

Starters

Spisa’s Toast Skagen	145 kr
Fresh, hand peeled shrimp with dill and horseradish mayonnaise. Served on Danish rye bread and garnished with whitefish caviar.	
Seared Goat’s Cheese	135 kr
Served with a beetroot salad, roasted walnuts and honey.	
Mozzarella and tomato caprese salad	130 kr
Seasoned with olive oil, balsamic vinegar and olives.	
Grilled Halloumi	130 kr
Served with a salad.	
Carpaccio	150 kr
Thinly sliced beef tenderloin with grated parmesan, arugula, olive oil, sea salt, black pepper and lemon.	
Tiger Prawns	145 kr
Garlic & chilli -fried tiger prawns with button mushrooms and parsley.	
Cognac Flavoured Lobster Bisque	150 kr
Served with crayfish tails and grilled artisan style bread.	

Menu Spisa

Cognac Flavoured Lobster Bisque	
Served with hand peeled shrimp and grilled artisan style bread.	
Spisa’s Tournedos	
Grilled beef tenderloin and truffle sauce, served with potatoes au gratin (our own recipe).	
Spisa’s Tiramisu	525 kr
Our own classic recipe.	

Main Courses

Meat dishes	
Spisa’s Classic Sirloin Steak	295 kr
Dry aged sirloin beef grilled on lava rock, served with a small salad, french fries and béarnaise sauce.	
Spisa’s Tournedos	320 kr
Roast fillet of beef and truffle sauce, served with potatoes au gratin (our own recipe).	
Grilled Lamb Fillet	310 kr
Red wine sauce, served with potatoes au gratin (our own recipe).	
Grilled Racks of Lamb	295 kr
Arugula salad with feta cheese and cocktail tomatoes, port wine sauce and yoghurt dip, served with french fries.	
Grilled beef medallions	299 kr
Truffle sauce, served with potatoes au gratin (our own recipe).	
Grilled Corn Chicken Fillet	255kr
Salad, truffle sauce, served with french fries.	

Seafood

Baked Chilli-Lime Salmon Fillet	285 kr
Served with asparagus risotto, roasted beets and a green salad.	
Butter-fried Arctic Char	290 kr
Served with asparagus risotto, roasted beets and a green salad.	
Grilled Prawn Skewer	285 kr
Served with asparagus risotto, roasted beets and a green salad.	
Moules Frites	250 kr
Mussels in white wine, with cream, garlic and parsley, served with jumbo fries and aioli.	

Vegetarian dish

Grilled Halloumi	235 kr
Served with asparagus risotto, roasted beets and a green salad.	

Desserts

Panna cotta	95 kr
White chocolate panna cotta with a blueberry compote topping.	
Spisa’s Tiramisu	95 kr
Our own classic recipe.	
Chocolate Fondant	115 kr
Served with sorbet.	
Sorbet of the day	95 kr
Spisa’s Home Made Chocolate Truffle	85 kr
Crème Brûlée	95 kr

Menu Kungsholmen

Seared Goat Cheese	
Served with a beetroot salad, roasted walnuts and honey.	
Butter-fried Arctic Char	
Served with asparagus risotto, roasted beets and a green salad.	
Panna cotta	495 kr
White chocolate panna cotta topped with forest berries.	