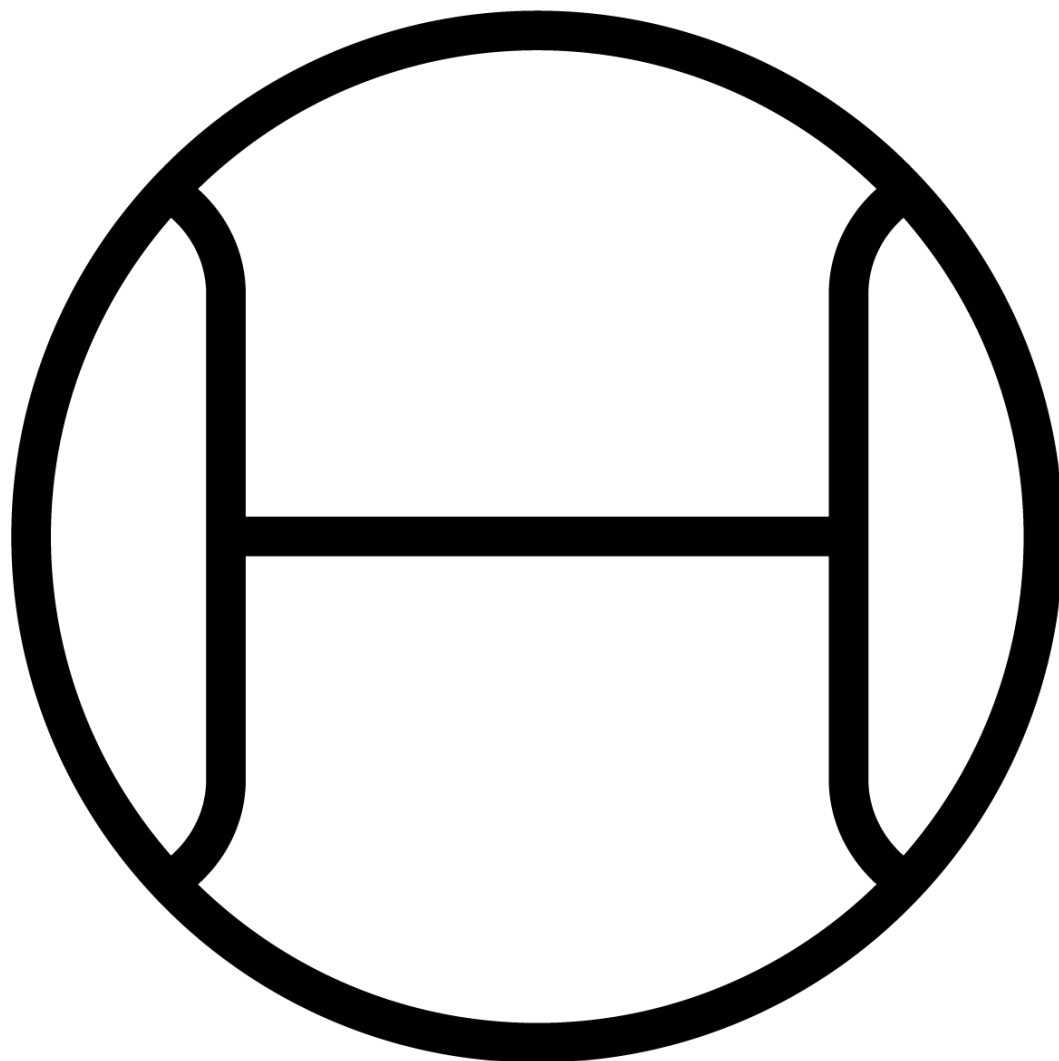
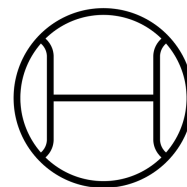


— PITEÅ —
STADSHOTELL



RESTAURANG
— FIORE —



SOMETHING SMALL

OLIVES **75 sek**

DEEP FRIED ARTICHOKEs **75 sek**
with citrus aioli

DEEP FRIED CROQUETTEA **115 sek**
house's home made & breaded croquettea with
potatos chip & panko, served with citrus aioli

- with air dried/cured ham
- with forest mushrooms

STARTERS

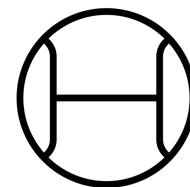
GARLIC BREAD **95 sek**
on the house's homemade focaccia, served with
citrus aioli

BEEF TARTAR **135 sek**
with caper berries pickled beetroot, red onion &
dijonnaise, topped with parmesan flakes,
watercress & potato crisps

BEEF TARTAR 110G **175 sek**
beef tartar as above in a larger portion with rustic
fries & parmesan

CHANTERELLE SOUP **135 sek**
flavoured with calvados & thyme, served with
parma ham crisp & crème fraiche

SCAMPI **145 sek**
breaded & deep fried, served with Fiore's chili- &
garlic vinegerette



PASTA & RISOTTO

CASARECCE FILLET OF BEEF **265 sek**

in a creamy sauce with sun-dried tomatoes, garlic & artichokes, topped with green onions & parmesan

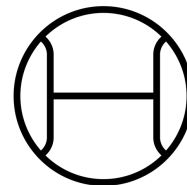
LINGUINE

with lemon, cream, onion, garlic, chili & sugar snaps, topped with baked sprig-tomatoes & grilled lemon

- with panfried scampi **235 sek**
- with creamy burrata **225 sek**

RISOTTO **245 sek**

with chanterelles, asparagus, onion & garlic, topped with Västerbottenscheese flakes
VEGETARIAN



FISH & SHELLFISH

MOULES FRITES **295 sek**

Blue mussels in white wine with cocktail tomatoes, garlic, chili & cream. Served with rustic fries, grilled lemon & citrus aioli

GRILLED FILLET OF SALMON **315 sek**

with crushed rustic potatoes, browned soybutter, roasted brussle sprouts, lemon- & garliccream with grilled lemon

BURGERS

Served with rustic fries

PRIME-RIB BURGER 160G **235 sek**

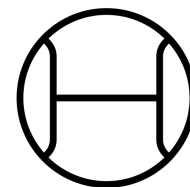
Grilled 160 g prime-rib burger in toasted brioche bun with bacon jam, cheddar cheese, lettuce, tomato, onion & BBQ-mayo

VEGETARIAN GRILLOUMI **235 sek**

in toasted brioche bun with date jam, lettuce, tomato, onion & BBQ-mayo

VEGAN VEGOUMI **235 sek**

in toasted hamburger bun with date jam, lettuce, tomato, onion & vegan BBQ-mayo



MEAT

GRILLED FILLE OF BEEF 180G **435 sek**
served with green pepper sauce, haricot verts
& deep-fried forest mushrooms

GRILLED FLANK STEK 160G **295 sek**
served with chimichurri, baked sprig-
tomatoes & parsnip crisp

POTATO SELECTION

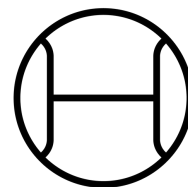
- Rustic fries with parmesan
- Crushed rustic potatoes
- Roasted vegetables

ROQUEFORT POT **295 sek**
with fillet of beef, bell peppers & zucchini in a
creamy sauce with Roquefort cheese. Served
with deep-fried, baked potato wedges, tossed
in Fiore's spice mix

EXTRAS

Bearnaisesauce **35 sek**

Citrus aioli **35 sek**



DESSERT

CREME BRÛLÉE **105 sek**
med macerated cloudbberries

CAMELL KLADDKAKA **135 sek**
with peanuts & milk chocolate crisp, served
with a scoop of raspberry sorbet

WHIPPED CHEESECAKE **115 sek**
with apple compote & baked crumble

GELATO/SORBET **55 sek**
1 scoop of house's ice cream / sorbet

HOUSE'S CHOCOLATE TRUFFLE **45 sek**