



MENY



DRINK'S

Se vår glaslista för våra drinkar, bubbel och mycket annat
See our winelist for our drinks, bubbly wine and much more

PIZZA

Vinoteket Style Pizza. På pizzerian lägger vi delikatesser från speciellt utvalda hantverksproducenter. Alla pizzor går att få glutenfria och med veganost. Extra pålägg 30. Tillägg glutenfri pizzabotten 30

Vinoteket Style Pizza. On the pizza we put delicacies from specially selected craft producers. All pizzas are available gluten-free and with vegan cheese. Extra toppings 30. Gluten-free pizza base 30

Thin Tezz

Roasted Cherita tomatoes, Mozzarella, ruccola, Parmesan, 225

Rozy

Grilled rosemary ham, Old Rotterdam, 225

Selma Salami

Calabrian Ventricina-salami, Mozzarella, 225

Mustang Sally

Chopped spicy salsiccia, caramelized onion, Mozzarella, 225

Into the Wild

Herb & white wine braised forest mushrooms, garlic, Taleggio, ruccola, Parmesan, 225

ChupaCabra

'Nduja from Calabria (*chili / tomato salami-mince*), Old Rotterdam, caramelized onion, 225

Cheese Fantasy

Old Rotterdam, Taleggio, Mozzarella, Parmesan, ruccola, 235

Cecina Dream

Air-dried beef, Taleggio, pine nuts, basil, Parmesan, lime 245

Roman Legacy

Lardo (*cured Italian pork delicacy, marinated in garlic and herbs*), roasted Cherita tomatoes, basil, 245

No Greece

Roasted aubergine, herb marinated artichoke (kronärtskocka), Cherita tomatoes, Kalamata olives, Feta cheese, ruccola, parmesan, 245

Red Devil

Calabrian Ventricinasalami, Nduja (*chili / tomato salami*), Mozzarella, roasted cherita tomatoes, Parmesan, 245

Chevre Chase (bianco)

Chèvre, fig, pine nuts, crème fraîche, ruccola, Acacia honey, 245

Miss Piggy

Lightly smoked alp ham from San Daniele, roasted Cherita tomatoes, pesto, pumpkin seeds, Parmesan, 245

Bubba

Scampi (ASC) marinated in garlic and chili gremolata, roasted Cherita tomatoes, Mozzarella, 255

Truffle Shuffle (bianco)

Sheep cheese with Piedmontese truffle, truffle salami from Falorni in Chianti, crème fraîche, ruccola, 275

Shark Six

Grilled Rosemary ham, herb & white wine braised forest mushrooms, Taleggio, light smoked alpine ham, spicy salsiccia, Calabrian Ventricina-salami, 'Nduja (*chili / tomato salami-mince*), 285

STARTERS

Tempura Prawns

Krispigt friterade jätteräkor (ASC), chilimayo, wasabi-gari, wasabinötter, 135
Crispy fried giant prawns, chili mayo, garlic, wasabi nuts

Champions

Kastanjechampinjoner i vitt vin, citron, chili, vitlök, örter, 115
Chestnut mushrooms in white wine, lemon, chili, garlic, herbs

Spicy Scallops

Pilgrims musslor med ungsbakad Ventricina Salami, Kalabrisk 'Nduja 140
Scallops with baked Ventricina Salami, Calabrian 'Nduja

Scampi Pil Pil

Scampi (ASC) stekt i vitlök och chili, 130
Scampi fried in garlic and chili

Chorizo a la Riojana

Sauterad kryddig chorizo, vitt vin, olivolja, 70
Sautéed spicy chorizo, white wine, olive oil

From the Deli counter

Cecina e Lardo

Cecinarullar (*lufttorkat nötkött*) med Lardo (*norditaliensk fläskdelikatess*), 90
Cecina rolls (*Spanish air-dried beef*) with Lardo (*cured Italian pork delicacy, marinated in garlic and herbs*)

Trufflemania

Tryffelmanchego, tryffelsalami, tryffelmarinerade Marconamandlar, 155
Manchego with truffle, truffle salami and Marcona almonds with truffle flavor from Valencia, Spain

Chark and Ostplanka

Mixed gourmet charcuterie & cheese with accessories from our deli, 245

Charkplanka / Ostplanka

Mixed charcuterie / cheeses with accessories, 215

Pata Negra

Spanish air-dried ham of the highest quality (*Ask your sommelier for availability*), 195

BISTRO

Ordet bistro kommer troligen från franskans *bistraud* som betyder "vinhandlarhjälpreda". Vi har tagit fram alla våra rätter med vin i åtanke. Skön mat till vin helt enkelt.

Gnocchi al Tartufo

Gnocchi, kastanjechampinjoner i krämig tryffelsås, Tryffelmanchego, Tryffelmandlar, 195
Gnocchi, chestnut mushrooms in creamy truffle sauce, Truffle Manchego from La Mancha, Marcona Almonds

Atún Argentino

Halstrad tonfisk, chimichurri, med granatäppelsallad, 275
Grilled tuna, chimichurri with pomegranate salad

Opera Birgit

Halstrad röding, krispig delikatesspotatis, friterad rödbeta, rosmarinsås, 285
Grilled char, crispy delicacy potatoes, fried beetroot, rosemary sauce

Lamba Caramba

Örtkryddade lammracks, parmesangratinerad potatis, rödvinssmör, rödvinssås, blåbärsyrad lök, 295
Herb-spiced racks of lamb, parmesan au gratin potatoes, red wine butter, red wine gravy, blueberry pickled onions

Confit de Canard

Konfiterat anklår, belugalinser, blomkålspuré, Orujo-lingon, Burgundisk rödvinssky, 315
Confit duck, beluga lentils, cauliflower purée, Orujo-lingonberry, Burgundy red wine gravy

Lumberjack

Hängmörad biff, delikatesspotatis, sotad spetskål, blåbärsyrad lök, rödvinssky, 325
Dry-aged sirloin steak, crispy delicacy potatoes, smoked point cabbage, blueberry pickled onion, red wine gravy

VINOTEKET EXCLUSIVE

Family Choice 365

Recommended for parties of 4 or more...

Starter: Mixed gourmet charcuterie & cheese with accessories

Main course: We fill the table with our Vinoteket Style Pizzas in different flavors until everyone is satisfied

Sommelier's Choice

For next time:

perhaps our very popular **Tasting Menu** would be something for you?

Ask your sommelier for details...

Wine Suggestions

Ask your sommeliers for tips and recommendations from our wine lists.

We have wines from 52 different countries!



WSET
WINE & SPIRIT
EDUCATION TRUST



Trick or Treat 495

Recommended for parties of 2 or more...

Starter: Mixed gourmet charcuterie & cheese with accessories from our deli

Middle dish: The kitchen choose a nice middle dish for you all to enjoy

Main course: We continue with Vinoteket Style Pizza in three different flavors

Dessert: We end with a nice dessert

DESSERTS

Amarulamisu

Tiramisu on mascarpone, savoiard biscuits, cream flavored with Amarula (South African liqueur), 125

Vino Gino

Oven-au gratin fruit (banana, kiwi, red berries), white chocolate, egg liqueur ice cream, grapes, 125

Cuban Chocolate Mousse*

Mousse on dark chocolate, dark rum, passion fruit, whipped cream, nut sprinkles, 125

Limoncello Cheesecake*

Cheesecake with Limoncello seasoned lemon curd, 125

Chocolate Mud Pie*

Kladdkaka flavored with Baileys, whipped cream, 125

Officers's Ice Cream

Vinoteket's vanilla ice cream with red wine sauce, 95

Sorbet*

Evening sorbet, served with fresh berries, 75
ask your sommelier for tonight's flavor

* Lactose-free

SIDES

Oliver

Italian / Spanish premium olives, 45

Chips

Home made chips of Jerusalem artichoke (jordärtskocka), 65

Fuet

Sliced Catalan mini salami, 55

Three Piece of Cheese

Perfect match for your wine, 85

Season salad

Small seasonal salad, 75

Delikatess Mandlar

Marinated Marcona almonds from Valencia in Spain
Truffles or Rosemary, 75

Ostbollar

Goat cheese from Cuenca, 50

DRYCK

ÖL

Estrella Damm

Spansk lageröl, låg beska, frisk humle, 4,6%, 85

San Miguel Alhambra 1925

Spansk starkare lager, släkt med bocköl, 6,4%, 90

Blue Moon Belgian White

Veteöl i Belgisk stil, låg beska, citruster 5,4%, 90

Närproducerad öl från Västerås

Coppersmith's Westerås Premium Lager

Maltig lageröl, inslag av honung, citrusskal, 5,4%, 80

Coppersmith's Lager Glutenfri

Ljus lager, glutenfri, ekologisk, kalorisnål, 4,8%, 80

Coppersmith's Organic Pilsner

Ekologisk, traditionell Pilsner, 5,0%, 80

Coppersmith's The Knight's IPA

Humlearomatisk med tydlig doft, 6,4%, 90

Coppersmith's Hazy IPA

Ofiltrerad mustig IPA, 6,5%, 90

Coppersmith's New Westerås Double IPA

Fyllig, fruktig, humlearomatisk, mjuk beska, 8%, 105

Coppersmith's Intermezzo

Imperial stout Limited Edition, 7,5%, 100

Öl på besök

Fråga personalen vad vi har för kvällen

KAFFE OCH TE

Nymalet kaffe

Nymalet lokalrostat hantverksskaffe från Hälla rosteri. Serveras från kaffepress i glas för 1-2 personer. Välj mellan ljusröst eller mörkrost, 45

BryggKaffe

Svartån mörkost EKO, Björklunds rosteri, 35

Te

Välj mellan Björklunds svarta, gröna eller röda te, 30

Espresso/Dubbel Espresso

Djåkneberget mellanrost, Björklunds rosteri, 30/40

Cappuccino

Espresso med ångvärmad och skummad mjölk, 40

ÖVRIG DRYCK

Läsk

Cola, Cola Zero, Fanta, Sprite, 35

Kolsyrat vatten

Mälardalens prisbelönta vatten med kolsyra, 20

Kivik ekologisk äppelcider

Äppelcider med smak av fläderblom, 4,5%, 75

Briska Fläder Alkoholfri

Äppelcider, smak av fläder med vaniljsötma, 0,5%, 50

Lageröl Alkoholfri

Birra Moretti Zero, 0,05%, 45

Coppersmiths Pale Ale Alkoholfri

Maltig kropp med viss rökighet, 0,5%, 45

IPA Alkoholfri

A Ship Full Of IPA Alkoholfri, 0%, 50

Alkoholfritt vin

Fråga personalen om våra alkoholfria viner, 85

Färna SvartVinbär

Svartvinbärsdryck från Färnas ekologiska odlingar, 50

Äppelmust

Hantverksproducerad must från Köpings musteri, 50

KAFFE DRINKAR

Pris per 5 centiliter, 130

Café Mexicano

Kahlua, kaffe och grädde

Kaffe Karlsson

Cointreau, Baileys, kaffe och grädde

Irish Coffee

Whiskey, kaffe och grädde

Café François

Cognac, kaffe och grädde

Café Carajillo

Dubbel Espresso, Spansk Brandy

Cafè Amore

Cognac, Amaretto, kaffe, grädde