

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

Gazpacho Andaluz 155 kr

with snow crab, cream cheese, dill

Burrata 165 kr

with pistachio nuts, fried rosemary, apricot, olive oil

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

Spaghetti all'Amatriciana 210 kr

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

Ravioli filled with ricotta and lemon 215 kr

with browned rosemary butter, roasted hazelnuts and pangritata

Rigatoni with fresh salsiccia 225 kr

garlic, mushrooms, parsley, cream and grana padano

Spaghetti with Argentinian red prawns in Pernod 255 kr

with creamy pesto of sun dried tomato and sunflower seeds

MAINS

Baked arctic charr 345 kr

with sandefjord sauce, pickled summer chanterelles, trout roe, herbed potatoes from Bjäre peninsula

Grilled pata negra pluma 325 kr

with parmesan polenta, padrones, chimi churri, pointed cabbage

Grilled veal entrecôte 335 kr

with green asparagus, radish, creamy risoni and salsa verde

Tagliata 285 kr

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

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 caramel 110 kr

with lemon, basil marinated strawberries, roasted white chocolate

MENU SUGGESTIONS

Menu 1 595 kr

Gazpacho Andaluz with snow crab, cream cheese, dill

Grilled veal entrecôte with green asparagus, radish, creamy risoni and salsa verde

Crème caramel with lemon, basil marinated strawberries, roasted white chocolate

Menu 2 435 kr

Antipasto misto: Italian cold cuts with olives and capers

Spaghetti with Argentinian red prawns in Pernod, with creamy pesto of sun dried tomato and sunflower seeds

Tiramisu

Menu 3 435 kr

Burrata with pistachio nuts, fried rosemary, apricot, olive oil

Ravioli filled with ricotta and lemon with browned rosemary butter, roasted hazelnuts and pangritata

Tiramisu