

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

Tuna tartar 165 kr

with ponzu, black pepper mayonnaise, daikon, fried dill

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 all'Amatriciana 210 kr

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

Ravioli filled with chanterelle and taleggio 225 kr

with browned butter, roasted sunflower seeds, spinach

Rigatoni with gorgonzola sauce 225 kr

with slow-cooked pork tenderloin from Rosersbergs Farm in Ekeby topped with roasted walnuts

Spaghetti alle Vongole 245 kr

with cockles, olive oil, garlic, chili, tomato, wine, parsley

MAINS

Spiced halibut 355 kr

with browned lemon butter, pickled pumpkin, baked fennel, amandine potato

Duck confit 325 kr

with red cabbage, orange, baked root vegetables, roasted hazelnuts, tarragon sauce

Venison 345 kr

with funnel chanterelle, potato blini, roasted cauliflower cream, jerusalem artichoke chips, vinegar sauce

Tagliata 285 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 1 595 kr

Tuna tartar with ponzu, black pepper mayonnaise, daikon, fried dill

Venison with funnel chanterelle, potato blini, roasted cauliflower cream, jerusalem artichoke chips, vinegar sauce

Warm chocolate fondant with cherries and vanilla mascarpone

Menu 2 435 kr

Antipasto misto: Italian cold cuts with olives and capers

Spaghetti alle Vongole with cockles, olive oil, garlic, chili, tomato, wine, parsley

Tiramisu