
MENU

ANTIPASTI

Prosciutto di Parma BEDOGNI 135
A generous platter of aromatic and succulent air-cured ham, aged for 24 months to develop its exceptional depth of flavour. Winner of Gambero Rosso's award for Best Prosciutto di Parma!

Salame Felino IGP 105
A flavourful, premium-quality air-cured Italian salami from the Parma region.

Bresaola Punta d'Anca 109
Premium cured beef made from carefully trimmed topside, delicately seasoned with salt and fresh herbs.

Pane Grigliato 59
Freshly baked, grilled sourdough bread served with exceptional extra virgin olive oil.
Vegetarian!

Tris di creme italiane 139 | 59st
Freshly baked, grilled sourdough bread served with exceptional extra virgin olive oil.
Pesto Genovese - Pesto Rosso - Olive tapenade

Arancini 96
Crispy fried risotto ball flavoured with Parmesan, served on a rich tomato sauce made with San Marzano tomatoes and topped with light Parmesan foam.

Garlic Bread 92
Freshly baked sourdough bread with garlic, Fior di Latte mozzarella and fresh herbs.
Vegetarian!

Burrata 109
A creamy delicacy from Puglia in southern Italy. Topped with extra virgin olive oil, coarsely ground black pepper, sea salt and fresh basil.
Vegetarian!

Parmigiano Reggiano DOP 98
30-month aged Parmigiano Reggiano, made from fresh, unpasteurised cow's milk with only rennet and salt added.

Nocellara Oliver 89
Exceptional green olives from Sicily with a firm, meaty texture and a clean, distinctive olive flavour..
Vegetarian & Vegan!

Carciofi fritti 85
Crispy fried artichokes served on a smooth basil cream and topped with light Parmesan foam.
Vegetarian option available!

Caesar Salad 89
Crisp romaine lettuce generously topped with Parmesan and golden croutons, served with a creamy Caesar dressing.

Italian Fries 96
Crispy golden fries tossed with Parmigiano Reggiano, fresh herbs, garlic and coarsely ground black pepper.

STARTERS

Seared Carpaccio 169
Low-temperature cooked, lightly seared beef tenderloin. Served with toasted pine nuts, pesto cream, truffle oil, Parmigiano Reggiano, semi-roasted Romantica tomatoes and fresh basil.

Rösti alla GASTRO 225
Crispy, butter-fried potato rösti made with thinly sliced potatoes, topped with vendace roe, pickled chanterelles, finely chopped red onion and crème fraîche. Finished with delicate Sakura cress.

Polpo alla griglia 189
Grilled octopus served with a tomato-infused chimichurri, topped with shaved Parmigiano Reggiano and fresh cress.

Wagyu Biff A5 BMS 9+ 75g 485 150g 850
The ultimate beef experience! Japanese Wagyu, world-renowned for its exceptional marbling, giving the meat an incredibly rich, buttery and delicately nutty flavour.
A must-try!

If you have any questions regarding allergies, please contact the staff. We're happy to help!

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GOURMET PIZZA

Margherita 185

Our house's delicious tomato sauce, mozzarella fior di latte, Parmigiano Reggiano, semi-roasted Romantica tomatoes, and fresh basil.

Can be made Vegetarian or vegan!

Real Capricciosa 239

Our house tomato sauce, Fior di Latte mozzarella, Prosciutto Cotto, wild mushrooms sautéed with herbs and garlic, Leccino olives, artichokes, Parmigiano Reggiano, coarsely ground black pepper and fresh basil.

Paradisiaca Parma Rucola 239

Our house tomato sauce, Fior di Latte mozzarella, Prosciutto di Parma, rocket, Parmigiano Reggiano, extra virgin olive oil and coarsely ground black pepper.

Tryffel Bianco 259

Truffle cream, wild mushrooms, Parmigiano Reggiano, rocket, coarsely ground black pepper, extra virgin olive oil and freshly shaved Italian truffle.

Diavolo Piccante 245

Our house tomato sauce, 'Nduja, Ventricina salami, burrata, basil oil, semi-roasted Romantica tomatoes, Parmigiano Reggiano, coarsely ground black pepper and fresh basil.

Chèvre Fichi 269

Honey-gratinated goat's cheese, crushed walnuts, Philadelphia cream cheese, Parmigiano Reggiano, rocket, coarsely ground black pepper, fig preserve, fresh figs and extra virgin olive oil.

Vegetarian option available!

Seasonal favourite!

Filetto alla GASTRO 285

Low-temperature seared beef tenderloin, pesto cream, crispy silver onion, semi-roasted Romantica tomatoes, Parmigiano Reggiano, arugula, coarsely ground black pepper, and toasted pine nuts.

1st Place – Swedish Pizza Championship 2024!

Category: Swedish Champion, Pizza Chef of the Year 2024.

Cavolo Meraviglioso 269

Mozzarella fior di latte, Taleggio DOP Cameri, thinly sliced potatoes, fried kale, truffle oil, Parmigiano Reggiano, coarsely ground black pepper, and freshly grated Italian truffle.

Vegetarian!

Can be made vegan!

1st Place – Swedish Pizza Championship 2023!

Category: Classic Neapolitan Gourmet Pizza Year 2023

Gluten-free pizza base +39:-

Vegan option +20:-

MAIN COURSES

Entrecôte BMS 4+ 450

Grilled, beautifully marbled ribeye with a rich, nutty character. Served with a full-bodied red wine sauce, tangy 'Nduja butter, caramelised roasted garlic and oven-roasted Romantica tomatoes. Accompanied by golden, crispy fries.

Ravioloni Tartufati ^{Fresh Truffle!} 298

Delicate ravioloni filled with Asiago DOP, a mild yet flavourful Italian mountain cheese. Topped with brown butter, freshly shaved truffle, crispy fried kale, pickled chanterelles and light Parmesan foam.

I'l Capitano 325

Creamy pasta with beef tenderloin, chanterelles, shallots, Captain Morgan rum, thyme and a touch of cream. Topped with Parmigiano Reggiano, semi-roasted cherry tomatoes and fresh herbs.

Pane e Manzo 349

Grilled, beautifully marbled ribeye served on crispy sourdough bread. Topped with creamy chanterelle ragout, crispy silver onion, light Parmesan foam and delicate cress.

Rack of Lamb 475

Whole grilled rack of lamb served with caramelised roasted garlic, semi-roasted Romantica tomatoes, a rich red wine sauce, crispy potato cake and fried rosemary seasoned with sugar and salt.

GASTRO|nome Meatballs 315

Generous veal meatballs served with silky potato purée, traditional Swedish pressed cucumber, creamy gravy and freshly stirred lingonberries.

Cod Loin 389

Pan-seared cod loin served with sautéed fennel and spring onion, trout roe, herb-tossed crushed new potatoes, pickled beetroot and a creamy Prosecco sauce.

Mussels con 'Nduja 315

Mussels cooked with Chardonnay, parsley, shallots, garlic, 'Nduja and a touch of cream. Served with aioli and our freshly baked sourdough bread.

Winner of PIZZA SM

Swedish Champion
Pizza Chef of the Year 2024

Sweden's Best Italian Gourmet Pizza
Neapolitan Style 2023



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DESSERTS

Caffe Affogato 125
A generous scoop of authentic Italian vanilla gelato, topped with freshly brewed espresso and grated dark chocolate.

GASTRO|apple 149
A modern take on apple pie with tangy vanilla smetana, buttery crumble and apple compote with hints of cardamom. Finished with brown butter.

Chocolate Passion 159
Chocolate mousse served with refreshing passion fruit sorbet and roasted white chocolate crumble.

Crème brûlée 129
Smooth vanilla bean custard made with Bourbon vanilla, topped with a thin layer of caramelized sugar.

Gelato 89
A large scoop from the house's delicious selection of ice creams and sorbets. Ask the staff about tonight's flavors.
Can be made vegan!

AFTER DINNER

TULLAMORE DEW	30 cl
MACALLAN 12 yo	45 cl
OBAN 14 yo	55 cl
HVEN TYCHOS STAR	42 cl
HVEN HVENUS RYE	38 cl
LAPHROAIG 10 yo	36 cl
RON ZACAPA 23 yo	48 cl
RON ZACAPA XO	85 cl
PERE MOGLORIEP V.S.O.P	35 cl
PERE MOGLORIEP XO	48 cl
GRÖNSTEDS V.S.O.P	35 cl
GRÖNSTEDS GRIMETON	48 cl
BAILEYS	25 cl
LIMONCELLO	25 cl



Our delicious ice creams and sorbets are made by our local gelato master, Victoria at Syster Jakobs!

COFFEE | TEA

Walter's Coffee 45
Coffee with a bold, intense aroma and a rich finish with notes of dark chocolate.

Tee 45
Earl Grey | Green Tea

Espresso Single 39 Double 45

Americano 45

Espresso Macchiato 40

COFFEE DRINKS

Irish Coffee 175
Tullamore D.E.W., Walter's Coffee, brown sugar, cream.

Baileys Coffee 175
Baileys, Walter's Coffee, cream.

Coffee Karlsson 175
Triple Sec, Baileys, Walter's Coffee, cream

Coffee D.O.M 175
Bénédictine, Walter's Coffee, brown sugar, cream

GASTRO|coffee 175
Amaretto, Frangelico, Walter's Coffee, cream

Espresso Martini 175
Vodka, Kahlúa, Lavazza espresso

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