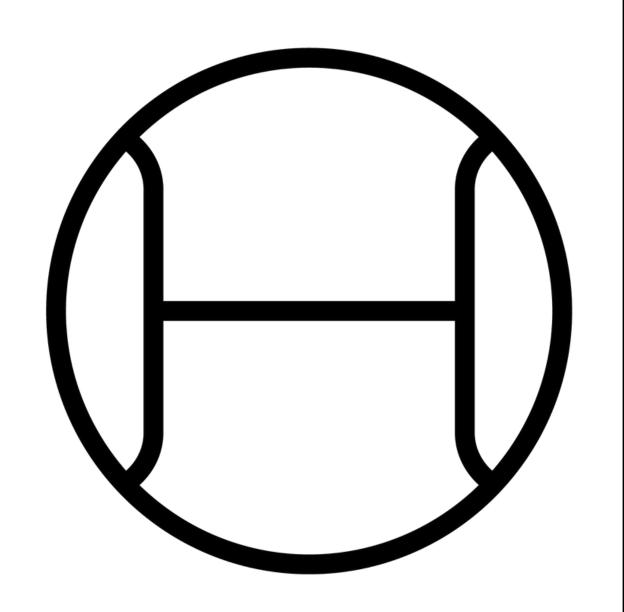
# — PITEÅ—— STADSHOTELL



RESTAURANG

FIORE



# **SOMETHING SMALL**

**DEEP FRIED ARTICHOKES** 

85 sek

with Fiore's flavoured aioli

**MARINATED OLIVES** 

95 sek

with fetacheese cream

#### **MALINS BUBBLING TRIO**

3 bruschetta topped with feta cheese cream & charcuterie of the evening

with bubbleswithout bubbles135 sek





# **STARTERS**

#### **GARLIC BREAD**

95 sek

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

#### **BEEF TARTAR**

155 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

#### **JERUSALEM ARTICHOKE SOUP**

135 sek

with panfried mushroom, crispy croutons & thyme oil

#### **GRILLED ZUCCHINI**

155 sek

grilled, marinerated zucchini 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 black pepper, onion & garlic, topped with spring onion & parmesan

#### **PAPPARDELLE**

265 sek

in a creamy mushroom sauce with panfried salted pork belly, onion & garlic, topped with parmesan flakes

Can be ordered vegetarian

#### SAFFRON RISOTTO

255 sek

with garlicfried scampi, artichoke & green peas, topped with spring onion

Can be ordered vegetarian





# **FISH & SHELLFISH**

#### **MOULES FRITES**

295 sek

Blue mussles 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 potato- & Jerusalem artichoke purée, browned butter-aioli, roasted brussel sprouts & grilled lemon

# **BURGERS**

Served with rustic fries

#### **PRIME-RIB BURGER 160G**

255 sek

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

#### **VEGETARIAN GRILLOUMI**

255 sek

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

#### **VEGAN PROTEIN**

255 sek

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





### **MEAT**

#### **GRILLED FILLE OF BEEF 180G**

455 sek

with house's red wine sauce flavoured with blueberries, served with baked leeks

#### **GRILLED SIRLOIN STEAK 250G**

435 sek

Served with red wine sauce with pickled pearl onion, bearnaise sauce & baked sprig tomatoes

#### **ROQUEFORT POT**

325 sek

with fillet of beef, onion, bell peppers & zucchini in a creamsauce with Roquefort cheese, served with deep-fried baked potato wedges tossed in Fiore's spicemix

#### **POTATO SELECTION**

- Rustic fries
- Deep-fried baked potato wedges
- Roasted vegetables

#### **EXTRAS**

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





45 sek

# **DESSERT**

IRISH COFFEE CRÈME BRÛLÉE 125 sek

TOFFEE CHOCOLATE BROWNIE 145 sek
Warm toffee chocolate brownie, served with
marinated blackberries & home-made vanilla

ice cream

# APPLE CRUMBLE served warm with vanilla custard GELATO/SORBET 1 scoop of house's gelato / sorbet HOUSE'S CHOCOLATE TRUFFLE 45 sek

**SWEDISH CHOKLADBOLL** 

with rum & browned butter

