

VÄLKOMMEN TILL

CHICCE

STORTORGET

Stortorget 7, Örebro
www.chicce.se

Upplaga 06

Mat & dryckesmeny



Chicces Cocktails

Tommaso Collins

Morelli, Limoncello,
basilika, citron, San Pellegrino

Pomodoro (Signaturdrink est. 2022)

Lihnell 's x Chicce Gin, Italicus, hallon,
citron, pomodoroskum



Cilieigia

Vecchia Romagna, Disaronno, lime, körsbärssoda

Dry Martini

Lihnell 's x Chicce Gin, Carpano Dry,
olivbitter, basilikaolja, oliver

Meringa

Flaggpunsch, Episk hallon, blåbär, citron, tonkaböna,
italiensk marräng

Giardino

Carpano Bianco, fläder, lime, gurka,
mynta, Moscato

Gin & Tonic

Lihnell 's x Chicce Gin,
Thomas Henry Botanical, basilika, citron

Vecchio Stile

Bourbon, Borghetti, Disaronno, Rock Candy,
Kaffebitters

Passione

Takamaka, Havanna 7, Disaronno,
passionsfrukt, kokos, lime, mangosoda

Chicce's Espresso Martini

Absolut Vodka, Borghetti, hasselnöt,
espresso, choklad, pistage

Samtliga cocktails: 160:-



CLASSICO

Negroni 160:-

Beefeater Gin, Campari, Carpano Classico

Rossini 155:-

Jordgubb, aprikos, citron, Prosecco

Aperol Spritz 155:-

Aperol, Prosecco, San Pellegrino

Limoncello Spritz 155:-

Limoncello, Prosecco

DRYCK

ÖL

FAT 40cl

Birra Moretti 90:-

S:t Eriks IPA 95:-

FLASKA 33cl

Peroni (Glutenfri) 95:-

Birra Baladin L'IPpA 100:-

Menabrea Arte In Bottiglia 90:-

Birra Baladin Nazionale 95:-
(Glutenfri)

CIDER 33cl

Baladin Sidro 90:-

ALKOHOLFRITT

San Pellegrino 25cl 35:-

San Pellegrino 75cl 70:-

San Pellegrino läsk 20cl 35:-

Coca-Cola Co. 33cl 40:-

Kullamust 25cl 60:-

Festis 20cl 25:-

Birra Moretti Zero 33cl 70:-

Mikkeller 33cl 75:-

Oddbird Spumante 85/485:-



ALKOHOLFRIA
DRINKAR

Alkoholfri Pomodoro
Hallon, citron, grapefruktsoda, pomodoroskum

Limonata al basilico
Citron, basilika, San Pellegrino

Passione Spritz
Passionsfrukt, Citron, Oddbird Spumante

Amarena
Körsbär, lime, körsbärssoda

90:-

Vin

BOLLICINE

NV Chicce Prosecco Extra Dry – Glera – Veneto	105/600:-
2022 Fontafredda Alta Langa Brut – Pinot Nero, Chardonnay – Piemonte	145/830:-
NV Brandini Alta Langa Brut – Pinot Nero, Chardonnay – Piemonte	900:-
2019 Contratto Alta Langa Blancs de Blancs – Chardonnay – Piemonte	1100:-
2021 Contratto Alta Langa Millesimato Brut – Pinot Nero, Chardonnay – Piemonte	900:-
NV Monte Rossa Flamingo Rosé - Chardonnay, Pinot Nero – Lombardiet	1000:-
NV Monte Rossa Franciacorta P.R. Blancs de Blancs – Chardonnay – Lombardiet	1100:-

ROSATO

NV Il Fattorino Rosato – Montepulciano, Nero d'avola - Marche	110/495:-
2024 La Spinetta Il Rosé di Casanova (Magnum) - Sangiovese – Piemonte	1200:-
2024 Torre Mora Scalunera Etna Rosato – Nerello Mascalese – Sicilien	700:-



BIANCO

2025 Erste + Neue – Riesling – Trentino Alto Adige	165/745:-
2025 Frescobaldi Albizzia – Chardonnay – Toscana	145/655:-
2024 Graci Etna Bianco – Carricante, Cataratto – Sicilien	160/720:-
2025 La Bestia Toscana Bianco – Trebbiano, Malvasia – Toscana	110/495:-

PIEMONTE

2024 Albino Rocca Langhe da Bertü – Chardonnay	800:-
2022 Borgogno Era Oro – Riesling	1100:-
2024 Ceretto Blange' – Arneis	800:-
2023 Ceretto Blange' (Magnum) – Arneis	1700:-
2023 La Spinetta Timorasso – Timorasso	750:-
2024 San Silvestro Gavi del Comune di Gavi – Cortese	700:-

TRENTINO ALTO ALDIGE

2024 Erste + Neue – Sauvignon Blanc	650:-
2024 Erste + Neue – Pinot Grigio	630:-

VENETO

2024 Suavia Soave Classico – Garganega	600:-
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TOSCANA

2024 Gaja Ca'Marcanda Vistamare – Vermentino, Vignier	1000:-
2024 La Spinetta Toscana Vermentino - Vermentino	900:-

MARCHE

2021 Umani Ronchi Le Busche - Chardonnay	750:-
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SICILIA

2022 Graci Etna Bianco Arcuria - Carricante	1200:-
2022 Planeta - Chardonnay	1100:-



ROSSO

2022 Cecchi Chianti Classico – Sangiovese – Toscana	135/610:-
2023 Costa di Bussia Barbera d'Alba – Barbera – Piemonte	145/655:-
2024 Enoitalia Bellino – Merlot – Sicilien	110/495:-
2024 Frescobaldi Tenuta Ammiraglia Terre More – Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah – Toscana	165/745:-
2023 Graci Etna Rosso – Nerello Mascalese – Sicilien	160/720:-
2024 San Silvestro Monferrato – Nebbiolo – Piemonte	150/675:-

TRENTINO ALTO ALDIGE

2023 Erste+Neue - Pinot Nero	750:-
2022 Erste + Neue Riserva Puntay – Pinot Nero	900:-

VENETO

2010 Allegrini Amarone della Valpolicella Classico – Corvina, Rondinella	2000:-
2022 Murari Valpolicella Ripasso – Corvina, Corvinone, Rondinella, Molinara	800:-
2021 Murari Amarone Della Valpolicella – Corvina, Corvinone, Rondinella, Cabernet Sauvignon	1000:-

VALLE D'OSTA

2016 Grosjean Echelette – Syrah	950:-
2023 Grosjean Gamay – Gamay	850:-



ROSSO

PIEMONTE

2021 Albino Rocca Barbaresco – Nebbiolo	1100:-
2024 Albino Rocca Nebbiolo d'Alba - Nebbiolo	850:-
2016 Borgogno Barolo Riserva - Nebbiolo	1600:-
2022 Borgogno No Name – Nebbiolo	1000:-
2021 Brandini Barolo La Morra – Nebbiolo	1000:-
2022 Ceretto Barbaresco – Nebbiolo	1200:-
2021 Ceretto Barolo – Nebbiolo	1400:-
2020 Cigliuti Barbaresco Serraboella – Nebbiolo	1400:-
2022 Cigliuti Barbera Serraboella – Barbera	850:-
2023 Cigliutti Langhe Nebbiolo – Nebbiolo	900:-
2019 Gaja Barbaresco – Nebbiolo	4500:-
2020 Gaja Barbaresco – Nebbiolo	4500:-
2021 Gaja Sito Moresco – Nebbiolo, Barbera, Merlot	1000:-
2017 Giuseppe Mascarello e Figlio Barolo Perno – Nebbiolo	3900:-
2022 La Fiammenga Pajon Barbera d'Asti - Barbera	850:-
2012 La Spinetta Barbaresco Gallina – Nebbiolo	2500:-
2012 La Spinetta Barbaresco Staderi – Nebbiolo	2500:-
2008 La Spinetta Barolo Campè - Nebbiolo	2800:-
2021 Mauro Veglio Barolo (Magnum 1,5l) - Nebbiolo	2400:-
2021 Mauro Veglio Dolcetto d'Alba - Dolcetto	700:-
2017 Mauro Veglio Rocche Dell Annunziata Riserva – Nebbiolo	1900:-
2010 Michele Chiarlo Barolo Cannubi – Nebbiolo	2600:-
2016 Michele Chiarlo Barolo Cannubi – Nebbiolo	2600:-
2019 Michele Chiarlo Barolo Cannubi – Nebbiolo	1900:-
2015 Michele Chiarlo Barolo Cerequio – Nebbiolo	2200:-
2016 Michele Chiarlo Barolo Cerequio – Nebbiolo	2500:-
2010 Michele Chiarlo Barolo Riserva – Nebbiolo	1900:-
2019 Roberto Voerzio Barolo Comune di la Morra – Nebbiolo	2500:-
2020 Roberto Voerzio Barolo Comune di la Morra – Nebbiolo	2500:-
2022 Roberto Voerzio Cerreto – Barbera	950:-
2022 Roberto Voerzio Priavino – Dolcetto	800:-
2022 Roberto Voerzia Langhe di San Francesco – Nebbiolo	950:-



ROSSO



TOSCANA

2019 Cecchi Brunello di Montalcino – Sangiovese	1000:-
2016 Cecchi Chianti Classico Riserva (Magnum 1,5l) - Sangiovese	1350:-
2019 Cecchi Villa Rosa Chianti Classico Gran Selezione – Sangiovese	1100:-
1995 Col D'orcia Brunello di Montalcino – Sangiovese	2500:-
1999 Col D'orcia Brunello di Montalcino (Magnum 1,5l) - Sangiovese	4500:-
2014 Col D'orcia Brunello di Montalcino (Magnum 1,5l) - Sangiovese	2500:-
2021 Gaja Ca'Marcanda Magari – Merlot, Cabernet Sauvignon, Cabernet Franc	1500:-
2022 Gaja Ca'Marcanda Promis – Merlot, Syrah, Sangiovese	1100:-
2018 Gianni Brunelli Brunello di Montalcino – Sangiovese	1600:-
2022 Le Volte Dell'Ornellaia (Jeroboam 3l) - Cabernet Sauvignon, Merlot, Sangiovese	3000:-
2016 Monteraponi Baron Ugo – Sangiovese, Canaiolo, Colorino	1300:-
2019 Monteraponi Chianti Classico Il Campitello Riserve – Sangiovese	1100:-
2021 Ornellaia Bolgheri Superiore – Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot	3500:-
2019 Poggio Landi Brunello di Montalcino – Sangiovese	1100:-
2022 Poggio Landi Rosso di Montalcino – Sangiovese	800:-
2020 Solaia – Cabernet Sauvignon, Cabernet Franc, Sangiovese	4500:-
2022 Tenuta Le Colonne Plenum – Cabernet Sauvignon, Merlot, Syrah	850:-
2019 Tenuta San Guido Sassicaia – Cabernet Sauvignon, Cabernet Franc	5000:-
2020 Tenuta San Guido Sassicaia – Cabernet Sauvignon, Cabernet Franc	5000:-
2021 Tenuta San Guido Sassicaia – Cabernet Sauvignon, Cabernet Franc	5000:-
2016 Tignanello – Sangiovese, Cabernet Sauvignon, Cabernet Franc	3000:-
2021 Tignanello – Sangiovese, Cabernet Sauvignon, Cabernet Franc	2500:-
2022 Tignanello – Sangiovese, Cabernet Sauvignon, Cabernet Franc	2500:-

MARCHE

2022 Umani Ronchi San Lorenzo Rosso Conero – Montepulciano	700:-
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SICILIA

2017 Cantine Settesoli Mandrarossa Terre del Sommaco – Nero d'Avola	800:-
2021 Gaja Idda Etna Rosso – Nerello Mascalese	1300:-
2021 Graci Etna Rosso Arcuria – Nerello Mascalese	1300:-

SHARINGMENY

(Allergier: G: Gluten / L: Laktos / Ä: Ägg / N: Nötter)

ANTIPASTI

Tartare di tonno (Ä)
Tonfisktartar & caponata
Tuna tartare & caponata

Arancini med löjrom (G/L/Ä)
Västerbottensost, dill, färskost, citronricotta, picklad lök & löjrom
Västerbotten cheese, dill, cream cheese, lemon ricotta, pickled onion & vendace roe

Stracciatella (L/N)
Grapefrukt, fikonmarmelad, brynt smör, friterad basilika & pinjenötter
Grapefruit, fig marmalade, browned butter, fried basil & pine nuts

PRIMO & SECONDO

Spinaci (G/L)
Pasta fylld med spenat & parmesansås
Pasta filled with spinach & parmesan sauce

Agnello (L)
Lammytterfilé med vitlök & örter, skogssvampsrisotto, rödvinssås med fikon,
rostad jordärtskocka & broccolini
*Lamb sirloin with garlic & herbs, wild mushroom risotto, red wine sauce with figs,
roasted Jerusalem artichoke & broccolini*

DOLCE

Pannacotta (L/G/N)
Vispad pannacotta, blåbärskompott, krossad biscotti & pistageglass
Whipped panna cotta, blueberry compote, crushed biscotti & pistachio gelato

599:- per person
Vinpaket: 600:- per person

HAR DU ALLERGIER? VILL DU VETA KÖTTETS URSPRUNG?
FRÅGA VÅR SERVIS SÅ HJÄLPER VI DIG!

ANTIPASTI

Chicces vitlöksbröd (G/L) Vitlökspinsa <i>Garlic bread</i>	99:-
Arancini med löjrom (G/L/Ä) Västerbottensost, dill, färskost, citronricotta, picklad lök & löjrom <i>Västerbotten cheese, dill, cream cheese, lemon ricotta, pickled onion & vendace roe</i>	179:-
Burrata (L/N) Burrata, chilicrisp, honung & gräslök <i>Burrata, chilli crisp, honey & chives</i>	169:-
Bruschetta al pomodoro (G/L) Semitorkade tomater, stracciatella, basilika, lagrad balsamico & parmesan <i>Semi-dried tomatoes, stracciatella, basil, aged balsamic & parmesan</i>	169:-
Tartare di tonno (Ä) Tonfisktartar & caponata <i>Tuna tartare & caponata</i>	189:-
Stracciatella (L/N) Grapefrukt, fikonmarmelad, brynt smör, friterad basilika & pinjenötter <i>Grapefruit, fig marmalade, browned butter, fried basil & pine nuts</i>	159:-
Carciofi alla romana (Ä) Friterad kronärtskocka & citron <i>Fried artichoke & lemon</i>	155:-
Gamberi (Ä/G) Scampi, vitlök, chili, vitt vin, semitorkad tomat, limeaioli, olivolja & schiacciata <i>Scampi, garlic, chili, white wine, semi-dried tomato, lime aioli, olive oil & schiacciata</i>	149:-
Chicces råbiff (N/Ä) Tärnat innanlår, semitorkade tomater, basilikaemulsion, marconamandlar & syrad silverlök <i>Diced top sirloin, semi-dried tomatoes, basil emulsion, Marcona almonds & pickled silver onions</i>	189:-
Carpaccio di manzo (L/Ä) Parmesan, cacio e pepe-emulsion, kapris, friterad basilika, pinjenötter & citron <i>Parmesan, cacio e pepe-emulsion, capers, fried basil, pine nuts & lemon</i>	189:-
Antipasto misto (G/L/N) Ett urval av charkuterier, ostar och andra delikatesser. Perfekt att avnjuta ihop. <i>A selection of charcuterie, cheeses, and other delicacies.</i>	329:-

(Allergier: G: Gluten / L: Laktos / Ä: Ägg / N: Nötter)

PRIMI

Spicy vodka (G/L)

Pasta conchiglie, Sergios salsiccia & vodkasås

Pasta conchiglie, Sergio's sausage & vodka sauce

215:-

Ragù (G/L)

Pasta mafalde, 12 timmars högrevsragu & parmesansås

Pasta mafalde, 12-hour braised beef ragù & parmesan sauce

225:-

Chicken parmigiana (G/L/Ä)

Pasta mafalde, friterad kyckling, napolisås & mozzarella

Pasta mafalde, fried chicken, Napoli sauce & mozzarella

210:-

Frutti di mare (G)

Pasta linguini, tomat, vitt vin, musslor, chili, scampi & calamari

Pasta linguini, tomato, white wine, mussels, chili, scampi & calamari

249:-

Arrabbiata (G/L)

Pasta conchiglie, arrabbiatasås & burrata

Pasta conchiglie, arrabbiata sauce & burrata

210:-

Chicces tolkning av en carbonara (G/L/Ä)

Pasta fylld med ägg, parmesan, pecorino, pancetta & toppas med pangrattato

Pasta filled with egg, parmesan, pecorino, pancetta & topped with pangrattato

210:-

Aragosta (G/L/Ä)

Pasta fylld med hummer, ricotta, mascarpone, fänkålscrudité, äpple & smörmixad hummerbuljong

Pasta filled with lobster, ricotta, mascarpone, fennel crudité, apple & butter-emulsified lobster broth

249:-

Spinaci (G/L)

Pasta fylld med spenat & parmesansås

Pasta filled with spinach & parmesan sauce

225:-

Porcini (G/L/Ä)

Pasta fylld med karljohanssvamp, ricotta, tryffelsås & krispig grönkål

Pasta filled with porcini mushrooms, ricotta, truffle sauce & crispy kale

249:-

Filetto di manzo (G/L)

Pasta mafalda, oxfilé, spenat, rostad vitlök, karamelliserad silverlök, grädde & Martini Bianco

Pasta mafalde, beef tenderloin, spinach, roasted garlic & caramelized pearl onion

285:-

(Allergier: G: Gluten / L: Laktos / Ä: Ägg / N: Nötter)

Glutenfri pasta finns som alternativ



SECONDI

Salmerino alla griglia ^(L)

259:-

Röding, sandefjordsås & rostad potatis med parmesan

Arctic char, sandefjord sauce & roasted potatoes with parmesan

Agnello ^(L)

279:-

Lammytterfilé med vitlök & örter, skogssvampsrisotto, rödvinssås med fikon, rostad jordärtskocka & broccolini

Lamb sirloin with garlic & herbs, wild mushroom risotto, red wine sauce with figs, roasted Jerusalem artichoke & broccolini

Vitello Scallopini ^(L/G/Ä)

269:-

Pankopanerad kalvschnitzel, vintersallad & riven parmesan

Panko-crusted veal schnitzel, winter salad & grated parmesan

DOLCI

Bombolone ^(L/G/N/Ä)

99:-

Friterad munk fylld med vanilj- & citronkräm, färska bär & vaniljglass

Fried doughnut filled with vanilla & lemon cream, fresh berries & vanilla ice cream

Pannacotta ^(L/G/N)

99:-

Vispad pannacotta, blåbärskompott, krossad biscotti & pistageglass

Whipped panna cotta, blueberry compote, crushed biscotti & pistachio gelato

Chicces tiramisù ^(G/L/N/Ä)

99:-

Mascarpone, pavesini, espresso & Amaretto

Mascarpone, pavesini, espresso & Amaretto

Affogato ^(L)

99:-

Vaniljglass med dubbel espresso

Vanilla ice cream with double espresso

Gelato e sorbetto

79:-

Välj mellan glass eller sorbet & färska bär

Choose between ice cream or sorbet & fresh berries

T.E.G ^(G/L)

155:-

Tryffel, espresso & grappa (2cl)

Truffle, espresso & grappa (2cl)



PINSA ROMANA

Margherita (G/L)	199:-
Tomatsås, mozzarella, basilika, olivolja & parmesan	
<i>Tomato sauce, mozzarella, basil, olive oil & parmesan</i>	
Parma (G/L)	245:-
Tomatsås, mozzarella, parmaskinka, olivolja, parmesan & ruccola	
<i>Tomato sauce, mozzarella, parma ham, olive oil, parmesan & arugula</i>	
Diavola (G/L)	235:-
Tomatsås, mozzarella, salami piccante, chiliolja, oregano, torkad chili & parmesan	
<i>Tomato sauce, mozzarella, spicy salami, chili oil, oregano, dried chili & parmesan</i>	
Alla romana bianca con mortadella (G/L/N)	235:-
Burrata, mortadella, tomat, pistagenötter, mozzarella, basilika & balsamicoglaze	
<i>Burrata, mortadella, tomatoes, pistachios, mozzarella, basil & balsamic glaze</i>	
Spicy vodka pinsa (G/L/N)	209:-
Vodkasås, Sergios salsiccia, picante aioli, grön pesto & parmesan	
<i>Vodka sauce, Sergio's sausage, spicy aioli, green pesto & parmesan</i>	
Vegetariana Bianca (G/L)	209:-
Crème fraiche, potatis, semitorkad tomat, picklad lök, mozzarella & oliver	
<i>Crème fraîche, potatoes, semi-dried tomatoes, pickled onion, mozzarella & olives</i>	
Chèvre bianco (G/L)	245:-
Crème fraiche, mozzarella, chèvre, honung, torkad chili & machesallad	
<i>Crème fraîche, mozzarella, chèvre, honey, dried chili & mâche salad</i>	
Capricciosa (G/L)	225:-
Tomatsås, mozzarella, prosciutto cotto, champinjoner, oregano & parmesan	
<i>Tomato sauce, mozzarella, cooked ham, mushrooms, oregano & parmesan</i>	
Salame al tartufo (G/L)	245:-
Tomatsås, mozzarella, tryffelsalami, parmesan, tryffelolja & ruccola	
<i>Tomato sauce, mozzarella, truffle salami, parmesan, truffle oil & arugula</i>	
Smögen (G/L/Ä)	259:-
Crème fraiche, kallrökt lax, räkor, löjrom, limeaioli, västerbottensost, rödlök & dill	
<i>Crème fraîche, cold-smoked salmon, shrimp, roe, lime aioli, Västerbotten cheese, red onion & dill</i>	

Pinsa romana



Rimpizza är vår version av den romerska Pinsa, vårt sätt att servera en lättsmält Pinsa. Traditionellt tänk med hög hydrering och lång jäsnings, förstärkt genom en blandning av utvalda mjöl, varav många kommer från vårt territorium (Rieti, strax norr om Rom), och från vår moderjäst som går tillbaka till över tjugo år sedan.

Rimpizza is our version of the Roman Pinsa, our way of serving an easy-to-digest Pinsa. Traditional thinking with high hydration and long fermentation, enhanced by a blend of selected flours, many of which come from our territory (Rieti, just north of Rome), and from our mother yeast that dates back over twenty years.



DESSERTVIN

2014 - Ricasoli Castello di Brolio Vin Santo 5 cl
NV - Moscato di Asti Moncucco 5cl

135:-

80:-

GRAPPA

Costa di Bussia Grappa di Barolo - Piemonte
Borgogno Grappa di Cannubi - Piemonte
Albino Rocca Grappa di Barbaresco - Piemonte
Gaja Grappa di Barbaresco - Piemonte
Gaja di Barolo - Piemonte
Romano Levi Bianca - Piemonte
Romano Levi Barolo - Piemonte
Poli Amorsosa di Settembre - Veneto
Poli Amarone oro Cleopatra - Veneto
Gaja Grappa di Brunello di Montalcino - Toscana
Grappa di Bolgheri Sassicaia - Toscana
Tignanello Grappa - Toscana
San Leonardo Grappa Stravecchia - Trentino

50:-/cl

75:-/cl

57:-/cl

50:-/cl

50:-/cl

54:-/cl

60:-/cl

55:-/cl

70:-/cl

50:-/cl

70:-/cl

45:-/cl

53:-/cl



COGNAC/CALVADOS

Martell VS 30:-/cl
Martell VSOP Aged In Red Barrel 35:-/cl
Martell XO 75:-/cl
Martell Cordon Bleu 75:-/cl
Remy Martin VSOP 40:-/cl
Remy Martin XO 100:-/cl
Le Compte 12 52:-/cl
Vecchia Romagna (Brandy) 45:-/cl

ROM

Agitator Chestnut Rum 30:-/cl
Havanna Club Seleccion De Maestros 35:-/cl
Diplomatico Reserva Exclusiva 40:-/cl
Diplomatico Single Vintage 85:-/cl
Takamaka St Andre Extra Noir 30:-/cl
Plantation XO 20th Anniversary 45:-/cl
Doorly´s XO 40:-/cl
Don Papa Rum 35:-/cl

WHISKEY

Jameson Black Barrel 35:-/cl
Four Roses Singe Barrel 40:-/cl
Makers Mark 46 50:-/cl
Balvenie Doublewood 12 YO 45:-/cl
Monkey Shoulder 30:-/cl
Lagavulin 16 YO 75:-/cl
Laphroaig 10 YO 40:-/cl

EFTER MATEN

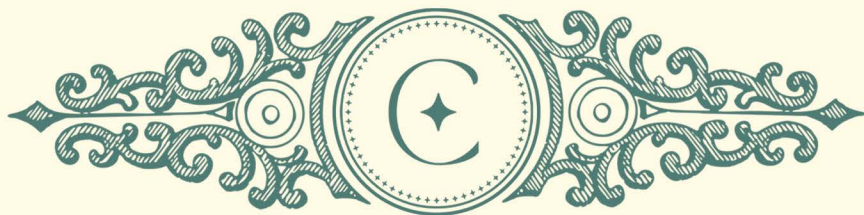
Espresso Martini 160:-
Irish Coffee 155:-
Italian Coffee 155:-
Hendrick's gin & tonic 160:-
L43 Hotshot 120:-

KAFFE & TE

Bryggkaffe 35:-
Americano 40:-
Enkel espresso 35:-
Dubbel espresso 40:-
Cappuccino 50:-
Latte 50:-
Machiato 45:-
Te (svart, grönt, rött) 40:-

Stortorget 7
www.chicce.se

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FRÅGA VÅR SERVIS SÅ HJÄLPER VI DIG!