



SET MENU CHRISTMAS

APPETIZER

Mixed Italian pickles, sun-dried tomatoes, capers and a selection of marinated olives with provencal herbs and tardo autunno

// 98 kr (per person)

House selection of Italian cheeses and hams. Served with focaccia and a selection of pickles

M, H, SU // 175 kr (per person)

2 COURSE MENU 395 KR

SECONDI

Josper grilled halibut

With lentils, tomatoes, tarragon and grilled lemon *F*

Or..

Crispy duck leg

From Josper grill. Served with peperonata, citrus salad and dill oil

Or..

Porchetta di Ariccia

Classic Italian porchetta with baked cherry tomatoes, grilled polenta, grilled lemon and red wine sauce *H*

DOLCI

Tiramisù

Savoardi biscuits drenched in coffee and mascarpone, topped with cocoa powder *M, H*

Or..

Pere caramelita

Red wine, butter and cinnamon glazed pear. Served with vanilla ice cream *M, H*

3 COURSE MENU 565 KR

ANTIPASTI

Vitello tonnato

Veal fillet served with tuna and anchovies dressing, lemon and capers *F*

Or..

Carpaccio

Raw filet of beef served with parmesan, lemon, olive oil and rocket *M*

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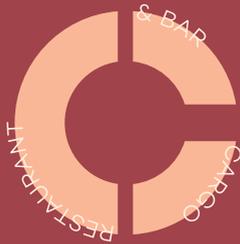
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VEGETARIAN 3 COURSE MENU 435 KR

Carpaccio di Zucchini

Thin slices of butternut squash marinated in vinaigrette. Topped with roasted almonds and Mozzarella di Bufala *M, MA*

Aubergine cannelloni

With ricotta, spinach and tomato sauce.
Gratinated with fontina cheese *M*

House selection of sorbet



VEGAN 3 COURSE MENU 395 KR

Carpaccio di Zucchini

Thin slices of butternut squash marinated in vinaigrette. Topped with roasted almonds *MA*

Baked aubergine

Served with grilled polenta and tomato sauce.
Topped with roasted pistachios *H, PI*

House selection of sorbet

CONTORNI/SIDES

Amandine potatoes with
rosemary // **59 kr**

Mixed salad // **49 kr**

Gratinated polenta with
parmesan sauce *M, H* // **59 kr**

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ALLERGENS: *M:* milk | *E:* eggs | *H:* wheat

B: barley | *MAL:* malt | *L:* lupine | *SEN:* mustard

F: fish | *SK:* shellfish | *BL:* molluscs | *SO:* soy

PE: peanuts | *VA:* walnuts | *MA:* almonds

HA: hazelnuts | *PI:* pistachios | *SU:* sulphite

SE: sesame seeds | *SEL:* celery