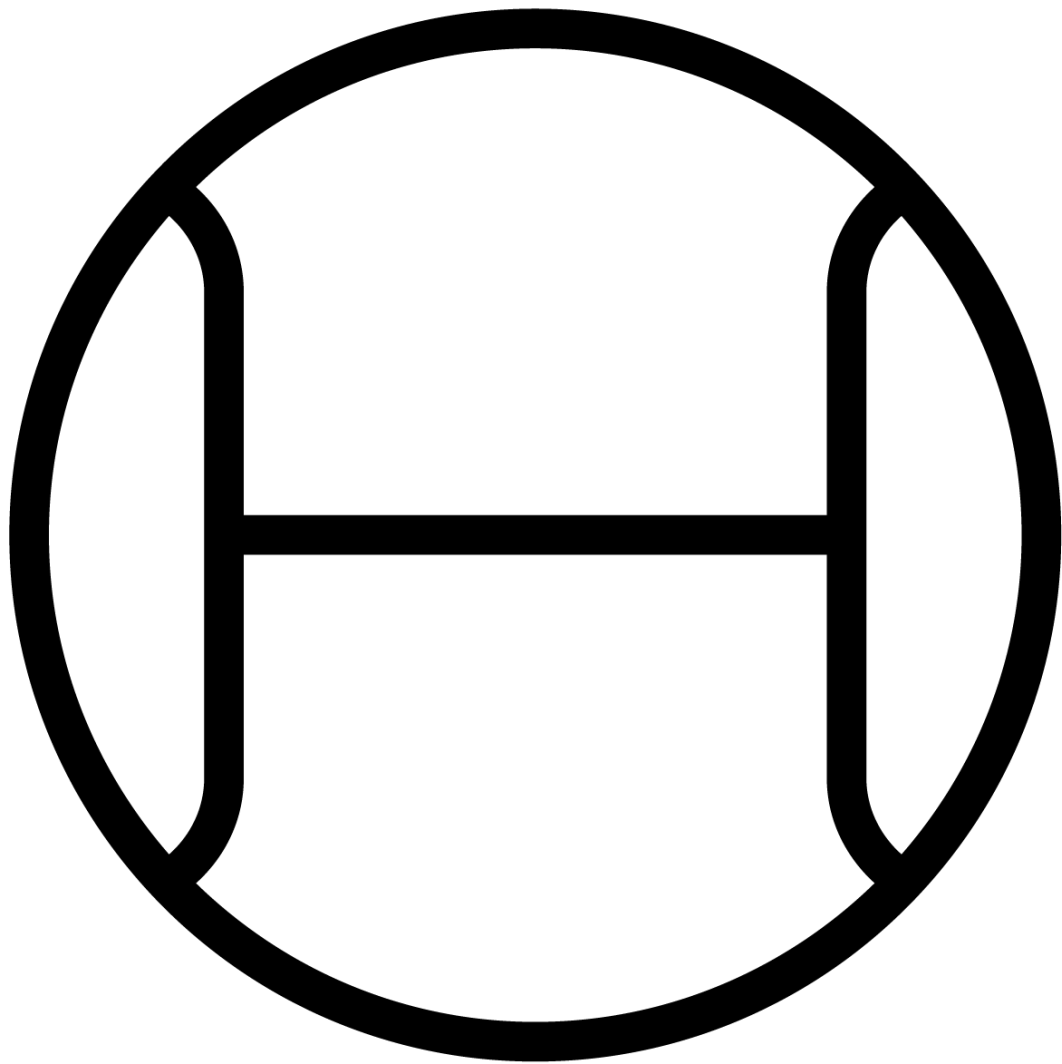
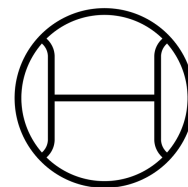


— PITEÅ —
STADSHOTELL



RESTAURANG
— FIORE —



SOMETHING SMALL

DEEP FRIED ARTICHOKES

85 sek

with Fiore's flavoured aioli

MARINATED OLIVES

95 sek

with fetacheese cream

POTATO CHIPS

115 sek

with crème fraiche, red onion & red rockfish roe

MALINS BUBBLING TRIO

3 bruschetta with a selection of below

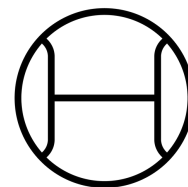
- creamy gochujang shrimp
- artichoke cream
- air-dried ham & feta cheese cream

- with bubbles

270 sek

- without bubbles

135 sek



STARTERS

GARLIC BREAD

95 sek

Gruyère-gratinated garlicbread on the house's home-made focaccia, served with Fiore's flavoured aioli

BEEF TARTAR

145 sek

with gherkins, beetroot, red onion & dijonnaise, topped with parmesan flakes, watercress, beetroot shoots & parsnip crisps

BEEF TARTAR 110G

185 sek

beef tartar as above, in a larger portion served with rustic fries

PANFRIED ASARAGUS

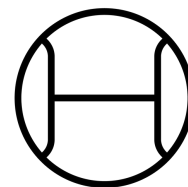
165 sek

topped with burrata & pomegranate seeds, chilihoney & chopped pistachios

SCAMPI

145 sek

Pankobreaded & deep fried scampi, served with sesame- & soymayo



PASTA

CACIO E PEPE FILLET OF BEEF **275 sek**

Pasta in a creamy sauce with blackpepper, onion & garlic, topped with spring onion & parmesan

PASTA PRIMAVERA **255 sek**

Linguine with asparagus, edamame beans & green peas, in a creamy sauce with onion, garlic & lemon, topped with parmesan flakes

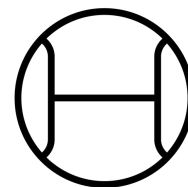
- with panfried scampi
- with creamy burrata

SALAD

SUMMER SALAD **285 kr**

Salad mix, snap peas, edamame beans, green beans, marinated olives, egg halves & our own Fiore dressing & grilled lemon

- with poached salmon
- with creamy burrata



FISH & SHELLFISH

MOULES FRITES

295 sek

Blue mussels in white wine with cocktail tomatoes, garlic, chili & cream, served with rustic fries, grilled lemon & house's flavoured aioli

GRILLED FILLET OF SALMON

315 sek

with a warm potato- & spring vegetable salad, cold roesauce, with grilled lemon & deep-fried kale

BURGERS

Served with rustic fries

PRIME-RIB BURGER 160G

245 sek

Grilled, in toasted brioche bun with bacon jam, cheddar cheese, lettuce, tomato, onion & green n'garlic dressing

VEGETARIAN GRILLOUMI

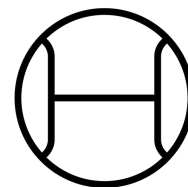
245 sek

in toasted brioche bun with date jam, lettuce, tomato, onion & green n'garlic dressing

VEGAN PROTEIN

245 sek

in toasted hamburger bun with date jam, lettuce, tomato, onion & vegan green n'garlic dressing



MEAT

GRILLED FILLE OF BEEF 180G **445 sek**

served with cherry chutney, red wine sauce & green asparagus

POTATO SELECTION

- Rustic fries with parmesan
- Warm potato- & spring vegetable salad
- Roasted vegetables

GRILLED FLANK STEK 160G **295 sek**

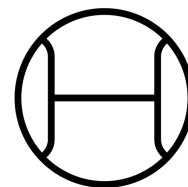
served on toasted levain bread with parmesan- & mustard cream with rocket, topped with salsa verde & thinly sliced red onion, served with potato chips

MARINATED STEAKBITES **315 sek**

Fillet of beef, onion & bell peppers, topped with toasted sesame seeds & spring onion, served with rustic fries

EXTRAS

Bearnaise sauce	35 sek
Fiore's flavoured aioli	35 sek
Roe sauce	35 sek



DESSERT

CRÈME BRÛLÉE **115 sek**
with marinated strawberries

TOFFEE CHOCOLATE BROWNIE **145 sek**
Warm toffee chocolate brownie, served with
pistachio crunch & home-made vanilla ice
cream

COCONUTPANNACOTTA **125 sek**
with a dark rum flavoured pineapple
compote, topped with toasted coconutflakes

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

HOUSE'S CHOCOLATE TRUFFLE **45 sek**

SWEDISH CHOKLADBOLL **45 sek**
with rum & browned butter