d'avola, Merlot del Veneto 115 kronor
Parigi D'Alba Nebbiolo 185 kronor
Lumá Rosso, Nerello mascalese & Merlot 120 kronor
Mai Dire Mai Valpolicella Superiore DOC Corvina, Corvinone, Rondinella & Oseleta 135 kronor
Kvällens vin dagspris

## BEER & SODA

Beer on tap	40cl	50cl
Norrlands Guld	78kr	89kr
Menabrea Bionda	89kr	110kr
Voodoo Ranger Hazy IPA	89kr	110kr
Sleepy Bulldog Pale Ale	89kr	110kr
Brutal Brewing Land Ho New England IPA	89kr	110kr

### Bottled Beer

Menabrea Ambrata 95 kronor

Daura Damm glutenfri lager 95 kronor

Magick Rock Fantasma  
IPA glutenfri 95 kronor

Wisby Stout 95 kronor

Wisby Pils 95 kronor

Duvel 99 kronor

Briska cider 80 kronor

Lokal öl från Brygglabbet 95 kronor

Kalhygge 3,5 75 kronor

### Non alcoholic

Menabrea Alkoholfri 50 kronor

Easy Rider IPA 50 kronor

läsk 45 kronor

Lemonad 60 kronor

Pellegrino 50cl 70 kronor

Mustly äppelmust med  
kvällens smak 60 kronor

Non alcoholic wine 70 kronor

## COCKTAILS

**Drinkar** 140 kronor

### Swedish delight

Absolut vaniljevodka, rabarberlikör, citron

### Bassano Mule

Grappa, limocello, lime, ingefära

### Aperol & Lilliet Spritz

Aperol, lilliet rosé, prosecco, soda

### Bevanda estiva

Havana club rom, limoncello, smultron likör, citron

### Piná

Absolut smokey pina, tesockerlag, lime

### Grappa Sour

Poli Grappa, citron, vinsockerlag

### Bergamott Sour

Italicus, befeater, gurka, basilika, lime

### Italian Fresh

Malfey Limone, limocello, citron, basilika, soda

### Kanna med Sangria 295:-

Vitt/rött eller bubbel, mynta och bär

### Kaffedrinkar 140 Kronor

### Kaffe Karlsson

Baileys, cointreau, kaffe, grädde

### Irish Coffee

Jameson, farinsocker, kaffe, grädde

### Italian Coffe

Strega, kaffe, grädde

### Espresso Martini

Absolut vodka, kaffelikör, espresso

### Amaretto Coffee

Amaretto, kaffe, grädde

### Alkoholfri Drinkar 70:-

### Green Spritzer

Fläder, lime, gurka, tonic

### Mint & Ginger

Mynta, ingefära, lime, sirap