

Olsons Skafferi

SNACKS

Garlic bread with olive tapenade 75 kr

Fried mushroom risotto balls with truffle dip 85 kr

Caramelised taleggio with parma ham 75 kr

Crispy artichoke with herb cream, roasted pine nuts 75 kr

Marinated artichokes and olives 70 kr

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

STARTERS

Burrata 155 kr

on butter-fried sourdough bread, blueberries, honey vinaigrette, tarragon

Beef carpaccio marinated in amarone 195 kr

with truffle cream, pickled chanterelles, roasted hazelnuts

Antipasto misto

small **145 kr**

large **245 kr**

Italian cold cuts with olives and capers

Seared foie gras 169 kr

with semi-dried strawberries, vanilla, bread

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PASTA

Spaghetti alla Carbonara the Roman way 215 kr

with guanciale (dry-aged pork cheek), pecorino, egg yolk, black pepper

Mezzaluna filled with gorgonzola and spinach 225 kr

with roasted walnut pesto, rocket, grana padano

Pappardelle al Osso Buco 245 kr

långbakad kalvlägg med rotfrukter, salvia, vin, tomat

Spaghetti med dill and sunflower seed pesto 295 kr

with pernod argentinean prawns, sea scallops

MAINS

Arctic char 365 kr

with beurre blanc, fish roe, pickled yellow beets, radish, potato stomp

Grilled lamb tenderloin 355 kr

with creamy polenta, tomato ragu, taggiasche olives, crispy shallot

Grilled Iberico Bellota Abanico 345 kr

warm bread salad with grilled zucchini, capsicum, spring onion, aioli

Tagliata 295 kr

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

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DESSERT

Chocolate truffle 35 kr

Sorbet/Ice-cream 45 kr

Three pralines 49 kr

Scorpino 89 kr

Prosecco, lemon sorbet, bitters

Tiramisu 89 kr

Yoghurt mousse 125 kr

with variation of raspberry, honeycomb, lavender

MENU SUGGESTIONS

Menu 1 645 kr

Beef carpaccio marinated in amarone with truffle cream, pickled chanterelles, roasted hazelnuts

Arctic char with beurre blanc, fish roe, pickled yellow beets, radish, potato stomp

Yoghurt mousse with variation of raspberry, honeycomb, lavender

Menu 2 385 kr

Fried mushroom risotto balls with truffle dip

Mezzaluna filled with gorgonzola and spinach with roasted walnut pesto, rocket, grana padano

Tiramisu