



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, rucola, 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

ChupaCabra

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

Into the Wild

Herb & white wine braised forest mushrooms, garlic, Taleggio, rucola, Parmesan, 235

Cheese Fantasy

Old Rotterdam, Taleggio, Mozzarella, Parmesan, rucola, 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, rucola, 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, rucola, 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, 265

Truffle Shuffle (bianco)

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

Shark Six

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

STARTERS/TAPAS

Chorizo a la Riojana

Kryddig chorizo, Cheritatomater, vitt vin, olivolja, 110
Spicy chorizo, Cerita tomato, white wine, olive oil

Pulpo de Galicia al Ajillo

Bläckfisk, vitlök, chili, vitt vin, citron, 110
Octopus, garlic, chili, white wine, lemon

Cozze Gratiné

Grönmuslor, pesto, mozzarella, parmesan, panko, 110
Green mussels, pesto, mozzarella, parmesan, panko

Bouillabaisse

Fisk & skaldjursoppa, saffran, grädde, 130/260
Fish & seafood soup, saffron, cream

Gambas al Pil Pil

Scampi (ASC) stekt i vitlök och chili, 140
Scampi fried in garlic and chili

Ravioli Duxelle

Färsk pasta, gourmetsvamp- & ostfyllning, tryffelmandlar, jordärtskocka, svampbuljong, 180
Fresh pasta, chanterelle & cheese filling, truffle almonds, artichoke, mushroom broth

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

Pata Negra

Spanish air-dried ham of the highest quality (served only on certain occasions, *ask your sommelier for availability*), 225

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, 245
Gnocchi, chestnut mushrooms in creamy truffle sauce, Truffle Manchego from La Mancha, Marcona Almonds

Atún Argentino

Halstrad tonfisk, chimichurri, säsongssallad, 285
Grilled tuna, chimichurri, seasonal salad

Quoique Neuf

Fläksida nattbakad i ankfett, palsternackspuré, shiitakesvamp, hasselnötter, balsamicoglaze, 295
Duck fat-baked pork side, parsnip puree, shiitake mushrooms, roasted hazelnuts, balsamic glaze

C.O.D. (Cod on Duty)

Halstrad torskrygg, jordärtskockspuré, svampbuljong, forellrom, krutonger, 315
Grilled cod loin, Jerusalem artichoke puree, mushroom broth, trout roe, croutons

Canard a 'Umeshu

Konfiterat Umeshu-glaserat anklår, potatiskaka, apelsinsås, brysselkål, 325
Confitated Umeshu-glazed duck leg, potato cake, orange sauce, brussels sprouts

Lumberjack

Hängmörad biff, getostkroetter, picklad kålrabi, dragonmajonäs, balsamicoglaze, 345
Dry-aged sirloin steak, goat cheese croquettes, pickled kohlrabi, tarragon mayonnaise, balsamic glaze

VINOTEKET EXCLUSIVE

Family Choice 375

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

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



Sommelier's Choice

For next time:

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

Ask your sommelier for details...

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

Crème Catalana

Cream with hints of lemon and cinnamon, crusty burnt sugar top, 125

Old fashioned Ostkaka

Småländsk saffron ostkaka with cream and cloudberry jam flavored with cloudberry liqueur, 125

Chocolate Mud Pie

Kladdkaka flavored with Baileys, raspberry coulis, raspberry cream cheese, 125

Pomme Calvados

Autumn apples marinated in Calvados, apple sorbet, cream cheese, apple chips, 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

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, 85

Delikatess Mandlar

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

Ostbollar

Goat cheese from Cuenca, 50

DRYCK

ÖL & CIDER

Estrella Damm

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

Blue Moon Belgian White

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

Kivik Ekologisk Äppelcider

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

Närproducerad öl från Västerås

Hantverksbryggeriet Brukspilsner

Modern Ljus Lager, 5,1%, 80

Coppersmith's Lager Glutenfri

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

Coppersmith's Hazy IPA

Ofiltrerad mustig IPA, 6,5%, 90

Hantverksbryggeriet American Pale Ale

Lättare session APA, humlig, ljus och frisk, 5,0%, 90

Hantverksbryggeriet RIPA

IPA spetsad med råg, tydlig humlearom, 6,0%, 95

Hantverksbryggeriet Vinternarren

Strong Ale, vörtbröd, choklad, aprikoser, 6,5%, 95

Coppersmith's New Westerås Double IPA

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

Coppersmith's Intermezzo

Imperial stout Limited Edition, 7,5%, 110

Öl på besök

Fråga personalen vad vi har för kvällen

KAFFE OCH TE

BryggKaffe

Svartån mörkost EKO, Björklunds rosteri, 35

Te

Välj mellan Björklunds svarta, gröna eller röda te, 30

Espresso/Dubbel Espresso

Djäkneberget mellanrost, Björklunds rosteri, 30/40

Cappuccino

Espresso med ångvärmad och skummad mjölk, 40

Caffè Macchiato/Dubbel

Espresso med en skvätt skummad mjölk, 30/40

ÖVRIG DRYCK

Läsk

Cola, Cola Zero, Fanta, Sprite, 35

San Pellegrino Mineralvatten

Kolsyrat naturligt mineralvatten, 50cl, 45

Briska Fläder Alkoholfri

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

Hantverksbryggeriet Kusken

Rikligt humlad lättare ale, 2,2%, 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, 60

Färna Rabarber

Rabarberdryck från Färnas ekologiska odlingar, 60

Äppelmust

Hantverksproducerad must från Köpings musteri, 60

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