



Chef's choice *i piatti della cucina*

PRIMI BURRATA Served with balsamico- & wine-cooked onion, rocket & house focaccia crisp	•	135 sek
PASTA FILLET OF BEEF TORTIGLIONI Pasta tossed with garlic-fried fillet of beef in a creamy sauce with mushrooms, cognac, black pepper & parmesan, topped with rocket & baked trusses of tomato	•	255 sek
SECONDI FIORE'S BAKED SALMON Served with celeriac- & parsnip puré, brown buttercrème, topped with parsnip crisp & grilled lemon	•	305 sek
DOLCI ALMOND & LEMONCAKE Served with vanillacrème & blackberries	•	135 sek

Spuntini *appetizer*

OLIVES La Bella di cerignola olives	•	75 sek
SALTED ALMONDS Salted almonds	•	65 sek
DEEP-FRIED ARTICHOKEs Served with truffle aioli	•	75 sek
DEEP-FRIED RISOTTO BALLS With mushroom & parmesan served with truffle aioli	•	85 sek



Primi *starters*

- FOCACCIA GARLIC BREAD** • **105 sek**
Garlic bread au gratin on house focaccia served with truffle aioli
- BURRATA** • **135 sek**
Served with balsamico- & wine-cooked onion, rocket & house focaccia crisp
- HOUSE MINIPIZZA** • **135 sek**
Served with a mushroom stracciatella, topped with prosciutto, rocket & thyme ricotta
- CARPACCIO** • **155 sek**
On veal, topped with lemon & parmesan-crème, caper berries, rocket & grated parmesan
- SCAMPI** • **145 sek**
Panfried scampi in a creamy sauce with black pepper & parmesan, served with toasted house focaccia
- ANTIPASTO** • **195 sek**
The evening's selection of cheese & charcuterie, house tomato marmalade, olives & seed crackers

Pasta & Gnocchi

- GNOCCHI** • **235 sek**
In a creamy bellpepper sauce topped with chicken breast fillet, baked tomato, rocket & parmesan
- MANICHE SALSICCIA** • **245 sek**
Maniche pasta with fried salsiccia & pancetta, beans, soffritto, garlic & white wine, topped with toasted breadcrumbs & parmesan
- FILLET OF BEEF TORTIGLIONI** • **255 sek**
Pasta tossed with garlic-fried fillet of beef in a creamy sauce with mushrooms, cognac, black pepper & parmesan, topped with rocket & baked trusses of tomato
- SCAMPI LINGUINE** • **245 sek**
Panfried in white wine with scallions, garlic, chili & fresh parsley, topped with grilled lemon
- SPAGHETTI RICOTTA** • **195 sek**
Cooked baby spinach in ricotta with garlic, chili, lemon, olive oil & parmesan



Secondi *main*

GRILLED FILLET OF BEEF(180G) • **405 sek**

With balsamico- & wine-cooked onion, & grilled, marinated fennel, served with potatoes/sides of your choice

GRILLED ENTRECÔTE "TAGLIATA" (250G) • **385 sek**

With red wine butter & crispy herbtomato, served with potatoes/sides of your choice

CHOICE OF POTATOES / SIDES

- Creamy potato- & kalepan with mozzarella & chives
- Rustic pommes
- Warm, roasted vegetables

EXTRAS

Bearnaise sauce	•	35 sek
Truffle aioli	•	35 sek
Brown buttercrème	•	35 sek
Red wine butter	•	35 sek
Balsamico- & wine-cooked onion	•	35 sek

FIORE'S BAKED SALMON • **305 sek**

Served with celeriac- & parsnip puré, brown buttercrème, topped with parsnip crisp & grilled lemon

SEA MUSSELS • **305 sek**

Served in white wine with cocktail tomatoes, garlic, chili, & cream, with rustic pommes & grilled lemon

SAVOY CABBAGE DOLMAS • **235 sek**

Filled with olive- & oumph mince, served with pumpkin arancini, celeriac- & parsnip puré & lemoncrème



Dolci *dessert*

AFFOGATO A scoop of house vanilla ice cream soaked in espresso	•	75 sek
SGROPPINO A scoop of house lemon sorbet with limoncello, topped with prosecco	•	135 sek
ALMOND & LEMONCAKE Served with vanilla cream & blackberries	•	135 sek
CHOCOLATE ICE CREAM With pieces of chocolate mudcake, crushed caramel cookies, candied almonds & salted caramel sauce	•	125 sek
ALMOND BISCOTTI Two scoops of homemade vanilla ice cream with pistachio cream	•	115 sek
GELATO A scoop of house ice cream with salted caramel sauce <i>Ask the serving staff about the evening's flavors</i>	•	45 sek
SORBETTO A scoop of house sorbet <i>Ask the serving staff about the evening's flavors</i>	•	45 sek
TARTUFO Tonight's chocolate truffle	•	40 sek

Digestivo *avec*

COFFEE Espresso	•	35 sek
CAFFÉ LATTE Espresso with a large amount of warm milk	•	35 sek
CAPPUCCINO Espresso topped with skimmed milk	•	35 sek
KAFFE KARLSSON Irish cream, cointreau, coffee, cream	•	115 sek
IRISH COFFEE Whiskey, coffee, whip cream	•	115 sek
AMARETTO Almond liqueur	•	25 sek/cl
LIMONCELLO Citrus liqueur	•	25 sek/cl
GRÖNSTEDS MONOPOL VSOP	•	30 sek/cl