

## ÖPPETTIDER

Mån - Tis 07.30 - 22.00  
Ons - Tors 07.30 - 23.00  
Fre 07.30 - 24.00  
Lör 11.00 - 24.00  
Sön 11.00 - 17.00



# BIANCHI

Café & Cycles

BORDSBOKNING  
08-611 21 00  
www.bianchi.cafe

Norrlandsgatan 16  
111 43 Stockholm

## HEJ OCH VÄLKOMMEN TILL BIANCHI CAFÉ & CYCLES!

Hos oss gör vi mellanrätter där vi har delat in protein och kolhydrat var för sig. Vi rekommenderar att du väljer ett par rätter som faller dig smak. Vi har även en dagens rätt och veckans sallad. Fråga personalen om ni har några allergier.

## HI AND WELCOME TO BIANCHI CAFÉ & CYCLES!

At our place, we serve middle sized portions and we have divided protein and carbohydrates. We recommend our guests to choose a couple of dishes that will suit you. We also serve a daily dish and the weekly salad. Ask our staff if you have any allergies.

### BREAKFAST 07.30 - 10.00

<b>Bianchis frukostbricka</b>	125 kr
<i>Rostat surdegsbröd med avokado, skinka och ägg 65°</i>	
<i>Kvarg med passionsfrukt och färska bär</i>	
<i>Bianchis centrifugerade jos</i>	
<i>Kaffe/te</i>	
<i>Roasted sourdough bread with avocado, ham and egg 65°</i>	
<i>Quark with passion fruit and fresh berries</i>	
<i>Bianchi's centrifugal juice</i>	
<i>Coffee/tea</i>	
<b>Havregrynspannkaka</b>	55 kr
<i>Banan, blåbär och lönn sirap</i>	
<i>Oats pancakes, blueberries, maple syrup</i>	
<b>Toast "Poggio"</b>	55 kr
<i>Surdegsbröd, skinka, ägg 65°</i>	
<i>Sourdough bread toast, ham, egg 65°</i>	
<b>Toast "Cipressa"</b>	75 kr
<i>Surdegsbröd, avokado, tomat, stracciatella</i>	
<i>Sourdough bread toast, avocado, tomato, stracciatella</i>	
<b>Dinkelgröt</b>	60 kr
<i>Färska hallon, banan och honung</i>	
<i>Spelt porridge, fresh raspberries, banana, honey</i>	
<b>Omelette ost &amp; skinka</b>	105 kr
<i>Omelette ham &amp; cheese</i>	
<b>Omelette Chris Froome</b>	95 kr
<i>1 ägg, 2 äggvitor, tomat</i>	
<i>Omelette 1 whole egg, 2 egg whites, tomato</i>	
<b>Yoghurt och färska bär</b>	65 kr
<i>Rostad nöt och fröblandning, honung</i>	
<i>Yoghurt, fresh berries, roasted nuts and seeds, honey</i>	
<b>Färska bär</b>	50 kr
<i>Fresh berries</i>	
<b>Croissant/pain au chocolat</b>	35 kr
<b>Baguette</b>	45 kr
<i>Pesto, färskost, skinka, riven tomat eller</i>	
<i>Pesto, färskost, grillad aubergine och riven tomat</i>	
<i>Baguette, pesto, philadelphia, ham, tomato or</i>	
<i>Pesto, philadelphia, grilled eggplant, tomato</i>	
<b>Råg eller levainbröd</b>	45 kr
<i>Rosmarinskinka, cheddar, tomat, smörgåskrasse</i>	
<i>Rye or sourdough bread, rosemary ham, cheddar, tomato, cress salad</i>	
<b>Smoothie</b>	55 kr
<i>Veckans smak</i>	
<i>Weekly Taste</i>	

### ANTIPASTI FROM KL 17.00

<b>Pan con tomate</b>	45 kr	<b>Stracciatella di bufala</b>	75 kr
<i>Saltrostade nötter &amp; kiko's</i>		<i>Olive oil, sea salt</i>	
<i>Roasted nuts &amp; kiko's</i>		<b>Boquerones</b>	85 kr
<b>Marconamandlar</b>	45 kr	<i>Boquerones with, lemon, parsley</i>	
<i>Marcona almonds</i>		<b>Burrata med tryffeldressing</b>	95 kr
<b>Gröna oliver från Puglia</b>	65 kr	<i>Burrata, truffle dressing</i>	
<i>Green olives from Puglia</i>		<b>Paleta</b>	105 kr
<b>Kroketter på rökt torsk</b>	65 kr	<i>Iberico belotta, Spain</i>	
<i>Croquetas on smoked cod</i>		<b>Salame al tartufo</b>	65 kr
<b>Ost, marmelad &amp; nötter</b>	85 kr	<i>Truffle salame, Italy</i>	
<i>Cheese, quince marmalade, dark rye bread, hazelnuts</i>		<b>Culatello</b>	65 kr
		<i>Dried ham from Italy</i>	

### À LA CARTE

<b>PROLOG</b>		<b>Bakad torskrygg</b>	185 kr
<i>En liten bit för att sätta igång</i>		<i>Spetskål, trattkantareller, soja crème fraiche</i>	
<i>A little bite to get you started</i>		<b>HILLY</b>	
<b>Pan con tomate</b>	45 kr	100% kolhydrater	
<i>Bread with tomato</i>		100% carbohydrates	
<i>Bread with tomato</i>		<b>Gnocchi alla ricotta</b>	115 kr
<b>Culatello</b>	65 kr	<i>Tomat, parmesan, mandel</i>	
<i>Lufttorkad skinka från Italien</i>		<i>Gnocchi, tomato, parmesan, almonds</i>	
<i>Dried ham from Italy</i>		<b>Svamptoast</b>	145 kr
<b>Stracciatella di bufala</b>	75 kr	<i>Parmesan, syrad lök</i>	
<i>Olivolja, havssalt</i>		<i>Mushroom toast, parmesan, pickled onion</i>	
<i>Olive oil, sea salt</i>		<b>Skaldjurspasta</b>	145 kr
<b>FLAT</b>		<i>Vitt vin, gremolata</i>	
Proteiner		<i>Shell fish pasta, white wine, gremolata</i>	
Proteins			
<b>Lax Crudo</b>	145 kr		
<i>Avokado, gröna tomater, sesam, soja</i>			
<i>Salmon crudo, avocado, green tomatoes sesame, soy</i>			
<b>Oxfile carpaccio</b>	165 kr		
<i>Karl-Johan svamp kräm,</i>			
<i>friterad kronärtskocka, syrad lök</i>			
<i>Tenderloin carpaccio, porcini mushrooms cream, fried artichokes, pickled onions</i>			

### WEEKLY SPECIALS

<b>ROLLING</b>		<b>Sallad med stekt kycklinglårfilet</b>	185 kr
<i>Lätta proteiner och grönsaker</i>		<i>röda linser, getost, honungsvinägrett</i>	
<i>Light proteins with veggies</i>		<i>Salad with pan-fried chicken filet, red lentils, goat cheese, honey vinaigrette</i>	
<b>Knaperstekt ankbröst</b>	185 kr	<b>Grillad kalvschnitzel</b>	205 kr
<i>Pumpakräm, mandel, vinägersky</i>		<i>Kapris, parmesanpotatis</i>	
<i>Crispy duck breast, pumpkin cream, almonds, vinegar gravy</i>		<i>Grilled veal schnitzel, capers, parmesan potato</i>	
<b>Kyckling rostad i vedugn</b>	155 kr		
<i>Rostad matvete, sötpotatis, hasselnötter,</i>			
<i>Wood-oven roasted chicken, roasted wheat, sweet potatoes, hazel nuts</i>			

### PIZZA

<b>Margherita</b>	125 kr	<b>Giro del Trentino</b>	145 kr
<i>Fior di latte, tomat, basilika</i>		<i>Salame piccante, fior di latte, peperoni lombardi</i>	
<i>Fior di latte, tomato, basil</i>		<i>Spicy salame, fior di latte, peppers from Lombardia</i>	
<b>Tirreno Adriatico</b>	135 kr	<b>Milano-Sanremo</b>	145 kr
<i>Tomatsås, sardeller, oliver, kapris</i>		<i>Stracciatella, zucchini, salsiccia</i>	
<i>Tomato sauce, sardines, olives, capers</i>		<b>Il Lombardia</b>	155 kr
<b>Giro d'Italia</b>	145 kr	<i>Bresaola, gorgonzola, broccoli</i>	
<i>Culatello, aubergine, bakade tomater, rucola</i>		<b>Strade Bianche</b>	175 kr
<i>Culatello, eggplant, baked tomato, rocket salad</i>		<i>Kantareller, rökt sidfläsk, gräddfil</i>	
		<i>Chantarelles, smoked pork, sour cream</i>	

### DAILY SPECIAL 11-14

<b>MÅNDAG</b>		<b>MÅNDAG</b>	
<b>Stekt oxbringa</b>	145 kr	<b>Stekt oxbringa</b>	145 kr
<i>Äggkräm, pepparrot</i>		<i>Äggkräm, pepparrot</i>	
<i>Brisket of beef, egg cream, horseradish</i>		<i>Brisket of beef, egg cream, horseradish</i>	
<b>TISDAG</b>		<b>TISDAG</b>	
<b>Sotad lax</b>	145 kr	<b>Sotad lax</b>	145 kr
<i>Svamp risoni, spenat</i>		<i>Svamp risoni, spenat</i>	
<i>Blackened salmon, mushroom risoni, spinach</i>		<i>Blackened salmon, mushroom risoni, spinach</i>	
<b>ONSDAG</b>		<b>ONSDAG</b>	
<b>Grillat majskycklingbröst</b>	145 kr	<b>Grillat majskycklingbröst</b>	145 kr
<i>Pasta pesto, tomat</i>		<i>Pasta pesto, tomat</i>	
<i>Grilled corn chicken breast, pasta, pesto, tomato</i>		<i>Grilled corn chicken breast, pasta, pesto, tomato</i>	
<b>TORSDAG</b>		<b>TORSDAG</b>	
<b>Fisk och skaldjursgryta</b>	145 kr	<b>Fisk och skaldjursgryta</b>	145 kr
<i>Vitlök, saffran</i>		<i>Vitlök, saffran</i>	
<i>Fish and shellfish stew, garlic, saffron</i>		<i>Fish and shellfish stew, garlic, saffron</i>	
<b>FREDAG</b>		<b>FREDAG</b>	
<b>Steak Sandwich</b>	145 kr	<b>Steak Sandwich</b>	145 kr
<i>Senapskräm, pommes frites</i>		<i>Senapskräm, pommes frites</i>	
<i>Steak sandwich, mustard cream, french fries</i>		<i>Steak sandwich, mustard cream, french fries</i>	

### DESSERT

<b>SPRINT</b>		<b>SPRINT</b>	
<i>En liten belöning</i>		<i>En liten belöning</i>	
<i>A little reward</i>		<i>A little reward</i>	
<b>Kardemummastekta äpplen</b>	95kr	<b>Kardemummastekta äpplen</b>	95kr
<i>Havrecrumble, vaniljglass</i>		<i>Havrecrumble, vaniljglass</i>	
<i>Pan fried cardamom apples, oat crumble, vanilla ice cream</i>		<i>Pan fried cardamom apples, oat crumble, vanilla ice cream</i>	
<b>Bakad chokladkräm</b>	105kr	<b>Bakad chokladkräm</b>	105kr
<i>Färskostsorbét, hallon, salta mandlar</i>		<i>Färskostsorbét, hallon, salta mandlar</i>	
<i>Baked chocolate cream, cream cheese, raspberries salty almonds</i>		<i>Baked chocolate cream, cream cheese, raspberries salty almonds</i>	
<b>Crema Catalana</b>	85 kr	<b>Crema Catalana</b>	85 kr
<b>Nyvispad pistageglass</b>	35 kr	<b>Nyvispad pistageglass</b>	35 kr
<i>Whipped pistage ice cream</i>		<i>Whipped pistage ice cream</i>	
<b>Glasspinne</b>	35 kr	<b>Glasspinne</b>	35 kr
<i>Frusen frukt</i>		<i>Frusen frukt</i>	
<i>Frozen fruit lolly</i>		<i>Frozen fruit lolly</i>	
<b>Tryffel</b>	25 kr	<b>Tryffel</b>	25 kr
<i>Dadel, kokos, kakao</i>		<i>Dadel, kokos, kakao</i>	
<i>Dates truffle, coconut, cocoa</i>		<i>Dates truffle, coconut, cocoa</i>	
<b>Citronbiscotti</b>	25 kr	<b>Citronbiscotti</b>	25 kr
<i>Lemon biscotti</i>		<i>Lemon biscotti</i>	

### COFFEE

<b>Espresso</b>	20 kr	<b>Espresso</b>	20 kr
<b>Doppio</b>	28 kr	<b>Doppio</b>	28 kr
<b>Macchiato</b>	23 kr	<b>Macchiato</b>	23 kr
<b>Doppio macchiato</b>	30 kr	<b>Doppio macchiato</b>	30 kr
<b>Cappuccino</b>	36 kr	<b>Cappuccino</b>	36 kr
<b>Latte</b>	38 kr	<b>Latte</b>	38 kr
<b>Americano</b>	28 kr	<b>Americano</b>	28 kr
<b>Te</b>	28 kr	<b>Te</b>	28 kr

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# BIANCHI

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@BianchiCafeandCycles

#bianchicafesthlm

## WHITE WINE

### VENETO

Torre del Falasco Garganega 2015	425 kr
Ca'Lojera Lugana 2013	480 kr
Vign'Asmara Chardonnay Traminer 2014	600 kr

### FRIULI

Livio Felluga Pinot Grigio 2016	580 kr
Dorigo Ribolla Gialla DOC 2014	435 kr
Vie di Romans Ciampagnis Vieris 2014	810 kr

### PIEMONTE

Giuseppe Cortese Scapulin 2015	600 kr
Roero Arneis DOCG 2015	430 kr

### TRENTINO

Endrizzi Renano Riesling 2015	500 kr
Colterenzio Sauvignon Blanc 2015	420 kr

### SARDEGNA

Ala Blanca Vermentino 2014	430 kr
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### SICILIA

Luci Luci DOC 2013	670 kr
Zisola Azisa Grillo Catarrato 2015	600 kr

## WEEKLY BIKE

Methanol SX 29.3 32.890 kr



## RED WINE

### VENETO

Torre Del Falasco Corvina 2015	425 kr
Cantina Negrar Le Roselle Ripasso 2015	450 kr
Maculan Brentino 2012	630 kr
Nicolis Angelo Amarone 2010	1250 kr

### TOSCANA

Villa Antinori 2014	440 kr
San Leonino Chianti Classico 2013	495 kr
Tenuta Frescobaldi di Castiglioni 2014	480 kr
Verruzzo di Monteverro 2013	640 kr
Lucente IGT 2013	780 kr
Catellere di Castellina Isodi di San Noccolo IGT 2013	1400 kr

### PIEMONTE

Prunotto Monterrato Mopertone 2014	460 kr
Ciaböt del Fi, Barbera DOC 2013	780 kr
Barbaresco Santo Stefano, Neive 2013	1450 kr
Oddero Barolo Bussia Vigna Mondoca Riserva 2010	2200 kr
Brovia Barolo Villero 2013	2000 kr

### PUGLIA

Bonchelli Primitivo Eko 2014	450 kr
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### TRENTINO

Endrizzi Pian di Castello 2015	580 kr
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### SICILIA

Zisola Nero d'Avola 2014	605 kr
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### FRIULI

Castelvecchio Cabernet Franc 2013	720 kr
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## CHAMPAGNE

NV Philipponnat	720 kr
NV Pol Roger	850 kr

## SPARKLING WINES

NV Prosecco Treviso Brut Eko	420 kr
Casa Vinocola Aldo Rainoldi Brut Rose 2010	750 kr
Endrizzi Brut Classic Trento DOC 2013	550 kr

## WINE BY THE GLASS

### MOUSSERANDE

NV Philipponnat	135 kr
NV Pol Roger	140 kr
NV Prosecco Treviso Brut	105 kr

### VITT

Torre del Falasco 2015	105 kr
Ala Blanca Vermentino Sardegna 2014	120 kr
Colterenzino Sauvignon Blanc 2015	115 kr

### RÖTT

Torre del Falasco Corvina 2015	105 kr
Tenuta Frescobaldi di Castiglioni 2014	115 kr
Villa Antinori 2014	115 kr
Prunotto Monferrato Mopertone 2014	110 kr
San Leonino Chianti Classico 2013	115 kr

## COCKTAILS

Bellini <i>Fresh peach, prosecco</i>	135 kr
Italian in Manhattan <i>Grappa, vermouth</i>	135 kr
Negroni <i>Gin, Campari, vermouth</i>	135 kr
Bianchi's Lemonade <i>Grappa, Campari, basil</i>	135 kr

## ALCOHOL FREE

Sofia Loren <i>Apple juice, basil</i>	65 kr
Birra Moretti Zero	45 kr

## BEER

Fat	
Moretti	65 kr
Sleepy Bulldog	72 kr
Sitting Bulldog	72 kr
Flaska	
Melleruds Pilsner	65 kr
Sol	65 kr
Cirrus Cloudy Lager	68 kr
A Ship full of IPA	68 kr

## AFTER DINNER

Sibona Grappa	
Grappa di Arneis	35kr/cl
Grappa di Chardonnay	35kr/cl
Grappa di Dolcetto	35kr/cl
Grappa Riserva Botida	40kr/cl
Sibona Magnum	
Grappa di Barbaresco	30kr/cl
Grappa di Nebbiolo	30kr/cl
Grappa di Moscato	30kr/cl
Grappa di Barbera	30kr/cl
Grappa di Barolo	40kr/cl

## APERITIVO EVERY FRIDAY 16-19

Prosecco Treviso Brut Eko 105/420 kr