



## COCKTAILS 145:-

### Aunt Green

Vodka, Tomato, Sherry, Vegetable Broth, Celery  
Salt & Olives

Tip: goes great with onion rings with caper dip!

### Aunt Brown

Piga's Espresso Martini is our in our opinion  
slightly tastier version of the Espresso Martini  
with dark Cuban 7rum, Borghetti coffee liqueur,  
Galliano and double espresso

### Aunt Lavender

An elegant cocktail with violets, gin, cherries and  
lemon that is suitable both before and after the  
meal

### Apple Royal

Calvados, apple juice reduction, champagne &  
sugar dried Granny Smith

### Elderflower GT

Ekobryggeriet Organic Elderflower Tonic &  
Wet City Distillery in fine balance and straight  
from the barrel, served with lots of ice and  
fresh lime

## BUBBLES

Casa Canevel Prosecco, Glera,  
Veneto, Italy 115/625:-

CL. de la Chapelle, Pinot Meunier,  
Pinot Noir, Reims Champagne, France 145/795:-

## SNACKS

Swedish bleak roe with sour cream,  
chives and butter-fried rye crumbs  
served on a silver spoon 145:-

Deep-fried onion rings with caper dip 98:-

Anchovies served with grilled bread  
and lemon 135:-

Root vegetable crisps 55:-



## BREAD & CHEESE

Piga's bread basket with mini loafs, sour  
dough crisp bread, rape seed oil and  
home made butter 85:-

Today's choice of cheese from Hild Nilsson's in  
Saluhallen is served wit Piga's sourdough crisp  
bread and homemade fruit marmalade  
1 piece 75:- or 3 pieces for 205:-

## PIGAS OYSTERS

Fresh Fine de Claire oysters with vinaigrette,  
cucumber and fresh dill  
45:-pcs / 3 pcs 120:- / 12 pcs 425:-

Deep-fried Fine De Claire oysters with jalapeño  
mayonnaise and pickled silver onion  
45:-pcs / 3 pcs 120:- / 12 pcs 425:-

## STARTERS

Grilled organic king oyster mushroom served  
with "Präst" cheese polenta, blackened  
pearl onion, soy marinated tapioka and  
fried garlic 169:-

Hand-cut steak tartare of beef from Dalsjöfors  
with iced silver onion smoked rapeseed oil,  
cider vinegar mustard emulsion, beetroot  
and roasted buckwheat 179:-

Shrimp cocktail on flame roasted raw shrimp  
with chili and lemon, green peas, bleak roe,  
toast Melba and Hisingen Islandsdressing 195:-

### 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.



## MAIN COURSES

Deep-fried cabbage pancake with green chili and herb crème, fennel, curry pickled cauliflower, oyster mushrooms, salt-roasted almonds and watercress 285:-

Piga's black pudding served with lingonberries, pickled apple, smoked pork belly, freshly grated foie gras and potato puree with roasted garlic 289:-

Butter fried and breaded fish cake "Wallenbergare" served with a green pea puree, hand-peeled prawns, salad of pickled fennel and turnips and a browned lemon and garlic butter 295:-

Slow-baked and grilled lamb shoulder with buttered white bread served with buttered white balsamic vinegar gravy, artichoke, dill oil and seasonal vegetables 298:-

Piga's take of the Swedish classic "Cod in egg sauce" on Skeritorsk served with egg- and blue mussel volute, fresh horseradish, dill dried plum tomato, chives and buttered asparagus potatoes 325:-

## THE DAY LABORER

The day laborer was the occasional worker who performed a hard day's of work, got paid and moved on. Please ask our staff about today's laborer and how much he works for?

## FOR OUR YOUNGER GUESTS:

Meatballs with mashed potatoes, lingon berries and cream sauce 145:-

### PIGA CATERING!

Let us do the cooking for your special event. With menus tailored after your preferences, special requests and budget we can help you to an effortless and unforgettable evening. Email [info@restaurangpiga.se](mailto:info@restaurangpiga.se) or call 031-230 444.



## DESSERTS

Chocolate roll cake filled with white chocolate and browned butter cream, last summer's raspberries and roasted white chocolate 159:-

Cardamom cooked glass rhubarb with honey roasted oats, light vanilla whipped custard and red wood sorrel 159:-

Today's choice of cheese from Hilda Nilsson's in Saluhallen is served with Piga's sourdough crisp bread and homemade fruit marmalade  
1 piece 75:- or 3 pieces for 205:-

Piga's Chocolate 65:-

Ice Cream of the Evening 65:-

Sorbet of the Evening 65:-

## COFFEE COCTAILS 145:-

### Pigas Espresso Martini

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

### Irish Coffee

The coffee drink of coffee drinkers is served as usual. Tullamore Dew, raw sugar, filter coffee and whipped cream

### Coffee Karlsson

Baileys and Cointreau, brewed coffee and whipped cream

### Latte D.O.M

Herbaceous and sweet little latte with D.O.M Bénédictine