

# 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 155 kr**

*with semidried tomato, vinaigrette of Amalfi lemons, basil, roasted hazelnuts*

**White asparagus 189 kr**

*with beurre blanc and green oil, topped with whipped lumpfish roe*

**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*

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

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*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*

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

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*Tiramisu*