

SNACKS

Olives
Cerignola 85

Almonds
Marcona 75

STARTERS

San Marzano Spesso * 175
Tomat, stracciatella, basilika & olivolja

Pike-perch / Mint 155
Rå gös, mynta, chili & syrad grön tomat

Prosciutto / Pear 230
Prosciutto, päron, svartpeppar & olivolja

Steak / Parmesan 235/
315
Grovmalen tartar, rosmarinolja,
Karl-Johan svampmajonnäs, mandel &
parmesan

* Veganskt alternativ finns tillgängligt

SPESSO BUSINESS LUNCH

MILAN 585

Steak / Parmesan
Grovmalen tartar, rosmarinolja,
Karl-Johan svampmajonnäs, mandel &
parmesan

Lobster / Butter
Hummerravioli, smörad hummerbuljong,
spenat & libbsticka

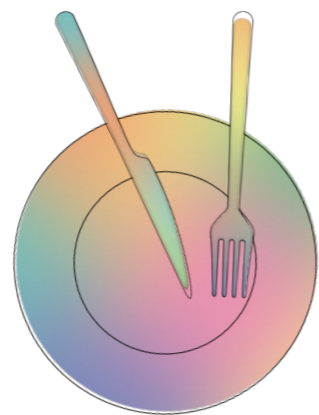
Sorbet
Hallon & flädersorbet

FLORENCE 495

San Marzano Spesso
Tomat, stracciatella, basilika & olivolja

Gnocchi / Corn
Stekt ricottagnocchi, grillad majs,
svamp, smörsås smaksatt & dragon

Sorbet
Hallon & flädersorbet



MAIN COURSES

Gnocchi / Corn 295
Stekt ricottagnocchi, grillad majs,
svamp, smörsås & dragon

Lobster / Butter 395
Hummerravioli, smörad hummerbuljong,
spenat & libbsticka

Cod / Lemon 355
Bakad torsk, potatispuré,
persilja, grillad spetskål, brynt smör,
sardeller & citron

Wild boar / Ricotta cheese 255
Vildsvinsragu, maltagliatipasta,
ricottaost, parmesan & peperoncino

Ribeye / Tomato 375
Grillad entrecôte, tomat, picklad silver-
lök, tändstickspotatis & rödvinsky

WEEKLY PASTA*

Pappardelle / Ragu 255
Långkok på short ribs, ricottaost,
parmesan

DAILY SPECIALS *

Monday 190
Chicken / Apple
Kyckling, rostad vitkål, rotselleri, äpple
& smörad kycklingbuljong

Tuesday
Salmon / Yellow beet
Lax, gulbeta, sandefjordsås & potatis

Wednesday
Venison / Tarragon
Viltfärsbiffar, karamelliserad lök, krispig
potatis & syrad gurka

Thursday
Wallenbergare / Cauliflower
Wallenbergare på torsk & lax,
blomkålspuré & hasselnötter

Friday
Flapsteak / Broccolini
Grillad flapstek, broccolini, potatis,
persillade & sabayonne

DESSERTS

Ice Cream / Sorbet 55
Vaniljglass eller hallon & flädersorbet

Vanilla / Blueberry 95
Vaniljglass med blåbärskompott, mandelkaka
& brynt smör

Chocolate / Raspberry 95
Mörk chokladkaka, hallon och flädersorbet,
& salt chokladcrunch

* Serveras fram till 14:30

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COCKTAILS & SPUMANTE

Berries / Basil Beefeater gin, Carpano bianco, svarta vinbär, basilika & äpple	178
Caramel / Cacao Martell VS, punch, Cacao, salted caramel & bitters	178
NV Mandois Brut Origine 12cl Épernay, Champagne	195
Le Contesse Prosecco D.O.C 12cl Prosecco Treviso, Veneto	165

NON ALCOHOLIC

Oddbird Sparkling	95
2020 Pomologik Äppelmust, Ingrid Marie	70
Spicy Pink Paloma	95
Läsk	48
Estrella Damm	60
Easy Rider IPA	65
Ginger Beer	45

WHITE WINES BY THE GLASS

2020 Mehrlein Even & Odd Riesling Trocken, Rheingau, Tyskland	145/695
2022 Domaine Pellé Menetou-Salon Cuvée les Bornés, Frankrike	175/815
2022 Chapelle Royale Chablis, Bourgogne, Frankrike	180/835
2021 Domaine Nuiton-Beunoy Côte d'Or Chardonnay, Frankrike	180/835
2021 Mazzei Belguardo Vermentino, Toscana, Italien	145/695
2018 Markus Molitor Zeltinger Himmelreich Riesling Kabinett, Mosel, Tyskland	155/715
2020 Black Stallion Napa Valley, Chardonnay, Napa Valley, USA	195/975
2022 Brookdale Mason Road Chenin Blanc, Paarl Sydafrika	150/735

RED WINES BY THE GLASS

2020 Domaine Joseph Drouhin Bourgogne Pinot Noir, Bourgogne, Frankrike	175/815
2021 Fonterutoli Chianti Classico, Toscana Italien	155/715
2021 Ca 'del Baio Langhe Nebbiolo, Piemonte, Italien	165/745
2018 Mazzei Bronzone Belguardo, Toscana, Italien	145/695
2017 Col d'Orcia Brunello di Montalcino, Toscana, Italien	195/975
2019 Black Stallion Napa Valley Cabernet Sauvignon, Napa Valley, USA	215/1050
2022 Brookdale Mason Road Syrah, Paarl Sydafrika	150/735

ROSÉ WINE BY THE GLASS

2020 Château l'Ermite d'Auzan Rosé Provence, Frankrike	155/745
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SPESSE

