
MENU

LARGE PARTIES

For large parties, the following applies:

For parties of over 8 guests, we offer 2-course menu packages with pre-ordering required.

Starter > Main course or **Main course > Dessert**

Of course, you can also choose a 3-course experience.

Chart for large groups choosing main dishes:

9-14 Guests: Choose freely between 5 main courses.

15-19 Guests: Choose freely between 4 main courses.

20+ Guests: Choose freely between 3 main courses.

There are no limitations on starters and desserts.

We require your pre-order at least **5 days** before the booking date.

If your party size decreases from the reservation, please inform us by **12:00 on the booking date.**

Cancellations must be made at least 5 days before the booking date.

For later cancellations, the party will be charged a fee of **450 SEK per absent guest.**

If you have any requests or questions, please contact us at info@gastronome.se.

STARTERS

Antipasto

Prosciutto di Parma, Mortadella, Salami Ventricina, Nocellara olives, Mozzarella Di Bufala Campana D.O.P, pesto tossed Parmigiano Reggiano, oven-roasted Roma tomatoes, extra virgin olive oil and freshly baked sourdough bread.

259

Nocellara Olives

Fantastic green olives from Sicily. Crisp and fine meaty texture, pure olive flavor. **Vegetarian!**

85

Toast Skagen

Swedish shrimp mixture with dill, red onion and mayonnaise. Served on toasted bread and topped with whitefish roe.

Standard 149 Large 225

Sautéed Carpaccio

Slow-cooked seared beef tenderloin. Served with roasted pine nuts, pesto cream, truffle oil, Parmigiano Reggiano, semi-roasted Roma tomatoes, and fresh watercress.

159

Insalata Caprese

Italian tomato salad made with a fresh mix of Roma tomatoes, Mozzarella Di Bufala Campana D.O.P, baby spinach, fresh basil, extra virgin olive oil, Carandini balsamic syrup, and coarsely ground black pepper. **Vegetarian!**

109

Chèvre

Generous piece of goat cheese topped with chopped walnuts, Swedish honey and sugar-salted rosemary mug. **Vegetarian!**

105

Burrata

Creamy delicacy from Apulia in southern Italy. Served on a bed of pesto. Topped with extra virgin olive oil made from the finest olives, coarsely ground black pepper, and sea salt.

115

Wagyu Beef A5 BMS 8+

Meat in its excellence! Japanese beef, renowned for its unparalleled marbling. Has a deliciously nutty and buttery taste.

75g 395 150g 775

A wonderful beef experience!

For questions regarding allergies, please contact our staff. We are happy to assist!

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MAIN COURSES

Rossini alla GASTRO 365
220g Beef Tournedos rolled in five types of pepper. Served with rich red wine sauce, buttered baby vegetables, herb & parmesan stewed gnocchi, and fresh Italian truffle

I'll Capitano 295
Creamy beef tenderloin pasta with chanterelle mushrooms, shallots, Captain Morgan, thyme, and a splash of cream. Topped with Parmigiano Reggiano, semi-roasted cocktail tomatoes, and fresh herbs.

GASTRO|nome Meatballs 285
Large meatballs made with veal mince, served with mashed potatoes flavored with Västerbotten cheese, pickled cucumber, cream sauce, and lingonberry jam

Involtino di Parmigiano 285
Deep-fried Parmesan risotto spring roll served with a fresh mango & avocado salsa and fresh salad sprouts. Topped with shaved Parmigiano Reggiano
Vegetarian!

Grilled Sea Bream 349
Whole grilled Mediterranean fish stuffed with fresh dill and lime. Served with roasted baby potatoes, tomato-infused Chimichurri, oven-roasted Romantica tomatoes, and grilled lime.

Chèvre Fichi - Flatbread 228
Honey-glazed goat cheese, crushed walnuts, Philadelphia cream, Parmigiano Reggiano, arugula, coarsely ground black pepper, fresh figs, and extra virgin olive oil.
Vegetarian!

Vendace Roe - Flatbread 249
Philadelphia cream, vendace roe, crème fraîche, pickled red onions, chives, dill, and lemon on a fantastic sourdough crust.

Filetto alla GASTRO - Gourmet Pizza 269
Seared slow-cooked beef tenderloin, pesto cream, pickled red onions, semi-roasted Romantica tomatoes, Parmigiano Reggiano, arugula, coarsely ground black pepper, roasted pine nuts, and fresh basil.
1st place PIZZA SWEDISH CHAMPIONSHIP 2024!
Category: Nordic Champion Pizza Chef of the Year

Paradisiaca Parma rucola - Gourmet Pizza 239
House-made tomato sauce, Mozzarella fior di latte, Prosciutto di Parma, arugula, Parmigiano Reggiano, extra virgin olive oil, coarsely ground black pepper, and fresh basil

Cavolo Meraviglioso - Gourmet Pizza 259
Mozzarella fior di latte, Taleggio DOP Cameri, thinly sliced potatoes, fried kale, black truffle oil, Parmigiano Reggiano, coarsely ground black pepper, and shaved black Italian truffle.
Vegetarian!
1st place PIZZA SWEDISH CHAMPIONSHIP 2023!
Category: Classic Neapolitan Gourmet Pizza.

Gluten-free pizzabase +39:-
Vegan +25



Winner of Swedish PIZZA Championship

**Swedish Champion
Pizza Chef of the Year 2024**

**Sweden's Best Italian Gourmet Pizza
Neapolitan Style 2023**

DIPPS 25

CHILI MAYONNAISE **MAYONNAISE**
TRUFFLE MAYONNAISE **AIOLI**
CHIMICHURRI

SIDES

CRISPY CABBAGE SALAD 65
MIXED SALLAD 69

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DESSERT

Caffe Affogato 119
Italian vanilla gelato topped with freshly brewed Lavazza espresso and dark chocolate.

Crème brûlée 135
Smooth cream pudding on a vanilla stick from Bourbon, topped with a thin layer of burnt sugar.

Chocolate Passion 139
Smooth chocolate mousse is served with fresh passion fruit sorbet and roasted white chocolate crumble



Our delicious ice creams & sorbets are made by our local ice cream master Victoria at Syster Jakobs!

APERTITIF

TULLAMORE DEW 25|cl
MACALLAN 12 yo 38|cl
OBAN 14 yo 36|cl
HVEN TYCHOS STAR 42|cl
HVEN HVENUS RYE 36|cl
LAPHROAIG 10 yo 36|cl

RON ZACAPA 23 yo 36|cl
PLANTATION XO 58|cl
RON ZACAPA XO 69|cl

BOULARD CALVADOS 32|cl
GRÖNSTEDS V.S.O.P 28|cl

BAILEYS 20|cl
LIMONCELLO 20|cl

COFFEE | TEA

Coffee 39
Robust and balanced coffee with citrus notes and hints of marzipan.

Te 39
Earl Gray, Green Tee

LAVAZZA

Enjoy fantastic espresso from one of Italy's leading coffee producers.

A perfect ending to an agreeable visit!

Espresso Singel 39 Double 45
Espresso Decaffeinato Singel 39 Double 45
Espresso Macchiato Singel 40
Americano 45
Cappuccino 55

COFFEE COCKTAILS

Irish Coffee 145
Tullamore DEW, Walters coffee, brown sugar, cream.

Baileys Coffee 145
Baileys, Walters coffee, cream.

Kaffe Karlsson 145
Tripple Sec, Baileys, Walters coffee, cream.

Kaffe D.O.M 145
Benedectine, Walters coffee, brown sugar, cream.

GASTRO|coffee 145
Amaretto, Frangelico, Walters coffee, cream.

Espresso Martini 145
Vodka, Kahlua, Lavazza espresso,

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