

<p style="text-align: center;">Pio´s herring with our own spiced schnapps, our own preserved herring with taste of Halland served with creamed cheese and the kitchens crisp bread Without Pio´s own spiced schnapps</p>	<p>219:- 129:-</p>
<p style="text-align: center;">Hash brown with bleak roe with soured whipped cream, pickled red onion and preserved lemon zest</p>	<p>159:-</p>
<p style="text-align: center;">Scallops served with melon & grapefruit salad, smoked mayonnaise, sesame crisp, chilli powder & cilantro</p>	<p>159:-</p>
<p style="text-align: center;">Ponzu-marinated blackened tuna served with soya emulsion, pickled cucumber, deep-fried glass noodles, teriyaki syrup and cress</p>	<p>145:-</p>
<p style="text-align: center;">Ibérico de Bellota 24 month, ham from the black footed pig Pata Negra served with rye crisp, rapeseed oil and roasted hazelnut crème</p>	<p>169:-</p>
	
<p style="text-align: center;">Spicy carrot & chickpea patties served with oven-roasted beets & sweet potatoes, chimichurri salsa and goats cheese crème</p>	<p>245:-</p>
<p style="text-align: center;">Pio´s classic fish plank with home-made pommes duchesse, fillet of plaice, spinach, prawns and hollandaise sauce</p>	<p>279:-</p>
<p style="text-align: center;">Cod loin served with summer vegetables, egg & horseradish crème, mussel & parsley sauce, soured fennel and boiled potatoes</p>	<p>325:-</p>
<p style="text-align: center;">Grilled pork fillet from local farms with roasted garlic, stir fried vegetables, herb aioli, red wine jus and potato gratin</p>	<p>255:-</p>
<p style="text-align: center;">Fillet of beef with baked tomatoes, grilled spring onions, béarnaise sauce, red wine jus and roasted potatoes</p>	<p>325:-</p>
<p style="text-align: center;">Rack of lamb with oven-baked beets, onions & sweet potatoes, goats cheese crème and lemon thyme gravy</p>	<p>285:-</p>
<p style="text-align: center;">Pio´s plank steak served the traditional way with home-made pommes duchesse, Swedish sirloin steak, béarnaise sauce, parsley butter and haricots verts</p>	<p>279:-</p>
<p style="text-align: center;">US Beef grain fed 250 gram served with chimichurri salsa, chorizo butter, rucola cress and baked potatoes</p>	<p>355:-</p>
	
<p style="text-align: center;">Crème brûlée flavoured with bourbon vanilla</p>	<p>98:-</p>
<p style="text-align: center;">Pio´s home-made organic vanilla ice-cream with raspberry brownie, lemon curd and lemon & liquorice meringues</p>	<p>98:-</p>
<p style="text-align: center;">Jordgubbar, cheesecake crème with white chocolate, strawberry sorbet, strawberry crème and shortbread</p>	<p>98:-</p>
<p style="text-align: center;">Pio´s home-made sorbet, three different flavours of the day</p>	<p>72:-</p>
<p style="text-align: center;">Pio´s three selected cheeses served with sweet accompaniments and the kitchens home-made crisp bread</p>	<p>115:-</p>
<p style="text-align: center;">Pio´s home-made chocolate truffles, three different flavours of the day</p>	<p>65:-</p>

