

Mormors Brunch

PASTA

Rigatoni Carbonara with egg yolk, pecorino romano and guanciale
200:-

Mafaldine Cacio e Pepe with egg yolk, black pepper and pecorino romano
190:-

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:-

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

Hand cut fazzoletti with saffron stracciatella, potatoes, pistachio and parmesan
230:-

Ziti with salsiccia, nduja, mozzarella, svecia, kale and fried bread crumbs
Served for 2
400:-

(Cooking time circa 20 minutes)

FOR KIDS

Mafaldine Cacio e Pepe with egg yolk, black pepper and pecorino romano
95:-

Rigatoni Carbonara with egg yolk, pecorino romano and guanciale
95:-

Rigatoni with tomato sauce and parmesan
95:-

SMALL PLATES

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

Grilled Epaisse 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:-

BRUNCH SPECIAL

Scrambled eggs with truffel, svecia and foccacia
190:-

French toast with berries compote and whipped cream
130:-

Truffel Mac n Cheese with gruyere and italian autumn truffel
250:-