

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

Bruschetta al pomodoro 145 kr

with pan-fried sourdough, buffalo mozzarella, marinated tomato, pine nuts and balsamico

Beef Carpaccio 175 kr

with marcona almonds, truffle cream, pecorino, borettane onion

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

Agnolo filled with guinea fowl and recioto wine 245 kr

in browned truffle butter, roasted hazelnuts and spinach

Rigatoni with tomato sauce 235 kr

roasted garlic, chili, basil, artichoke, topped with burrata and pistachio nuts

Risotto with fennel and chili 295 kr

with blue mussels cooked in wine, sea scallops and prawns

MAINS

Salted cod loin 375 kr

with beurre blanc, Kalix bleak roe, potato stomp, pickled carrot and fried dill

Duck confit 325 kr

with parmesan polenta, oyster mushroom, charred onion and tarragon sauce

Venison 355 kr

with roasted cauliflower cream, potato blini, Jerusalem artichoke chips, pickled celeriac, vinegar sauce

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

Warm chocolate fondant 125 kr

with cherries and vanilla mascarpone

MENU SUGGESTIONS

Menu 1 625 kr

Beef carpaccio with marcona almonds, truffle cream, pecorino, borettane onion

Salted cod loin with beurre blanc, Kalix bleak roe, potato stomp, pickled carrot and fried dill

Warm chocolate fondant with cherries and vanilla mascarpone

Menu 2 435 kr

Bruschetta al pomodoro with pan-fried bread, buffalo mozzarella, marinated tomato, pine nuts and balsamico

Rigatoni with tomato sauce, roasted garlic, chili, basil, artichoke, topped with burrata and pistachio nuts

Tiramisu