



**VIN • DELI**

**MENU**

# VIN • DELI

## Hard to choose?

*Vin O Deli composes a tasty three-course menu, combined with food and selected wines to make it easier for you to choose.*

**499:-**

### APPETIZER

*Choose a Charcuterie and Deli Tray*

#### SWEDISH

Blue cheese from Hillsands Getgård, Gammel Pär and fenugreek from Lakene Ostgård, Swedish coppa, fennel salami, moose salami from Hygns Vilt, blackcurrant marmalade, rusks and grissini.

#### SPANISH

Manchego, La Peral, Spanish sheep's cheese with black garlic, chorizo, Serrano Gran Reserva ham, salchichón, apricot marmalade, rusks and grissini.

#### ITALIAN

Taleggio, Gorgonzola piccante, Parmigiano Reggiano, truffle salami, prosciutto crudo, Barolo salami, fig marmalade, rusks and grissini.

## MAIN COURSE

#### HALIBUT

Served with various kinds of beetroot, butter-fried horseradish, spinach, potato & Jerusalem artichoke puree, dill and lemon. Served with white wine sauce.

#### BEEF FILLET Tournedos

Served with Tore Wretman's classic pepper sauce, bacon-wrapped asparagus, orange carrot puree and rustic fries topped with parmesan.

## DESSERT

#### CRÈME BRÛLÉE

With a vanilla flavor, served with a spiral of dark chocolate and fresh berries.

#### LUXURY ICE CREAM

Gelato with flavors of vanilla, pistachio and pear. Topped with caramel sauce and cream.

### WINE PACKAGE TO ACCOMPANY THE FOOD 459:-

#### WINE PACKAGE MEAT

- CRÉMANT DE LOIRE BRUT
- REAL COMPAÑIA DE VINOS TEMPRANILLO
- SPINETTA MOSCATO BRISCO QUAGLIA

#### WINE PACKAGE FISH

- CRÉMANT DE LOIRE BRUT
- MARTÍN CÓDAX ALBARIÑO
- SPINETTA MOSCATO BRISCO QUAGLIA



## 7-COURSE TASTING MENU 799:-

Vin O Deli's tasting menu is carefully crafted by our chefs with taste, finesse, balance and imagination as the guiding principles. Here we offer an experience with a Mediterranean feel in focus. From the fast-paced heart of Spain, to the French coast and on past the picturesque farms of Italy, we take you on an unforgettable journey in food and drinks.

## WINE PACKAGE 599:-

This wine package was created by our sommelier to complement and enhance each dish in our 7-course menu.

## CHARCUTERIE AND DELI

*Here you will find cheeses and charcuterie of the highest quality from Spain, Italy and Sweden.*



### SWEDISH 199:-

Blue cheese from Hillsands Getgård, Gammel Pär and fenugreek from Lakene Ostgård, Swedish coppa, fennel salami, moose salami from Hygns Vilt, blackcurrant marmalade, rusks and grissini.

### ITALIAN 199:-

Taleggio, Gorgonzola piccante, Parmigiano Reggiano, truffle salami, prosciutto crudo, Barolo salami, fig marmalade, rusks and grissini.

### SPANISH 199:-

Manchego, La Peral, Spanish sheep's cheese with black garlic, chorizo, Serrano Gran Reserva ham, salchichón, apricot marmalade, rusks and grissini.

### MIXED 199:-

Our best selection from different parts of the world.

## TAPAS

*We recommend 3-4 dishes per person to build a dinner!*



FROM NATURE

### **NOCELLARA OLIVES 69:-**

House marinated green gourmet olives from Sicily.

### **GARLIC BREAD 89:-**

Fresh garlic, parsley, mozzarella, eggplant cream, aioli and parmesan.

### **PATATAS BRAVAS 89:-**

Crispy golden-fried potatoes served with bravas sauce made from tomato and smoked paprika, along with a roasted garlic aioli.

### **BAO BUN VEGAN 119:-**

Filled with portobello, pickled red onion, cherry tomatoes, mayo fuego, and arugula.

### **MINI PEAR PIZZA 119:-**

Tomato sauce, mozzarella, pear, goat cheese, walnuts and honey.

### **MINI BURRATA 109:-**

Cherry tomatoes, burrata, homemade pesto, balsamic reduction, and basil leaves.

### **BAKED FETA CHEESE 109:-**

Served with a spicy tomato sauce and Italian country bread.

### **RUSTIC FRIES 99:-**

Choose a sauce for your fries, all our sauces can be ordered separately for your dishes for 15:-/each.

*Aioli – Mayo Fuego – Truffle mayo  
Dirty mayo – Bearnaise*



FROM THE ANIMAL

### **CARPACCIO DI MANZO 119:-**

Thinly sliced beef fillet, grated parmesan, truffle salt, olive oil, pine nuts, crispy capers and arugula.

### **PULLED PORK BAO BUN 115:-**

Filled with roasted pork neck, pickled red onion, cherry tomatoes, mayo fuego, and arugula.

### **DUO PERFECTO 109:-**

Gorgonzola with prosciutto crudo wrapped honeydew melon, topped with roasted walnuts, creamy balsamic glaze, tomato marmalade, and arugula.

### **BONE MARROW 139:-**

Oven-roasted bone marrow with chimichurri, pickled red onion, and toasted bread.

### **ESCARGOT 119:-**

Snails in Provençal butter with garlic, parsley, and herbs, gratinated to golden perfection.

### **SMASHED MINI BURGER 115:-**

Ground chuck, truffle mayo, cheddar, bacon and fries.

### **TARTAR 119:-**

Beef fillet, crispy capers, onions, beets and a creamy egg yolk with dijon and horseradish cream.

### **FOIE GRAS 129:-**

Duck liver served with toasted country bread, tomato marmalade, red wine glaze, and sprouts.

### **MINI RACK 129:-**

Rack of lamb with truffle purée, red wine jus, crispy capers, and parsley.

### **WAGYU & CAVIAR 179:-**

Lightly grilled A5 Japanese Wagyu on toasted country bread, topped with black caviar.

## TAPAS

*We recommend 3-4 dishes per person to build a dinner!*



FROM THE SEA

### **CALAMARI 109:-**

Fried squid served with lemon and aioli.

### **SALMON TARTAR 119:-**

Soy marinated tapioca pearls and pickled cauliflower.

### **ROASTED TOAST 119:-**

Spicy shrimp, crayfish tails, ginger, horseradish, beetroot cream and fried rice paper.

### **SCALLOPS 129:-**

Lightly seared scallops with creamy champagne sauce, seaweed, crispy bacon, and herb oil.

### **WHITE ASPARAGUS 129:-**

(served during summer season)

Topped with vendace roe and hollandaise sauce.

### **GRILLED GIANT PRAWNS 109:-**

Scampi served with dirty mayo, lemon, arugula, and Parmesan crisps.

### **GRATINATED HALF LOBSTER 189:-**

Served with saffron and lemon sauce. Topped with dill and grated lemon.

### **MINI VENDACE ROE PIZZA 129:-**

Crème fraîche, mozzarella, vendace roe, red onion, lemon and dill.

### **SEARED TUNA 119:-**

Served with exotic salsa and lemon.



### **FRESH OYSTERS 59:-/each**

Tabasco, finely chopped red onion and lemon.

### **FRIED OYSTERS 59:-/each**

Exotic heat, lemon and flaked salt.

### **GRATINATED OYSTERS 79:-/each**

Served on coarse salt with an exotic heat, lemon topped with dill.



### **CAVIAR ON A SPOON 149:-**

### **CAVIAR DE NEUVIC 599:-**

### **BLINI 1199:-**

Eastern European pancakes served with smetana, finely chopped red onion, dried dill, Kalix vendace roe, signature caviar, and lemon.

***Oyster package suggestion:  
One of each variety  
plus a glass of sparkling wine 299:-***

# VIN • DELI

## À LA CARTE

Vin O Deli's main courses are inspired by both the Swedish and the Mediterranean cuisine.



### GRILL

#### **BEEF FILLET Tournedos 369:-**

Served with Tore Wretman's classic pepper sauce, bacon-wrapped asparagus, orange carrot puree and rustic fries topped with parmesan.

#### **ENTRECÔTE 399:-**

Grilled entrecôte with roasted potatoes à la Provençale, cherry tomatoes, and bacon-wrapped green asparagus. Served with red wine jus and Béarnaise sauce.

#### **TOMAHAWK 1199:-**

*(Perfect for sharing)*

Served with chimichurri, red wine glaze, and pepper sauce. Served with rustic fries and grilled vegetables.

#### **MAGRET 369:-**

Grilled duck breast with mashed potatoes, caramelized orange, orange reduction, charred leek, and blueberries.  
Can also be served with red wine jus.

#### **RACKS OF LAMB 399:-**

With truffle purée, red wine jus, crispy capers, and parsley.

#### **SURF AND TURF 599:-**

Beef tenderloin, gratinated lobster, bacon-wrapped asparagus, pepper sauce, saffron cream, corn, and lemon. Served with roasted potatoes à la Provençale.

### FISH & SEAFOOD

#### **MOULES FRITES 269:-**

Mussels, white wine, cream, chili, garlic, parsley, toast and fries with parmesan.

#### **HALIBUT 319:-**

Served with assorted beets, butter-fried horseradish, spinach, potatoes & Jerusalem artichoke purée, dill and lemon. Served with a white wine sauce.

#### **SQUID 299:-**

Slow-cooked and lightly grilled squid served with mashed potatoes, herb oil, smoked paprika, grilled lemon, and freshly picked sprouts.

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## À LA CARTE

*Vin O Deli's main courses are inspired by both the Swedish and the Mediterranean cuisine.*



### PASTA

#### **BEEF FILLET PASTA 269:-**

Ravioli filled with porcini mushrooms in a creamy Parmesan and truffle sauce, topped with fresh truffle.

#### **FRUTTI DI MARE PASTA 269:-**

Spaghetti with mussels, clams, scampi, shrimp, and crayfish tails in a spicy tomato sauce, topped with curly parsley.

#### **BURRATA PASTA 269:-**

Handmade fresh pasta filled with creamy burrata, served in an egg yolk emulsion with sun-dried tomatoes and fresh parsley, topped with burrata and grated Parmesan.

#### **PARMESAN PASTA 399:-**

Served at the table from a Parmesan wheel flambéed in Plantation XO rum topped with panko-breaded chicken and extra grated Parmesan.

### PIZZA

#### **VENDACE ROE PIZZA 239:-**

Crème fraîche, mozzarella, vendace roe, red onion, lemon, and dill.

### VEGAN

#### **CHEF'S PLANT STEAK 349:-**

Plant-based steak with cauliflower purée made with coconut milk, rustic fries, and red wine jus.



### KIDS MENU

Chicken nuggets, french fries and bearnaise sauce **89:-**

Mini pizza with prosciutto and parmesan cheese **89:-**

Pancakes with jam and cream **89:-**

Pasta Bolognese **89:-**