



Pio

A warm welcome to Pio, a traditional restaurant with deep roots. Modern interpretations of classic dishes with seasonal and local ingredients, the same simple principle since opening in 1969.

Follow us on our social media and get information about current events.

Instagram: [pio_matsal_och_bar](#)
Homepage: www.pio.se

Warm welcome!

Classically Boozy - Exuberant Glossy - Fruity & Popular
Or just a stylish Swedish Gin & Tonic

Pre-Drink at Pio	155:-	Swedish Gin & Tonic	
Dry Martini a la Haverdal <i>Haverdal Rose Hip & Hibiskus, Dry Vermouth</i>		Haverdal Rose Hip & Hibiscus	155:-
		Fjäre Organic London Dry	155:-
Swedish Negroni <i>Gin, Rowan-Berry, Red Vermouth</i>		Fjäre Somra Pink	155:-
		Skrea Backe Dry	155:-
Whisky Sour by Högas Kusten <i>High Coast Whisky, Lemon, Punsch, Egg</i>		Skrea Backe Summer	155:-
		Lydén Dry	155:-
The Fir <i>Gin, Green Chartreuse, Spruce, Lemon, Tonic</i>		Lydén Pink	155:-
		Hernö Eco Dry	155:-
Cucumber Edge <i>Gin, Elderflower, Cucumber, Lemon, Egg</i>		Hernö Pink	155:-
		Hernö Botanical Flavoured	155:-
Epic Clover Club <i>Gin, Raspberry, Vermouth, Lemon, Sugar, Egg</i>		Hven Organic Gin	155:-
		Norrbottnens Forest	155:-
Epic Blueberry Bellini <i>Blueberry, Sparkling Wine</i>		Norrbotten Sun	165:-
		Skrea Backe Navy	165:-
Pornstar Martini <i>Vanilla Vodka, Passionfruit, Lime, Prosecco</i>		Lydén Navy	165:-
		Lydén PM & Vänner	165:-
Espresso Martini <i>Vodka, Coffee Liqueur, Espresso, Chocolatebitter</i>		Hernö Navy	165:-
		Hernö Juniper Cask	165:-
Amaretto Sour <i>Amaretto, Lemon, Sugar, Egg</i>			

Choose Your Tonic:
Ekobryggeriet Original Dry
Ekobryggeriet Elderflower
Ekobryggeriet Spruce Shoots
Ekobryggeriet Rhubarb



Our Selected 3-Course 599:- Wine Package 399:-

Asparagus
Radish, Chioggia Beet, Pear

.....
Sirloin
Carrot, Asparagus, Tomato, Fregula

.....
Rhubarb
Poppy Cake, Rhubarb, Crème Anglaise

The Golden Edge 799:- Our tasting menu of 8 servings

Ramson
.....
Asparagus
.....
Halibut
.....
Cod
.....
Granite
.....
Swedish Fillet of Beef
.....
Cheese
.....
Tonka

Starter

- **Ramson** 169:-
Tortellini, Spring Onion, Pancetta, Tomato
- **Asparagus** 179:-
Radish, Chioggia Beet, Pear
- **Halibut** 179:-
Corn, Avocado, Lime, Chives
- **Terrine** 185:-
Beef, Duck Liver, Fig, Sourdough, Chervil

EVENING LUXURY
399:-
Sturgeon Caviar 10g
Siberian Reserve
+
Glass Champagne

Y Crafted Snaps 120:-

Skrea Backe Akvavit *Falkenberg*
Fjäre Klassisk Akvavit *Fjärås*
Lydén Distillery Akvavit *Ljungby*
Boge Bränneri Akka *Slite*
Boge Bränneri Britta *Slite*
Boge Bränneri 1829 *Slite*

Y Old Favorites 100:-

Hallands Fläder
Skåne Akvavit
O.P Andersson Akvavit
O.P Andersson Petronella
O.P Andersson Petronella Hallon
Bäska Droppar

SNACKS 45:-

Marcona Almonds
Nocellara Olives
Cornichons
Salted Chips
Root Vegetable Chips

Allergies? Ask the staff and they will gladly assist you!

Main Course

- **Gnocchi** 275:-
Pakchoi, Shelling Peas, Truffle
- **Back of Cod** 379:-
Savoy Cabbage, Polenta, Brown Butter Sauce, Sea Coral, Dill
- **Swedish Racks** 329:-
Pork, Herbs, Confit Potato, Charred Paprika
- **Swedish Fillet of Beef** 379:-
Cauliflower, Potatoes, Thyme, Bone Marrow
- **Sirloin** 349:-
Carrot, Asparagus, Tomato, Fregula
- **Pio's Meatballs** 245:-
Mashed Potatoes, Cream Sauce, Lingonberry, Pickled Cucumber
- **Pio's Planksteak** 359:- | 409:-
Duchess Potatoes, Parsley Butter, Bearnaise Sauce, Herb-Dressed Tomato
Bacon Wrapped Haricots Verts
Classic Sirloin | **Premium** Swedish Fillet of Beef
- **Pio's Premium Fishplank** 409:-
Duchess Potatoes, Spinach, Shrimps, Hollandaise Sauce,
Lemon, Herb-Dressed Tomato
Premium Back of Cod

What do we drink with this then..?

Dessert

- **Rhubarb** 129:-
Poppy Cake, Rhubarb, Crème Anglaise
- **Tart Tatin** 129:-
Pineapple, Rum, Coconut
- **Tonka** 129:-
Ice Cream, Popcorn, Crisp, Raspberries
- **Crème Brûlée** 129:-
Cake, Blueberry, Cloudberry
- **Pio's Ice Cream** 45:-
ice Cream or Sorbet
- **3 x Truffles** 109:-
From The Chocolate Workshop Skånskan
- **Cheese 25g** - *Marmelade, Crisp Bread*
 - Sörmlandsädel (Jürss Mejeri)* 65:-
 - Comté (Frankrike)* 55:-
 - Gruyère (Schweiz)* 60:-
 - Brie de Meaux (Frankrike)* 50:-
 - Saint Agur (Frankrike)* 55:-

Coffee & Tea

Pressed Coffee	39:-
Espresso	39:-
Cappuccino	45:-
Coffee Latte	49:-
Tea	39:-



Sweet Wine

5 cl

Brännland Iscider	89:-
Petit Guirad Sauternes	95:-
San Cassiano Recioto	110:-
Donatella Vin Santo	120:-
Henriet. B Ratafia	110:-

Coffee Drinks

Swedish Coffee	145:-
<i>- Old Hare, Brown Sugar, Coffee, Cream</i>	
Espresso Martini	155:-
<i>- Vodka, Kask, Espresso, Chocolate Bitters</i>	
Kaffe Karlsson	145:-
<i>- Baileys, Orange Liqueur, Coffee, Cream</i>	
Kaffe Nero	145:-
<i>- Galliano, Coffee, Cream</i>	

Avec

1 cl

Guldkant	25:-
High Coast Berg	29:-
High Coast Timmer	29:-
Apelåker Äppeldestilat	30:-
High Nose Rum	49:-
Friendship - Hörnösand	39:-

Wine

Sparkling

Tange - Gerard - Brut Tradition, NV **FR**
Chardonnay, Pinot Noir, Pinot Meunier

GLASS | BOTTLE
165:- | 990:-

Arilds Vingård - Bronze Bubbel **SE**
Solaris, Sauvignier Gris

125:- | 750:-

White

Weingut Frank – Riesling Herrnbaumgarten **AT**
Riesling

139:- | 695:-

Arilds Vingård - Solaris **SE**
Solaris

139:- | 695:-

Cascina Val del Prete - Roero Arneis **IT**
Arneis

139:- | 695:-

Kendall Jackson - Vintner's Reserve Chardonnay **US**
Chardonnay

165:- | 825:-

Bellingham - Old Vine Chenin Blanc **ZA**
Chenin Blanc

155:- | 775:-

Red

Kendall Jackson - Vintner's Reserve Cabernet Sauvignon **US**
Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Merlot

189:- | 945:-

Bellingham - Bernard Basket Press Syrah **ZA**
Syrah

155:- | 775:-

Arilds Vingård - Marys Backe Pinot Noir Reserve **SE**
Pinot Noir

165:- | 825:-

Arzuaga Navarro - Seleccion Especial **ES**
Tempranillo

175:- | 875:-

Azienda Agricola Ronchi - Barbera Alba Terle **IT**
Barbera

140:- | 700:-

San Cassiano - Amarone della Valpolicella **IT**
Corvina, Rondinella, Molinara

175:- | 875:-

Franschhoek Cellar - The Last Elephant **ZA**
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

199:- | 995:-

De Martino - Legado Reserva Carmenere **CL**
Carmenere

130:- | 650:-

Beer & Cider

Draft

Falcon
Lagunitas IPA

30cl | 40cl

69:- | 85:-
75:- | 89:-

Bottle

Carnegie Jack 85:-
Carnegie Luma Pils 85:-
Carnegie Kellerbier 85:-
Carnegie Halo Sour 89:-
Somersby Pärön 75:-

Local Beers

There's plenty of different local craft beers in this building.

Just ask us and we guide you through them or head over to the fridge and have a look for yourself.

Non Alcoholic

Spakling (glass)

Färna Rhubarb 75:-
Färna Blackcurrant 75:-
Nozeco 75:-

Englamust (25 cl)

Love 75:-
Fanny
Gone Fishing 65:-
Gravenstein, Aroma

Kivik Lemonad (27,5 cl)

Pear & Ginger 65:-
Grape 65:-
Strawberry & Mint 65:-

Soda (30 cl)

Pepsi 39:-
Pepsi Max 39:-
Zingo 39:-
7-up Free 39:-

Öl (33 cl)

Brooklyn Special 65:-
Brooklyn Special Ipa 65:-
Eriksberg 65:-

Wine

Champagne

Henriet-Bazain - Blanc de Blancs, NV **FR**
Chardonnay

Henriet-Bazain - Blanc de Noirs, NV **FR**
Pinot Noir

Francis Orban - Brut Reserve, NV **FR**
Pinot Meunier

Vazart-Coquart - Cuvee Camille, NV **FR**
Chardonnay, Pinot Noir

Florence Duchêne - Brut Reserve NV, **FR**
Pinot Meunier, Pinot Noir

Louise Brison - Rosé de la Côte de Bars, 2015 **FR**
Pinot Noir

BOTTLE

990:-

990:-

990:-

990:-

990:-

990:-

Sparkling

Arilds Vingård - Bronze Bubbøl, NV, Arild **SE**
Solaris, Sauvignier Gris

Arilds Vingård - SoMu, NV, Arild **SE**
Solaris, Muscaris

Kullabergs - Lysekillan, 2014/2016, Nyhamnsläge **SE**
Solaris

Corte Guala - Sparkling Flamingo Prosecco, NV, Veneto **IT**
Glera

Loxarel a Pèl - Classic Penedès Brut Nature, 2022, Penedès **ES**
Xarel-lo, Macabeu, Chardonnay

Loxarel a Pèl - Classic Penedès Brut Nature Rosé, 2022, Penedès **ES**
Xarel-lo, Macabeu, Chardonnay, Xarel-lo Vermell, Garnatxa

750:-

775:-

835:-

690:-

690:-

690:-

Wine

White

	<u>BOTTLE</u>
Arilds Vingård - Solaris Barrique, 2021, Arild SE <i>Solaris</i>	775:-
Arilds Vingård - Hipster Solaris, 2022, Arild SE <i>Solaris</i>	645:-
Arilds Vingård - Orange Wine, 2022, Arild SE <i>Solaris, Muscaris, Sauvignier Gris</i>	675:-
Kullabergs - Lyckeri, 2022, Nyhamnsläge SE <i>Sou vignier Gris, Muscaris, Donauriesling</i>	745:-
Kullabergs - Askesäng, 2022, Nyhamnsläge SE <i>Sou vignier Gris, Solaris</i>	875:-
Alain Gueneau - Sancerre La Guiberte, 2020, Loire FR <i>Sau vignon Blanc</i>	725:-
Domaine Sauger - Why Not Sauvignon Blanc, 2020, Loire FR <i>Sau vignon Blanc</i>	645:-
M. Chapoutier - Ermitage de l'Orée, 2002, Rhone FR <i>Marsanne</i>	2599:- <i>Eko</i>
M. Chapoutier - Ermitage Le Meal, 2002, Rhone FR <i>Marsanne</i>	2299:- <i>Eko</i>
A. A. Ronchi - Langhe Chardonnay, 2021, Piemonte IT <i>Chardonnay</i>	725:-
Ansemlo Mendes - Muros Antigos Loureiro, 2022, Vinho Verde PT <i>Chardonnay</i>	645:-
Ansemlo Mendes - Loureiro Private, 2020, Vinho Verde PT <i>Loureiro</i>	875:-
Anselmo Mendes - Muros de Melgaco, 2022, Vinho Verde PT <i>Alvariñho</i>	795:-
Chateau Musar - Musar Jeune, 2020, Bekaa Valley LB <i>Chardonnay, Vermentino, Viognier</i>	745:-

Rose

Conde de San Cristóbal – Flamingo Rosé, 2021 ES <i>Tinta Finca</i>	645:-
Caves Primavera SA – Primavera Rosé, 2022 PT <i>Baga</i>	625:-

Wine

Red

	<u>BOTTLE</u>
Arilds Vingård - Hipster Cabernet Cortis, 2022, Arild SE <i>Merlot</i>	695:-
Maison Ventenac - Steph. Merlot, 2021, Languedoc FR <i>Merlot</i>	645:-
Maison Vantenac - L'intrus Cabernet Franc, 2021, Languedoc FR <i>Cabernet Franc</i>	695:-
Maison Vantenac - Le Paria Grenache, 2021, Languedoc FR <i>Grenache</i>	695:-
Laroché i Beziers - Pinot Noir Reserve, 2022, Vin de France FR <i>Pinot Noir</i>	645:-
Jacques Lurton - Divinus de Château Bonnet, 2018, Boredeaux FR <i>Merlot, Cabernet Sauvignon</i>	795:-
Ch. La Nerthe - Chateauneuf du Pape, 2017, Rhone FR <i>Grenache Noir, Syrah, Mourveèdre, Cinsault</i>	1099:-
Saint Cosme - Crozes-Hermitage, 2021, Rhone FR <i>Syrah</i>	779:-
Saint Cosme - Côte-Rôtie, 2020, Rhone FR <i>Syrah</i>	1050:-
Vinovalie - Tarani Malbec, 2022, FR <i>Malbec</i>	625:-
A. A. Ronchi - Barbaresco, 2021, Piemonte IT <i>Nebbiolo</i>	825:-
Negretti - Barolo Rive, 2018, Piemonte IT <i>Nebbiolo</i>	999:-
Montevertine - Montvertine, 2013/14, Toscana IT <i>Sangiovese, Canaiolo, Colorino</i>	1175:-
Donatella C. Colombini - Chianti, 2019, Toscana IT <i>Sangiovese</i>	675:-
Donatella C. Colombini - Rosso di Montalcino, 2019, Toscana IT <i>Sangiovese</i>	800:-
Donatella C. Colombini - Brunello, 2017, Toscana IT <i>Sangiovese</i>	955:-

Wine

Red

BOTTLE

Le Vigne Di Sammarco - Solemnis Salento, 2020, Puglia IT <i>Primitivo</i>	695:-
Grattamacco - Bolgheri Superiore, 2014, Toscana IT <i>Cabernet Sauvignon, Merlot, Sangiovese</i>	1549:-
Petra Wines - Zingari, 2021, Toscana IT <i>Merlot, Sangiovese, Syrah, Petit Verdot</i>	675:-
San Cassiano - Valpolicella Ripasso Superiore, 2019, Veneto IT <i>Corvina, Molinara, Rondinella</i>	695:-
Vigneti Del Sole - Amarone, 2017, Veneto IT <i>Corvina, Rondinella, Corvione, Negrara</i>	895:-
Marqués de Cáceres - Gaudium, 2016, Rioja ES <i>Tempranillo</i>	1075:-
Marqués de Vargas - Reserva , 2018, Rioja ES <i>Tempranillo, Mazuelo, Garnacha</i>	795:-
Marqués de Borba - Vinhas Velhas Red, 2021, Alentejo PT <i>Alicante Bouschet, Aragonez, Castelao, Syrah</i>	725:-
Jacobs Creek Wines - St. Hugo Barossa, 2012, Coonawarra AU <i>Shiraz</i>	1199:-
Parducci Wine Cellars - Pinot Noir, 2019, Mendocino County US <i>Pinot Noir</i>	825:-
Kendall Jacksson - Vintner's Reserve Pinot Noir, 2020 US <i>Pinot Noir</i>	885:-
Kendall Jacksson - Vintner's Reserve Zinfandel, 2020 US <i>Zinfandel, Petit Sirah</i>	825:-
Kendall Jacksson - Vintner's Reserve Cabernet Sauvignon, 2019 US <i>Cabernet Sauvignon</i>	945:-
Bellingham - The Maverick SMV, 2019 ZA <i>Syrah, Mourvedre, Viognier</i>	795:-
De Martino - Old Vine Series Las Cruces, 2017, Cachapoal CL <i>Malbec, Carmenere</i>	835:-
Bodegas Garzón - Tannat Reserva, 2020, Maldonado UY <i>Tannat</i>	729:- <i>Vegan</i>
Chateau Musar - Chateau Musar, 2015, Bekaa Valley LB <i>Cabernet Sauvignon, Cinsault, Carignan</i>	1110:- <i>Vegan</i>