

## Dessert

Vanillia ice cream med tonka bean och figs  
in brandy  
65:-

Blueberry stracciatella ice cream med  
berries in rum  
65:-

Raspberry sorbet with  
liquorice meringue  
65:-

Caramell cuts with cardemon and whipped  
cream  
75:-

Blueberry tart with frangipane and creme  
diplomat  
75:-

Budapest, ish med hazel nut ice cream  
mandarincrème och italiensk meringue  
75:-

### Selections from the cheese cart

Fyrtornsost

Brillat Savarin

Gruyere Beeler

Grignola Robiola

Chevre affine

Åva Ädel

Kymendö brie

Served with marmelades and hard rye bread



## Coffee

Espresso  
35/40:-

Filtered  
35:-

Americano  
40:-

Cortado  
40:-

Coffee Karlsson  
145:-

Irish Coffee  
145:-

# Mormors

PASTABAGERI

## Cheese

30 g

Svecia  
60:-

Parmesan 40 months  
60:-

Åva ädel  
80:-

Bredsjö hård  
80:-

## Apéritif

Champagne  
185:-

Cava  
125:-

Negroni  
165:-

Negroni Sbagliato  
165:-

Dry Martini  
165:-

## Charcuteries

30 g

Mortadella  
50:-

Fennel Issalami  
60:-

Fuet  
60:-

Pepperoni piccante  
60:-

Wild boar salami  
70:-

Truffel salami  
70:-

Parma 30 mån  
70:-

Cecina de León  
80:-

Serrano 24 months  
80:-

## Snacks

Nocellara olives  
55:-

Marcona almonds  
55:-

Oyster with xipister  
35:-

Grilled oyster with lardo  
45:-

Focaccia with browned anchovy and  
garlic butter  
55:-

## Starters

Baby romaine with tonnato dressing, bredsjö pecorino and dried olive  
75:-

Grilled Epoisse with brandy and plum  
105:-

Light cured sea bass with grapefruit and jalapeno  
125:-

Lamb and smoked pork paté with house made mustard and cornichons  
115:-

Tartar with shalott mayonnaise, parsley, lemon, bredsjö pecorino och cured egg yolk  
155:-

Pasta sallad deluxe with cocktail sauce, espelette pepper, crab, apple, horseradish,  
lemon och fresh sallad  
165:-

## Menu

30 g Serrano

Baby romaine with tonnato dressing and Bredsjö pecorino and dried olive

1/2 rigatoni with squash, miso, yoghurt, chili oil, parmesan, hazel nuts  
and fried herbs

Iberico cutlet with piperade, xipister, fermented lemon yoghurt, butter fried potatoes

Vanilla ice cream with figs in brandy, olive oil and maldon salt

495:-

## Pasta

Mafaldine with blue mussels, chick peas, coco beans, fermented chili  
and garlic butter  
1/2 110:- 1/1 220:-

Agnolotti with tuscan kale, pork cheek ragu and svecia crème  
1/2 125:- 1/1 250:-

Minnestrone soup with butter cabbage bullion, corn, celery, carrot, fermented cabbage  
and lardo  
1/2 95:- 1/1 190:-

Rigatoni with squash, miso, yoghurt, chili oil, parmesan, hazel nuts and fried herbs  
1/2 105:- 1/1 210:-

Ziti with salsiccia, nduja, mozzarella, svecia, kale and fried bread crumbs  
Served for 2  
400:-  
(Cooking time circa 20 minutes)

## Main courses

Iberico cutlet with piperade, anchovy, sage, xipister, fermented lemon yoghurt and butter  
fried potatoes  
255:-

Baked char with beurre blanc, bleak roe, cucumber, shallot, dill and potatoes  
265:-

Fried cauliflower with artichoke puré, vegan dashi and chili oil  
235:-