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 (Ä) (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 (Ä)
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 (G)
Bourbon, Borghetti, Disaronno, Rock Candy,
Kaffebitters

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

Chicce's Espresso Martini (N)
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 (Glutenfri)	95:-

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 (Ä)
Hallon, citron, grapefruktsoda, pomodoroskum

Limonata al basilico
Citron, basilika, San Pellegrino

Passione Spritz
Passionsfrukt, Citron, Oddbird Spumante

Amarena
Körsbär, lime, körsbärssoda

90:-

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

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:-

TOSCANA

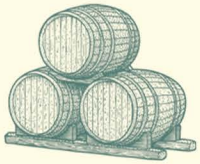
2024 Gaja Ca'Marcanda Vistamare – Vermentino, Viogner	1000:-
2024 La Spinetta Toscana Vermentino - Vermentino	900:-

MARCHE

2021 Umani Ronchi Le Busche - Chardonnay	750:-

SICILIA

2022 Graci Etna Bianco Arcurìa - 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 Starderi – 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:-
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:-
2022 Tignanello – Sangiovese, Cabernet Sauvignon, Cabernet Franc	2500:-

MARCHE

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

SICILIA

2021 Gaja Idda Etna Rosso – Nerello Mascalese	1300:-
2021 Graci Etna Rosso Arcurìa – Nerello Mascalese	1300:-

SHARINGMENY

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

ANTIPASTI

Tartare di tonno (G/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 (G/L/N)
Grapefrukt, fikonmarmelad, brynt smör, friterad basilika, pinjenötter & schiacciata
Grapefruit, fig marmalade, browned butter, fried basil, pine nuts & schiacciata

PRIMO & SECONDO

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

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) 99:-
Vitlökspinsa
Garlic bread

Arancini med löjrom (G/L/Ä) 179:-
Västerbottensost, dill, färskost, citronricotta, picklad lök & löjrom
Västerbotten cheese, dill, cream cheese, lemon ricotta, pickled onion & vendace roe

Burrata (L/G) 169:-
Burrata, chilicrisp, honung, gräslök & schiacciata
Burrata, chilli crisp, honey, chives & schiacciata

Bruschetta al pomodoro (G/L) 169:-
Semitorkade tomater, stracciatella, basilika, lagrad balsamico & parmesan
Semi-dried tomatoes, stracciatella, basil, aged balsamic & parmesan

Tartare di tonno (Ä/G) 189:-
Tonfisktartar & caponata
Tuna tartare & caponata

Stracciatella (L/N/G) 159:-
Grapefrukt, fikonmarmelad, brynt smör, friterad basilika, pinjenötter & schiacciata
Grapefruit, fig marmalade, browned butter, fried basil, pine nuts & schiacciata

Carciofi alla romana (Ä) 155:-
Friterad kronärtskocka & citron
Fried artichoke & lemon

Gamberi (Ä/G) 149:-
Scampi, vitlök, chili, vitt vin, semitorkad tomat, limeaioli, olivolja & schiacciata
Scampi, garlic, chili, white wine, semi-dried tomato, lime aioli, olive oil & schiacciata

Chicces råbiff (N/Ä) 189:-
Tärnat innanlår, semitorkade tomater, basilikaemulsion,
marconamandlar & syrad silverlök
Diced top sirloin, semi-dried tomatoes, basil emulsion, Marcona almonds & pickled silver onions

Carpaccio di manzo (N/L/Ä) 189:-
Parmesan, cacio e pepe-emulsion, kapris, friterad basilika, pinjenötter & citron
Parmesan, cacio e pepe-emulsion, capers, fried basil, pine nuts & lemon

Antipasto misto (G/L/N) 329:-
Ett urval av charkuterier, ostar och andra delikatesser. Perfekt att avnjuta ihop.
A selection of charcuterie, cheeses, and other delicacies.

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

PRIMI

Spicy vodka (G) 215:-
Pasta conchiglie, Sergios salsiccia & vodkasås
Pasta conchiglie, Sergio's sausage & vodka sauce

Ragù (G) 225:-
Pasta mafalde, 12 timmars högrevsragu & parmesansås
Pasta mafalde, 12-hour braised beef ragù & parmesan sauce

Chicken parmigiana (G/L/Ä) 210:-
Pasta mafalde, friterad kyckling, napolisås & mozzarella
Pasta mafalde, fried chicken, Napoli sauce & mozzarella

Frutti di mare (G) 249:-
Pasta linguini, tomat, vitt vin, musslor, chili, scampi & calamari
Pasta linguini, tomato, white wine, mussels, chili, scampi & calamari

Arrabbiata (G/L) 210:-
Pasta conchiglie, arrabbiatasås & burrata
Pasta conchiglie, arrabbiata sauce & burrata

Chicces tolkning av en carbonara (G/L/Ä) 210:-
Pasta fylld med ägg, parmesan, pecorino, pancetta & toppas med pangrattato
Pasta filled with egg, parmesan, pecorino, pancetta & topped with pangrattato

Aragosta (G/L/Ä) 249:-
Pasta fylld med hummer, ricotta, mascarpone, fänkålscrudité,
äpple & smörmixad hummerbuljong
Pasta filled with lobster, ricotta, mascarpone, fennel crudité,
apple & butter-emulsified lobster broth

Spinaci (N/G/L/Ä) 225:-
Pasta fylld med spenat, parmesansås & hasselnötter
Pasta filled with spinach, parmesan sauce & hazelnuts

Porcini (G/L/Ä) 249:-
Pasta fylld med karljohanssvamp, ricotta, tryffelsås & krispig grönkål
Pasta filled with porcini mushrooms, ricotta, truffle sauce & crispy kale

Filetto di manzo (G/L) 285:-
Pasta mafalda, oxfilé, spenat, rostad vitlök,
karamelliserad silverlök, grädde & Martini Bianco
Pasta mafalde, beef tenderloin, spinach, roasted garlic &
caramelized pearl onion

(Allergier: G: Gluten / L: Laktos / Ä: Ägg / N: Nötter)
Glutenfri pasta finns som alternativ



SECONDI

Salmerino alla griglia (L) — 259:-
Röding, sandefjordsås & smörslungad potatis med parmesan
Arctic char, sandefjord sauce & butter-tossed 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 (3 kulor)
Choose between ice cream or sorbet & fresh berries (3 scoops)

T.E.G (L) — 155:-
Tryffel, espresso & grappa (2cl)
Truffle, espresso & grappa (2cl)



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

PINSA ROMANA

Margherita (G/L) 199:-
Tomatsås, mozzarella, basilika, olivolja & parmesan
Tomato sauce, mozzarella, basil, olive oil & parmesan

Parma (G/L) 245:-
Tomatsås, mozzarella, parmaskinka, olivolja, parmesan & ruccola
Tomato sauce, mozzarella, parma ham, olive oil, parmesan & arugula

Diavola (G/L) 235:-
Tomatsås, mozzarella, salami piccante, chiliolja, oregano, torkad chili & parmesan
Tomato sauce, mozzarella, spicy salami, chili oil, oregano, dried chili & parmesan

Alla romana bianca con mortadella (G/L/N) 235:-
Burrata, mortadella, tomater, pistagenötter, mozzarella, basilika & balsamicoglaze
Burrata, mortadella, tomatoes, pistachios, mozzarella, basil & balsamic glaze

Spicy vodka pinsa (G/L/N/Ä) 209:-
Vodkasås, Sergios salsiccia, piccante aioli, grön pesto & parmesan
Vodka sauce, Sergio's sausage, spicy aioli, green pesto & parmesan

Vegetariana Bianca (G/L) 209:-
Creme fraiche, potatis, semitorkad tomat, picklad lök, mozzarella & oliver
Crème fraîche, potatoes, semi-dried tomatoes, pickled onion, mozzarella & olives

Chèvre bianco (G/L) 245:-
Creme fraiche, mozzarella, chèvre, honung, torkad chili & machesallad
Crème fraîche, mozzarella, chèvre, honey, dried chili & mâche salad

Capricciosa (G/L) 225:-
Tomatsås, mozzarella, prosciutto cotto, champinjoner, oregano & parmesan
Tomato sauce, mozzarella, cooked ham, mushrooms, oregano & parmesan

Salame al tartufo (G/L) 245:-
Tomatsås, mozzarella, tryffelsalami, parmesan, tryffelolja & ruccola
Tomato sauce, mozzarella, truffle salami, parmesan, truffle oil & arugula

Smögen (G/L/Ä) 259:-
Creme fraiche, kallrökt lax, räkor, löjrom, limeaioli, västerbottensost, rödlök & dill
Crème fraîche, cold-smoked salmon, shrimp, roe, lime aioli, Västerbotten cheese, red onion & dill

Glutenfri deg: + 35:- / Vegansk ost: + 30:-

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

Pinsa romana



Rimpizza är vår version av den romerska Pinsa, vårt sätt att servera en lättsmält Pinsa. Traditionellt tänk med hög hydrering och lång jäsning, 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	135:-
NV - Moscato di Asti Moncucco 5cl	80:-

GRAPPA

Costa di Bussia Grappa di Barolo - Piemonte	50:-/cl
Borgogno Grappa di Cannubi - Piemonte	75:-/cl
Albino Rocca Grappa di Barbaresco - Piemonte	57.-/cl
Gaja Grappa di Barbaresco - Piemonte	50:-/cl
Gaja di Barolo - Piemonte	50:-/cl
Romano Levi Bianca - Piemonte	54:-/cl
Romano Levi Barolo - Piemonte	60:-/cl
Poli Amorosa di Settembre - Veneto	55:-/cl
Poli Amarone oro Cleopatra - Veneto	70:-/cl
Gaja Grappa di Brunello di Montalcino - Toscano	50:-/cl
Grappa di Bolgheri Sassicaia - Toscana	70:-/cl
Tignanello Grappa - Toscana	45:-/cl
San Leonardo Grappa Stravecchia - Trentino	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

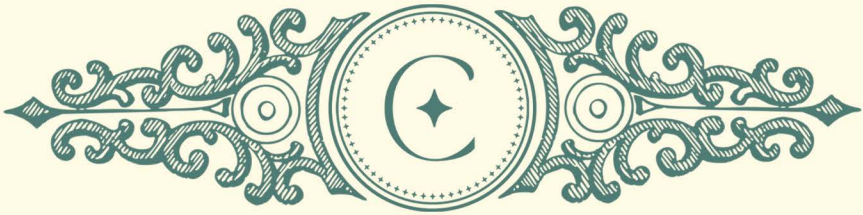
Espresso Martini	160:-
Irish Coffee	155:-
Italian Coffee	155:-
Hendrick's gin & tonic	160:-
L43 Hotshot	120:-

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

@chiccerestaurant
stortorget@chicce.se



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