Olsons Skafferi

SNACKS

Arancini: Fried mushroom risotto balls with truffle dip 85 kr

Caramelised taleggio with parma ham 75 kr

Carciofi alla giudia: Crispy artichoke with herb cream, roasted pine nuts 85 kr

Marinated artichokes and olives 70 kr

Pata Negra iberico cebo, 24 month, 50g 165 kr

STARTERS

Burrata 175 kr
with pistachio pesto, mint, blueberries, balsamico

Yurrita Anchoa 135 kr
anchovies salt-cured with pan-fried bread and grilled lemon

Fröja Salmon Tartar 185 kr
with roasted pine nuts, tomato vinaigrette, taggiasca olives, radish crudité

Antipasto misto
small **145 kr**
large **245 kr**
Italian cold cuts with olives and capers

Seared foie gras 185 kr
with semi-dried strawberries, vanilla, bread

PASTA

Pappardelle all'Amatriciana 215 kr
tomato sauce with roasted garlic, chili, basil, guanciale (dry-aged pork cheek) and pecorino

Tortello filled with Porcini and Fontina cheese 245 kr
in browned white truffle butter topped with roasted pine nuts

Rigatoni with Gorgonzola sauce 265 kr
grilled beef tenderloin, mushrooms and parsley

Olsons Skafferi

Pappardelle Gamberi Crudo 265 kr
raw red prawns with garlic, chili, parsley, olive oil, pangritata

MAINS

Baked arctic char 365 kr
with pickled summer chanterelles, potato stomp, lumpfish roe, radish, cucumber, caper vinegrette

Local Venison Topside 385 kr
with chanterelle and port wine sauce, potato croquette with västerbotten cheese, sautéed spinach, broccolini

Grilled Veal Entrecôte 365 kr
with creamy risoni, salsa verde, yellow beets, broccolini, fried jerusalem artichokes

Tagliata 325 kr
Sliced grilled sirloin steak on a rocket salad with tomato, grana padano, balsamico, olive oil

DESSERT

Chocolate truffle 35 kr

Sorbet/Ice-cream 45 kr

Three pralines 49 kr

Scorpino 89 kr
Prosecco, lemon sorbet, bitters

Tiramisu 89 kr

White chocolate and Tonka bean Crème Brûlée 125 kr
with marcona almonds, fresh berries and raspberry sorbet