



*Lilla Vini*

## STARTERS

Hot shrimps with roasted bread  
and lemon aioli

129:-

Beef carpaccio on a bed of arugula with roasted hazelnuts  
and grated parmesan

Served with iced red onion, lemon cream and white truffle oil

139:-

Creamy burrata with toasted  
sourdough croutons,  
browned dill butter, flaked almonds  
and sliced winter apple

129:-



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## SALADS & SANDWICHES

Bleak roe spinza with sour cream, finely chopped  
red onion and lemon oil

149:-

Triple cheese sandwich with hot jalapeno,  
served with parmesan and chive cream

139:-

Caesar salad with sourdough croutons and  
Caesar dressing  
(Chicken/Shrimps)

169:-/189:-





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## MAIN COURSES

Hot shrimp tagliatelle on hand-peeled  
shrimps with grated parmesan

179:-

Solhem's pork schnitzel with fries, béarnaise sauce and  
herb & lemon butter

169:-

Angus burger with truffle mayonnaise and fries

179:-

Halloumi burger with pickled red cabbage,  
herb mayonnaise and iced red onion  
Served with gremolata and fries

179:-

Seafood soup with lemon aioli, served with  
garlic bread and lemon

179:-

Chicken lasagna with pesto

169:-



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## DESSERTS

“Malibu Dreams”

Butter-fried sponge cake with toasted coconut ice cream,  
served with passion curd and  
small raspberry meringues and cream

99:-

“Chocolate Explosion”

Chocolate truffle cake with caramel panacotta,  
raspberry sorbet and caramelized popcorn with sea salt

99:-

“Cotton Cream”

Crème Brûlé with fresh berries

109:-

