

APÉRITIF

Pierre Paillard Grand Cru
37,5cl 439:-/ 179:-

Bollinger Special Cuvee
75cl 1099:-
Magnum 2198:-

Estrella de Oro Cava
399:-/ 99:-

Granada bubbel 99:-,
Aperol Spritz 145:-
Dry Martini 145:-
Petit Martini 89:-
GT MEZZO 145:-
Negroni 145:-
Milano Torino 145:-
Sbagliato 145:-
Bianco Spritz 99:-

MEZZO CARAFE

White: Grenache & Sauvignon Blanc
Red: Montepulciano
Glass 16cl: 89:- ½: 199:- 1/1: 399:-

BEER

Draft

Menabrea Bionda 4,8
40cl 78:-
20cl 47:-

Estrella Damm 4,6 40cl 78:-
Paulaner Hefe-Weissbier 5,5 50cl 99:-
Paulaner Münchner Hell 4,9 40cl 78:-
Mariestads Continental 4,2 40cl 72:-
Firestone Easy Jack IPA 4,0 40cl 99:-
Firestone DBA 5,0 40cl 99:-
Beavertown Pale Ale 5,4 40cl 99:-
Pistonhead Kustom Lager 4,9 40cl 78:-

Bottle

Menabrea Ambrata 5,0 33cl 78:-
Mariestads Export 5,3 50cl 95:-
Duvel 8,5 33cl 95:-

Mariestads Folköl 3,5 33cl 47:-
Norrlands Guld lättöl 2,1 33cl 38:-

Menabrea Zero Zero 33cl 48:-
Easy Rider Bulldog 0,4 33cl 52:-

Gluten free

Daura Damm 5,4 33cl 82:-

CIDER

Briska pear 4,5 33cl 69:-
Cidre de Normandie 4,5 33cl 89:-

WATER & SODA

Coca Cola, Coca Cola Zero,
Fanta, Sprite 40cl 40:-

Milk 40cl 32:-
Apple juice 40cl 34:-
Champis 33cl 40:-
Loka natural/ lemon 33cl 40:-
S. Pellegrino 25cl 40:-
S. Pellegrino Limonata/
Aranciata Rossa 20cl 40:-

PRIMA PORTATA

Spicy shrimps 159:-

Garlic, chilli, celery, parsley

Prüm Blue Riesling 135:-/ 675:- Il Pometo Pinot Grigio 110:-/ 550:-

White roe 199:-

Brioche, pickled onions, crème fraiche, lemon

Domaine Louis Moreau Chablis 1 er Cru 195:-/ 970:- Pierre Paillard Grand Cru Champagne 179:-/ ½ 439:-

Snails Burgundy 159:-

Garlic, herbs, lemon

Martin Códax Albariño 120:-/ 599:- Henri Bourgeois Petit Bourgeois SB 110:-/ 550:-

Carpaccio of elk 159:-

Parsley- & truffle oil, pines, Västerbotten cheese

Roero Arneis 120:-/ 580:- Secret de Lunès Pinot Noir 110:-/ 550:-

Seared foi gras 229:-

Figs jam, crostini

Bernkasteler Lay Riesling 229:-/ 1145:- Finca Antigua Moscatel 95:-/ 570:-

PASTA

with Parmigiano Reggiano

Casarecca 299:-

Scampi, garlic, chilli, spinach, cream, tomato

Albente 110:-/ 550:- Baglio Di Grisi Grillo 130:-/ 650:-

Panzarotti 289:-

Shredded beef, mushrooms, cream, sun-dried tomatoes, herbs, garlic

Barbera d'Asti Valdevani 120:-/ 580:- Dolcetto d'Alba DOC 149:-/ 745:-

PARRILLA DE CARBÓN

Fillet of char 329:-

Almond-potato puré, smoked chantarelles, trout roe sauce, fennel, Jerusalem artichok, dill

Hörner Riesling Steinbock 110:-/550:- E. Guigal Côtes-du-Rhône Blanc 130:-/650:-

Beef minute 349:-

Pommes frites, confittes plum tomato, brussel sprout – lardo, truffle Bearnaise

Terre More Maremma Toscana Cabernet DOC 130:-/ 650:- Chateau Smith CS 195:-/ 955:-

Loin of deer 349:-

Spätzle, shiitake, portabello, spinich, Calvados juice , smoked butter

Artesis Côtes du Rhône rouge 130:-/ 650:- Château de Châtagneréaz Grand Cru 220:-/ 1100:-

MIJOTEUSE

Wild Bourguignon 299:-

Potato- puré with truffle

Père & Fils Bourgogne La Moutonnière 145:-/ 720:- Ghost Pines Zinfandel 140:-/ 665:-

DOLCE

Rivesaltes Ambre 130:-/ 755:- Carmes de Rieussec Sauternes 145:-/ 855:-

Crème brûlée 119:-

Passion fruit, sea buckthorn

Hussard 89:-

Caramelized nuts, ice-cream

Chocolate fondant 149:-

Ice-cream of raspberry

Mezzo's ice-cream Special 99:-

Mezzo's glass la famille 89:-/p Minimum 4 persons

Vanillia ice-cream, banana, chocolate sauce, meringue

Lemon sorbet 89:-

MEZZO'S coffee delux 135:-

Your choice of coffee, Castelgiocondo grappa 2cl & truffle

Irish Coffee 145:-

PAN PIZZA

with mozzarella & tomato sauce
share, we add 50:-

Mama MEZZO 214:-

Prosciutto, olives, tomato, arugula

Paparoni 214:-

Pepperoni

Anti pasti 214:-

Salami, Coppa, olivee, mushroom,
prosciutto, arugula

Basilico 214:-

Artichoke, mushroom, cocktail
tomato, fresh mozzarella, pesto

Istanbul 214:-

Tomato, kebab meat, onion, fefferoni,
garlic sauce

Rimini 214:-

Chilli- garlic marinated shrimp, ham,
mushroom

Formaggio 214:-

Cheddar, goat cheese, blue cheese,
pine nuts, honey

Carni 214:-

Beef, onion, mushroom, sauce
Bearnaise

Taco 214:-

Taco spiced minched beef, tortilla
chips, onion, salsa, fefferoni, Tabasco

Funghi 214:-

Mushroom, Portabello, truffle oil, sea
salt

Vesuvio 199:-

Ham

Margarita 169:-

Neutral

Napoletana 214:-

Anchovies, capers, olives

COFFEE

Arvid Nordqvists

Fresh milled coffee 45:-

Espresso 29/36:-

Macchiato 34:-

Cappucino 39:-

Café latte 44:-

DAMMANN TEA

Loose tea 45:-

Earl Grey

Thé Vert Gunpowder

Jardin Bleu

Ceylon De caffeinated

GRAPPA /CL

Castelgiocondo Grappa 28:-

Sarpa di Poli 26:-

Sarpa Oro 28:-

Nonino Sauvignon Blanc 46:-

Nonino Chardonnay 36:-

Musella Amarone 36:-

Antinori Tignanello 58:-

Sassicaia 49:-

NON ALCOHOLIC GLASS
Bubbles, white, red 89:-

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