

*Group menu · 2 and 3 courses*

Minimum 16 guests. The group chooses one starter, one main and one dessert for everyone. 2 courses = main + dessert. Under 16 follow à la carte.

Starters

	Allergens	Price
Whole burrata, confit tomato and focaccia	Milk, wheat	180 kr
Beetroot carpaccio, rocket, chèvre cream	Milk	125 kr
Classic beef carpaccio, Grana, rocket	Milk	189 kr
Pumpkin soup with chorizo and garlic focaccia	Milk, wheat, sulphites	189 kr

Mains

	Allergens	Price
Beef cheeks, mashed potato, gremolata	Milk, sulphites	349 kr
Beef tenderloin, pepper sauce, baby potatoes	Milk, sulphites	505 kr
Boeuf bourguignon with mashed potato	Milk, sulphites	329 kr
Lamb shank, wild mushroom risotto	Milk, sulphites	555 kr
Gyros, pita, tzatziki, Greek salad	Wheat, milk	259 kr

Desserts

	Allergens	Price
Tiramisu	Wheat, egg, milk	129 kr
Chocolate amaretto mousse	Egg, milk, nuts	95 kr
Lime and ricotta cheesecake	Wheat, egg, milk	95 kr
Chocolate fondant, olive oil, sea salt and vanilla ice cream	Egg, milk, wheat	149 kr
Crème brûlée	Egg, milk	109 kr

Group menu · Tapas

Minimum 16 guests. Each guest may choose differently. Give number and portions of 100 g. Starter: 1.5–2 per person. Dinner: 4–5.

Sets

	Allergens	Price
Small tapas · 6 dishes, 150–200 g per person	Wheat, egg, milk, mustard, sulphites	295 kr
Large tapas · 10 dishes, 400–500 g per person	Wheat, egg, milk, mustard, sulphites	595 kr

Small: Padrón, Manchego with fig, Parma, olives, patatas bravas, focaccia and aioli. Large: small + albóndigas, chorizo in apple cider, garlic mushrooms and Greek salad.

All tapas · per 100 g

	Allergens / serve	Price
1 Parma ham	– · cold	169 kr
2 Manchego with fig jam	Milk · cold	139 kr
3 Olives	– · cold	99 kr
4 Potato salad with Parmesan aioli	Egg, milk, mustard, sulphites · cold	75 kr
5 Beetroot and goat's cheese salad	Milk · cold	75 kr
6 Confit garlic mushrooms	– · lukewarm	69 kr
7 Spanish tortilla	Egg, milk · lukewarm	99 kr
8 Albóndigas in tomato sauce	Wheat · reheat	99 kr
9 Chorizo in apple cider	Sulphites · reheat	90 kr
10 Salsiccia, peppers and onion	Sulphites · reheat	125 kr
11 Focaccia and aioli	Wheat, egg, mustard, sulphites	65 kr
12 Padrón with sea salt	– · hot	89 kr
13 Patatas bravas	Egg, mustard, sulphites · hot	79 kr
14 Gambas, Argentine wild prawns, garlic and chilli	Crustaceans · hot	115 kr

Group menu · Pizza

Minimum 16 guests. Each guest chooses their own pizza. Same prices as à la carte. Gluten-free base + 55 kr, by agreement.

Pizza

	Allergens	Price
Margherita · tomato, mozzarella	Wheat, milk	179 kr
Vesuvio · tomato, mozzarella, cotto	Wheat, milk	199 kr
Capricciosa · cotto, mushroom, artichoke	Wheat, milk	219 kr
Prosciutto e funghi · cotto, mushroom	Wheat, milk	219 kr
Diavola · spinata calabria, onion	Wheat, milk	249 kr
Salsiccia · salsiccia, onion	Wheat, milk, sulphites	239 kr
Nduja gorgonzola · crème fraîche, nduja	Wheat, milk	239 kr
Bianca Parma · Parma, rocket, Grana	Wheat, milk	249 kr
Quattro formaggi	Wheat, milk	249 kr
Chèvre e pera · goat's cheese, pear, honey	Wheat, milk	249 kr
Parma · tomato, Parma, rocket, Grana	Wheat, milk	259 kr
Nduja burrata	Wheat, milk	319 kr

Group menu · Focaccia sandwich

Not a free choice per guest. Same filling for the group. Two fillings from 16 guests. Approx. 300 g finished.

Sandwiches · 195 kr

	Allergens	Price
1 Nduja, goat's cheese, beetroot and rocket	Wheat, milk	195 kr
2 Parma, Grana Padano, Parmesan aioli and rocket	Wheat, egg, milk, mustard, sulphites	195 kr
3 Grilled vegetables, hummus and rocket	Wheat, sesame	195 kr
4 Chicken, pesto, mozzarella and rocket	Wheat, milk, nuts	195 kr
5 Salsiccia, onion, peppers and rocket	Wheat, milk, sulphites	195 kr
6 Mortadella, provolone, Parmesan aioli and rocket	Wheat, egg, milk, mustard, sulphites	195 kr
7 Prosciutto cotto, mozzarella and rocket	Wheat, milk	195 kr