

Menu

A la Carte

Starters

Spisa's Toast Skagen 138kr

Fresh, hand peeled shrimp in dill and horseradish mayonnaise. Served on Danish rye bread and garnished with whitefish caviar.

Seared Goat's Cheese 95kr

Served with a beetroot salad, roasted walnuts and honey.

Cognac Flavoured Lobster Bisque 130kr

Served with hand peeled shrimp and grilled artisan style bread.

Mozzarella caprese with tomato salad 90kr

Seasoned with olive oil, balsamic vinegar and olives.

Talagani (traditional Greek aged cheese) 90kr

Fried Talagani cheese served with lettuce and grilled bell pepper.

Main Courses

Spisa's Classic Sirloin Steak 240kr

Dry-aged sirloin beef grilled on lava stone, served with a spinach & fennel salad, French fries and a chilli béarnaise sauce.

Herb-marinated grilled lamb sirloin 245kr

Baby spinach, cocktail tomatoes, parmesan cheese, rosemary red wine sauce, served with potatoes au gratin (our own recipe).

Spisa's Tournedos 280kr

Grilled beef tenderloin, truffle sauce, grilled bell pepper and asparagus, served with potatoes au gratin (our own recipe).

Grilled Racks of Lamb 245kr

Arugula salad with feta cheese and cocktail tomatoes, rosemary red wine sauce and tzatziki, served with potatoes au gratin (our own recipe).

Grilled beef medallions 270kr

Truffle sauce, baby spinach and cocktail tomatoes, served with potatoes au gratin (our own recipe).

Grilled veal entrecôte 240kr

Baby spinach, cocktail tomatoes, parmesan cheese and red wine sauce, served with French fries and chilli béarnaise sauce.

Grilled corn chicken fillet 185kr

Baby spinach, cocktail tomatoes and parmesan cheese, truffle sauce, served with fried potato wedges.

Cod fillet 230kr

Hand peeled shrimp, white wine sauce, served with Västerbotten mashed potatoes.

Butter-fried Arctic char 235kr

Served with chanterelle mushroom risotto, roasted beets and Mediterranean root vegetables.

Grilled Prawn Skewer 220kr

Served with chanterelle mushroom risotto, roasted beets and Mediterranean root vegetables.

Vegetarian

Grilled Halloumi 185kr

Served with chanterelle mushroom risotto, roasted beets and Mediterranean root vegetables.

Desserts

Pear Package 105kr

Chocolate truffle served with an espresso and pear cognac.

Panna cotta 85kr

White chocolate panna cotta with a blueberry compote topping.

Chocolate Fondant 95kr

Served with sorbet.

Sorbet of the Day 75kr

Spisa's Tiramisu 85kr

Our own classic recipe.

Spisa's Homemade Chocolate Truffle 45kr

If you are allergic, don't forget to ask us about the ingredients of the meals!

The allergens in the food provided, and which the consumer, from December 13, 2014, is entitled to receive information about from the company include: grains containing gluten (such as wheat, rye, barley and oats), crustaceans, eggs, fish, peanuts, soy beans, milk, nuts and almonds, celery, mustard, sesame seed, sulphur dioxide and sulphites, lupin and molluscs (e.g., clams, snails and squid).

Spisa's Set Menus

Spisa 455kr

Cognac Flavoured Lobster Bisque

Served with hand peeled shrimp and grilled artisan style bread.

Spisa's Tournedos

Grilled beef tenderloin, truffle sauce, grilled bell pepper and asparagus, served with potatoes au gratin.

Tiramisu

Our own classic recipe.

Kungsholmen 375kr

Seared Goat's Cheese

Served with a beetroot salad, roasted walnuts and honey.

Butter-fried Arctic char

Served with chanterelle mushroom risotto, roasted beets and Mediterranean root vegetables.

Panna cotta

White chocolate panna cotta topped with forest berries.

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