

Olsons Skafferi

SNACKS

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 and mint pesto, fresh strawberry, balsamico

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

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PASTA

Rigatoni all'Amatriciana 215 kr

tomato sauce with roasted garlic, chili, basil, guanciale (dry-aged pork cheek) and pecorino

Cappellacci verde filled with asparagus and stracchino 225 kr

pesto with marcona almonds and spinach, grana padano

Pappardelle with creamy sauce of salsiccia 225 kr

mushrooms, grana padano, garlic and parsley

Pappardelle Gamberi Crudo 265 kr

raw red prawns with garlic, chili, parsley, olive oil, pangritata

MAINS

Whole baked herb filled sea bass 355 kr

with browned hazelnut butter, warm salad of artichoke, spinach, potato, tomato and grilled lemon

Grilled pata negra racks iberico bellota 325 kr

with polenta flavoured with gorgonzola, glazed apricots and fried salvia

Pink roasted duck breast 345 kr

with pommes duchesse, raspberry vinegar sauce, grilled green asparagus and baked red cabbage

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

Raspberry rhubarb 125 kr

with licorice ice cream, sesame chip and almond cake

MENU SUGGESTIONS

Menu 1 645 kr

White asparagus with beurre blanc and green oil, topped with whipped lumpfish roe

Pink roasted duck breast with pommes duchesse, raspberry vinegar sauce, grilled green asparagus and baked red cabbage

Raspberry rhubarb with licorice ice cream, sesame chip and almond cake

Menu 2 435 kr

Burrata with semidried tomato, vinaigrette of Amalfi lemons, basil, roasted hazelnut

Cappellacci filled with asparagus and stracchino with pesto of marcona almonds and spinach, grana padano

Tiramisu