MENÙ UNO

575 SEK / person

STARTER

BURRATA
Basil pesto, rocket, smoked almonds,
mint and lemon zest

MAIN COURSE

TONIGHT'S SPECIAL
Our chefs work closely with seasonal ingredients to create dishes with the best possible flavour and quality

DESSERT

TIRAMISÙ AL PISTACCHIO
Mascarpone, pistachio cream, amaretto,
savoiardi biscuits and pistachios



MENÙ DUE

625 SEK / person

STARTER

BURRATA
Basil pesto, rocket, smoked almonds,
mint and lemon zest

MAIN COURSE

CHOOSE BETWEEN

TAGLIATA DI MANZO
Grilled sirloin steak, crispy Jerusalem artichoke,
gremolata and red wine sauce

TONNO
Tuna, caponata and mint

CAVOLO
MENU PRICE: 585 SEK / PERSON
Mushroom and smoked almond patty, charred pointed cabbage, lingonberries and buttered cabbage jus

DESSERT

TIRAMISÙ AL PISTACCHIO
Mascarpone, pistachio cream, amaretto,
savoiardi biscuits and pistachios

BELLORA SHARING 699 SEK



Sit back and let us take care of the rest. Our chefs will serve a selection of their favourite dishes, brought to the table continuously – generous and made for sharing. From flavourful cheeses and charcuterie to something sweet to finish. The menu is served for the entire table and is designed to be shared, just as it should be.

Up to 40 guests

SNACKS



CHIPS, OLIVES & CORNICHONS
65

SALUMI E FORMAGGI
two cheeses, two cured meats,
served with jam & grissini
99

CROCCHETTA AI FUNGHI
Mushroom croquette with mozzarella,
parmesan, thyme, served with sage cream
39

BELLORA