

Olsons Skafferi

SNACKS

Garlic bread with tapenade 75 kr

Fried mushroom risotto balls with truffle dip 85 kr

Caramelised taleggio with parma ham 75 kr

Crispy artichoke with whipped ricotta, roasted pine nuts 75 kr

Marinated artichokes and olives 65 kr

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

STARTERS

Ceviche with fröya salmon 165 kr

tuna, prawns, mango, avocado, chili, endive, lime

Burrata 155 kr

med taggiascheoliver, tomat, basilika och rostade pinjenötter

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

Olsons Skafferi

PASTA

Spaghatt all'amatriciana 195 kr

with tomato sauce, roasted garlic, wine, guanciale (dry-aged pork cheek), pecorino

Ravioli filled with beetroot 210 kr

with browned butter, crumbled goats cheese, spinach, roasted pumpkin seeds

Maccheroni with gorgonzola sauce 220 kr

slow-cooked beef, mushroom, roasted walnuts

Spaghetti alle vongole 225 kr

with cockles, garlic, chili, tomato, wine and parsley

MAINS

Baked arctic char 325 kr

with summer chanterelles, potato stomp, whitefish roe, radish, cucumber, caper vinaigrette

Grilled tomahawk iberico bellota 325 kr

with romesco sauce, pointed cabbage, roasted potato, chimichurri (contains nuts)

Tagliata 285 kr

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

Grilled veal entrecote 325 kr

with creamy risoni, broccolini, salsa verde, beets, charred onion

Olsons Skafferi

DESSERT

Chocolate truffle 35 kr

Sorbet/Ice-cream 45 kr

Three pralines 49 kr

Scorpino 89 kr

Prosecco, lemon sorbet, bitters

Tiramisu 89 kr

Crème brûlée flavoured with liquorice 115 kr

raspberry sorbet and roasted white chocolate

MENU SUGGESTIONS

Menu 1 575 kr

Ceviche with fröya salmon, tuna, prawns, mango, avocado, chili, endive, lime

Grilled veal entrecote with creamy risoni, broccolini, salsa verde, beets, charred onion

Crème brûlée flavoured with licorice, raspberry sorbet and roasted white chocolate

Menu 2 435 kr

Antipasto misto: Italian cold cuts with olives and capers

Spaghetti alle vongole with cockles, garlic, chili, tomato, wine and parsley

Tiramisu

Menu 3 425 kr

Burrata with taggiasche olives, tomato, basil, roasted pine nuts

Ravioli filled with beetroot with browned butter, crumbled goats cheese, spinach, roasted pumpkin seeds

Tiramisu