

COCKTAILS 135:-

Hugo Elderberry
Spritz with St Germain, Prosecco, Soda & Lime

Raspberry Fizz
Quagila Lampona, Purity Vodka, Soda, Mix on Raspberries &
Red Oxalis

Sour Lemon
Sour with Limoncello, Lemon, Sugar, Aquafaba & Cress

SNACKS & SIDES

Root vegetable chips 35:-

French fries with cheese and herbs, served with
a roasted onion and soy mayo dip 45:-

Garden side salad with chives dressing 55:-

Fried new potatoes, browned butter,
crème fraiche and fresh herbs 55:-

Evenings cheeses with sourdough crispbread and marmalade.
One piece 65:- or three pieces for 185:-

Piga's bread basket with warm mini loaves and
sourdough crispbread, served with home made
sour milk butter, rapeseed oil and sea salt 65:-

OYSTERS

Fresh Fines De Claire oysters with champagne and rhubarb
vinaigrette
35:-pcs / 3pcs 120:- / 12pcs 425:-

Deep-fried Fine De Claire oysters with roasted tomato,
cayenne pepper mayonnaise and pickled pearl onions
35:-pcs / 3pcs 120:- / 12pcs 425:-

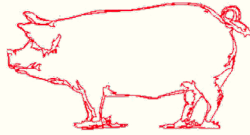
STARTERS

Seasons asparagus with browned butter, sour cream,
salt-roasted hazelnuts, scallions and mâché lettuce 145:-

Fresh lumpfish roe with grilled new cabbage, ramson
and oyster emulsion, radishes, pickled red onion and
rye crumbs 155:-

Rhode Island dressed steak tartare with watercress,
baked tomato, silver onion, green peas, white-pointed
radish, pickled carrot and roasted rapeseeds 165:-

Piga's "Half special" on brioche bun with Swedish veal
sausage, potato crème, shrimp salad, pickled mustard
seeds, lobster ketchup and fried banana shallots 175:-



MAIN COURSES

Grilled summer vegetables on skewer with eggplant and sesame mash, dried olives, chili roasted chickpeas, barberry berries, goat's cheese from Sörbogård and yogurt with cucumber and dried mint 235:-

Piga's prime rib burger with bacon and chili marmalade, aged Swedish cheddar cheese, pickled cucumber and pickled silver onion. Served on brioche with fried new potatoes and roasted onion and soy dip 245:-

Rhode Island-dressed steak tartare with watercress, baked tomato, silver onion, spirit peas, white-pointed radish, pickled carrot and roasted rapeseed, served with cheese and herb tossed fries 259:-

Butter-fried char or mackerel with dill-boiled new potatoes, browned butter, creamed spinach, chives and garden salad 269:-

Seafood soup on the evening's catch with hand-wounded shrimps, green peas and butter-fried mushrooms served with dill aioli and sourdough bread 279:-

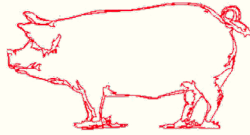
Slow-baked and grilled Iberico pork shoulder seasoned with the house "Piffi Allspice" served with smoked chili butter, a creamy potato salad, deep-fried capers and haricot verts 285:-

FOR THE YOUNGER ONES

Cheeseburger with fries, cucumber and ketchup 135:-

ALLERGIES OR PREFERENCES?

At Piga we cook all food with equal care for the ingredients and you. Please talk to us so we can help you to a good dinner after your pre-conditions.



DESSERTS

Angel food

Summer's fresh berries with cardamom cookies,
strawberry sauce, lightly whipped vanilla cream
and sugar-dried lingonberries 135:-
Dessert wine: Moscato Di Asti 125:-

Swedish "Chokladboll"

Baked dark chocolate cream served with butter-fried
coconut flakes, salt-roasted oats and a cocoa and
coffee bean syrup 135:-
Dessert wine: Floralis De Oro 95:-

EVENINGS

Homemade Chocolate 65:-
Scoop of ice cream 65:-
Scoop of sorbet 65:-

COFFEE COCKTAILS 135:-

SERVED COLD

Pigas Espresso Martini

Our (in our opinion) slightly tastier version of Espresso
Martini with dark Cuban 7rum, Borghetti coffee liqueur,
Galliano and double espresso

Cool I.Karlsson Martini

Inspired by the old school Swedish orange flavored chocolate
from 1950 called "The Roman Bow"
Purity Vodka, Baileys, Cointreau, double espresso and full milk

SERVED WARM

Irish Coffee

The forever king of coffee cocktails with Tullamore Dew, raw
sugar, filter coffee, whipped cream and maybe a dust of gold

Café Caribbean

If you mix white rum, Amaretto, filter coffee and then top it
with lightly whipped cream, it tastes like pineapple.

Coffee Karlsson

The original and warm version: Baileys and Cointreau, filter
coffee and whipped cream

A short latte D.O.M please!

A cup of herbaceous, sweet and short latte with D.O.M
Bénédictine