

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

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

MAIN COURSE

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

SEARED COD FILLET	355,-
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,-
Green peas, grilled haricots verts, thyme, chives, garlic and parsley. ♦	
Terreno Il Momento	

SUMMER SALAD	245,-
Shrimps, egg, asparagus, lettuce, sugar snaps and radishes.	
Served with a herb dressing.	
Donna Di Valiano Chardonnay	

DESSERT

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

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

PIZZA BIANCO

PIZZA BIANCO IS BAKED WITH CRÈME FRAÎCHE

HELKRÄTT	175,-
Mozzarella, bacon and red onion. Sprinkled with chives. ◎ ♦	

TARTUFO	165,-
Mozzarella, mushrooms, arugula and truffle oil. ◎ ♦ ♦	

PIZZA ROSSO

PIZZA ROSSO IS BAKED WITH TOMATO SAUCE

MARGHERITA	135,-
Mozzarella and basil oil. ◎ ♦ ♦	

VESUVIO	145,-
Mozzarella and ham. ◎ ♦	

DANTES INFERNO	185,-
Mozzarella, pepperoni, garlic, jalapenos and red onion. ◎ ♦	

MAFFIOSO	195,-
Mozzarella, Prosciutto di Parma, goat cheese and honey cream, basil oil and arugula. ◎ ♦	

RÄKAN	210,-
Mozzarella, shrimps, pickled fennel, red onion and dill aioli. ◎ ♦	

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,-
Italien, Greve in Chianti. Pairs well with all Pizza Rosso.	

AP BIANCO	95,-/415
Italien, Veneto. Pairs well with Helkrätt and Tartufo.	

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.