

Calle.P I PARKEN

Calle.P is something as unique as an established restaurant in the middle of a botanical garden in the middle of a big bubbling city. An oasis where the greenery forms the surroundings

COQUETEL SOCIAL

Our sister-bar Coquetel Social mixes the city's best classic cocktails in an environment that almost has to be seen rather than described. Meet the 60's Rio de Janeiro in the middle of Stureplan.

Tue-Sun 16-02
Birger Jarlsgatan 20

Calle.P

A tavern in the park, in the city.



FIG² *Calle.P i parken*

Calle.P 90-TALET & NU

Calle.P the 90s & NOW
Does Calle.P seem familiar? In the 90's, the restaurant Calle.P housed in the same glass pavilion in Berzelii Park. One of the popular restaurants of the time and a hot hangout before the restaurant closed in the early 2000s. We continue to create encounters between people and build on the legend of Calle.P.



FIG³ *Omskriven pasta*

The pasta served in the restaurant can also be bought to take home directly from us.

MENU

BEFORE DINNER

Negroni Sbagliato;
Campari Bitter,
Punt e Mes & bubbles.
165:-

Frensh 75;
Bombay Gin, lemon &
bubbles.
175:-

Glass of Champagne;
Perrier Joüet
Grand Brut
195:-

OYSTERS

Classic
45:-/pc.
12pc. 450:-
Red wine vinegar,
shallots & lemon.

Bloody Mary Oyster
50:-/pc.
12pc 500:-
Vodka, tomato, worces-
tershiresås, tabaso &
celery

Sourdough Foccacia
55:-
Butter, sunflower seeds,
espelette & rosemary.

Salami Toscana
95:-

PASTA SUNDAY!

Cannelloni
240:-
Duxelle, Portabello,
mushroom velouté,
parmesan & chervil.

Carbonara
250:-
Bigoli, black pepper,
guanciaie, egg, pecorino
& parmesan.

STARTERS

Tortellini
165:-
Mushroom & kale
bouillon, duxelle, cream
cheese, raw mushroom &
black winter truffle.

Tartlet
165:-
Duck liver, port wine &
cherryjam, pickles,
deep fried shallots &
parmesan.

Spiced herring
175:-
Grated potato cake,
Västerbottens cheese,
sour cream, browned
butter, onion & dill.

Boquerones
150:-
Levain, ricotta, almond,
pesto rosso, silver
onion, espellete & cress.

Beef tartar
170:-
Dijonnaise, egg yolk,
chives, artichoke chips
& ricotta salata.

LUNCH OF THE WEEK

Mon-Fri 11.30-15.00

Lamb meatballs
185:-
Creamy polenta, gremolata,
artichoke, baked tomatoes
& basil.

Zucchini
175:-
Breaded zucchini, whipped
ricotta, mint vinaigrette,
edamame beans, Mache salad
& basil.

FRIDAY LUNCH!

155:-
Stewed macarons &
falú sausage!

LUNCH SPECIAL!

11.30-15.00
Steak minute
245:-
Tomatoes, dijonnaise, red
wine sauce, parsley butter
& French fries.

MENU

525:-/person

Served to everyone at the table

Bougerones
Levain, ricotta, almond, pesto rosso, silver
onion, espellete & cress.

Rooster
Celeriac, browned butter, soy, mushrooms, madeira
sauce, lovage & porcini mushroom butter.

Crème brûlée
Blood orange & atsina cress.

MAIN

Beef tartar
275:-
Dijonnaise, egg yolk,
chives, artichoke crisp
& ricotta salata &
french fries.

Cacio e Pepe
220:-
Pecorino, parmesan,
butter & black pepper.
Add black truffle:
75:-

Rigatoni alla vodka
245:-
Nduja, salsiccia,
cream, tomato, basil,
pecorino & parmesan.

Skrei cod
315:-
Deep fried potatoe
cake, mussel velouté,
smoked cod, broccoli,
jalapeño & cress.

Salsify
250:-
Deep fried goat cheese,
pumpkin, ginger, orange,
almond, bay leaves, chili
vinaigrette & nutmeg.

Rooster
295:-
Celeriac, browned
butter, soy, mushrooms,
madeira sauce, lovage &
porcini mushroom butter.

DESSERTS

Mazarin
120:-
Caramel, cloudberrries,
salty almonds, ice
cream & oxalis

Snickers
120:-
Peanuts, caramel,
vanilla ice cream &
hot chocolate sauce.

Crème brûlée
115:-
Blood orange &
atsina cress.

Affogato
75:-
Espresso, vanilla ice
cream, dulce de leche &
sea salt

Two pieces of cheese
125:-
Green tomato marmalade,
crisp bread.

Chocolate truffel
45:-

Sorbet/Ice cream
55:-

CÔTE DE BEOUF

From 17.00

Green beans, pickled silver onion, salad,
parsley & garlic butter, red wine sauce &
french fries.

995:-
For 2 persons