

## BUBBLES

Casa Canevel Prosecco, Glera,  
Veneto, Italien 115/625:-

CL. de la Chapelle, Pinot Meunier, Pinot  
Noir, Reims Champagne, Frankrike 145/795:-

## PIGAS COCKTAILS 145:-

Vargtass Royal  
Vodka, Lingonberry Reduction, Champagne &  
sugar dried Lingonberries

Ostindiefararen Ginger Express Rice Wine,  
Ginger Beer, Tea Syrup, Lime & Pickled Ginger

Sweet Ingrid Marie  
Calvados, Apple Juice, Egg White, Cinnamon  
Syrup, Cinnamon & dried Apple

The Negroni Warmer  
Warm Negroni with whipped cream and  
freshly grated orange zest

## SNACKS

Root vegetable crisps 35:-

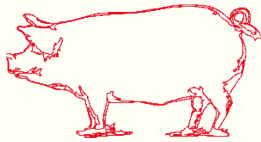
The butcher's choice of dried,  
smoked or cured meat 60:-

Fried East Indian autumn roll with  
artichoke and root vegetables filling  
served with sweet and sour sauce 95:-

### PIGA CATERING!

Let us do the cooking for your special  
event. With menus tailored after your  
preferences, special requests and budget  
we can help you to an effortless and  
unforgettable evening.

Email [info@restaurangpiga.se](mailto:info@restaurangpiga.se) or  
call 031-230 444.



## OYSTERS

Fresh Fine De Claire oysters served  
with shallots and gin vinaigrette  
35:-pcs / 3pcs 100:- / 12pcs 395:-

Deep-fried Fine De Claire oysters with  
horseradish cream & dill umbel pickled  
chanterelles  
35:-pcs / 3pcs 100:- / 12pcs 395:-

## BREAD & CHEESE SERVING

Piga's bread basket with warm mini  
loaves and sourdough crispbread,  
served with home made sour milk  
butter, rapeseed oil and sea salt 75:-

Evenings cheese with sourdough  
crispbread and marmalade.  
One piece 70:- or three pieces for 195:-

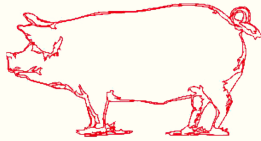
## STARTERS

Creamy forest mushroom soup with  
calvados and thyme, served with chips  
of Jerusalem artichoke, pickled chante-  
relles, sour cream, chives & lightly  
smoked olive oil 160:-

Piga's blackened wheat tortilla taco  
with confit baked rabbit, soy and  
black garlic mayonnaise, chili pickled  
pumpkin, salt-roasted pumpkin seeds  
& vinaigrette on green tomatoes 175:-

Carpaccio on Swedish west coast  
cray fish with dill and lobster  
reduction, aquavit jelly, Västerbotten  
cheese, pilsner pickled cucumber and  
crispy potatoes 185:-

30gr Bleak roe from the Gulf of  
Bothnia with new pickled fennel, iced  
silver onion, lemon, sour cream and  
butter-fried hash browns served in  
hot cast iron pan 250:-  
Extra bleak roe 145:-



## MAIN COURSES

Celeriac schnitzel with roasted hazelnut butter, capers, green peas, tarragon pesto, fired lemon and Jerusalem artichoke purée 265:-

Fish and seafood gratin with, hand-peeled shrimps, butter fried parsley root, mushrooms, green peas, dill and cheese gratinated potato purée 275:-

Overnight Venison shank with chantarelle and oyster mushrooms, root vegetables and pickled autumn onions. Served with a rosemary and apple sauce and roasted garlic potato purée 289:-

The evening's catch is served wine-poached with lemon fried salsify, buttered savoy cabbage, dill foam, fresh horseradish, fennel and rye bread crusts and pepper cress 295:-

Butter-fried duck breast with black cabbage, roasted almonds, barberry berries, green chili, fig and star anise reduction & deep-fried Västerbotten croquette 298:-

## THE DAY LABORER

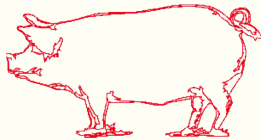
The day laborer was the occasional worker who performed a hard days of work, got paid and moved on. Please ask our staff about today's laborer and how much he works for?

## FOR THE YOUNGER ONES

Meatballs with mashed potatoes, lingonberries and cream sauce 145:-

### ALLERGIES OR PREFERENCES?

At Piga we cook all food with equal care for the ingredients and you. Please talk to us so we can help you to a good dinner after your pre-conditions.



## DESSERTS

Warm butter-baked almond cake with cardamom served with applesauce on Ingrid Marie and ginger, salt-roasted almonds and custard 145:-

Yogurt & white chocolate pudding served with crushed blackberries, house chocolate muesli and red sorrel 145:-

## TODAY'S

Piga's Chocolate 65:-  
Ice Cream of the Evening 65:-  
Sorbet of the Evening 65:-

## POST DINNER COCKTAILS 145:-

### SERVED COLD

Pigas Espresso Martini  
Our (in our opinion) slightly tastier version of Espresso Martini with dark Cuban Rum, Borghetti coffee liqueur, Galliano and double espresso

Cool I.Karlsson Martini  
Inspired by the old school Swedish orange flavored chocolate from 1950 called "The Roman Bow"  
Baileys, Cointreau, double espresso and full milk

### SERVED WARM

Irish Coffee  
The forever king of coffee cocktails with Tullamore Dew, raw sugar, filter coffee, whipped cream and maybe a dust of gold

Café Caribbean  
If you mix white rum, Amaretto, filter coffee and then top it with lightly whipped cream, it tastes like pineapple.

Coffee Karlsson  
The original and warm version: Baileys and Cointreau, filter coffee and whipped cream

A short latte D.O.M please!  
A cup of herbaceous, sweet and short latte with D.O.M Bénédictine