

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



BORDSBOKNING
08-611 21 00
www.bianchi.cafe

Norrlandsgatan 16
111 43 Stockholm

BIANCHI

Café & Cycles

HEJ OCH VÄLKOMMEN TILL BIANCHI CAFÉ & CYCLES!

Menyn bygger på att man ska kunna ta in flera rätter och dela i sällskapet om man så vill.
Eller beställ en åt gången och ta en till beroende på hur hungrig du är.
Vi har även en dagens rätt och veckans sallad.
Fråga din servitör om du har några allergier.

HI AND WELCOME TO BIANCHI CAFÉ & CYCLES!

Our menu is thought out so you can order few of our dishes and share with your friends.
You may start with one dish and take another one or few after, depending on how hungry you feel.
We also serve a dish of the day and a weekly salad.
Ask your waiter if you have any allergies.

BREAKFAST 07.30 - 10.00

Bianchis frukostbricka	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>	
Havregrynspannkaka	55 kr
<i>Banan, blåbär och lönnsirap</i>	
<i>Oats pancakes, blueberries, maple syrup</i>	
Toast "Poggio"	55 kr
<i>Surdegsbröd, skinka, ägg 65°</i>	
<i>Sourdough bread toast, ham, egg 65°</i>	
Toast "Cipressa"	75 kr
<i>Surdegsbröd, avokado, tomat, stracciatella</i>	
<i>Sourdough bread toast, avocado, tomato, stracciatella</i>	
Dinkelgröt	60 kr
<i>Färska hallon, banan och honung</i>	
<i>Spelt porridge, fresh raspberries, banana, honey</i>	
Omelette ost & skinka	105 kr
<i>Omelette ham & cheese</i>	
Omelette Chris Froome	95 kr
<i>1 ägg, 2 äggvitor, tomat</i>	
<i>Omelette 1 whole egg, 2 egg whites, tomato</i>	
Yoghurt och färska bär	65 kr
<i>Rostad nöt och fröblandning, honung</i>	
<i>Yoghurt, fresh berries, roasted nuts and seeds, honey</i>	
Färska bär	50 kr
<i>Fresh berries</i>	
Croissant/pain au chocolat	35 kr
Baguette	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>	
Råg eller levainbröd	45 kr
<i>Rosmarinskinka, cheddar, tomat, smörgåskrasse</i>	
<i>Rye or sourdough bread, rosemary ham, cheddar, tomato, cress salad</i>	
Smoothie	55 kr
<i>Veckans smak</i>	
<i>Weekly Taste</i>	

ANTIPASTI

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

À LA CARTE

FLAT		HILLY	
Proteiner		100% kolhydrater	
Proteins		100% carbohydrates	
Lax Crudo	145 kr	Gnocchi alla ricotta	115 kr
<i>Avokado, gröna tomater, sesam, soja</i>		<i>Tomat, parmesan, mandel</i>	
<i>Salmon crudo, avocado, green tomatoes sesame, soy</i>		<i>Gnocchi, tomato, parmesan, almonds</i>	
Oxfile carpaccio	165 kr	Het soppa på pumpa	115 kr
<i>Karl-Johan svamp kräm, friterad kronärtskocka, syrad lök</i>		<i>Kokosmjölk, chili, lime</i>	
<i>Tenderloin carpaccio, porcini mushrooms cream, fried artichokes, pickled onions</i>		<i>Hot pumpkin soup, coconut milk, chilli, lime</i>	
Tryffelpasta	145 kr		
<i>Färsk truffle från Gotland, parmesan</i>			
<i>Truffle pasta with fresh truffle from Gotland, pamesan</i>			

ROLLING

Lätta proteiner och grönsaker	
Light proteins with veggies	
Knaperstekt ankrbröst	185 kr
<i>Pumpakräm, mandel, vinägersky</i>	
<i>Crispy duck breast, pumpkin cream, almonds, vinegar gravy</i>	
Kyckling rostad i vedugn	155 kr
<i>Rostad matvete, sötpotatis, hasselnötter,</i>	
<i>Wood-oven roasted chicken, roasted wheat, sweet potatoes, hazel nuts</i>	
Bakad torskrygg	185 kr
<i>Spetskål, trattkantareller, soja crème fraiche</i>	
<i>Baked cod, cabbage, chanterelles, soya crème fraiche</i>	

PIZZA

Margherita	125 kr	Giro del Trentino	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>	
Tirreno Adriatico	135 kr	Milano-Sanremo	145 kr
<i>Tomatsås, sardeller, oliver, kapris</i>		<i>Stracciatella, zucchini, salsiccia</i>	
<i>Tomato sauce, sardines, olives, capers</i>		Il Lombardia	
Giro d'Italia	145 kr	155 kr	
<i>Culatello, aubergine, bakade tomater, ruccola</i>		<i>Bresaola, gorgonzola, broccoli</i>	
<i>Culatello, eggplant, baked tomato, rocket salad</i>		Strade Bianche	
		135 kr	
		<i>Kronärtskocka, rökt mozzarella, gräddfil, pesto, pequillos</i>	
		<i>Artichoke, smoked mozzarella, sour cream, pesto, pequillos</i>	

DAILY SPECIAL

MÅNDAG	
Italienska frikadeller	145 kr
<i>Chitarra, zucchini, tomatsås</i>	
<i>Italian qunelles, chitarra, zucchini, tomato sause</i>	
TISDAG	
Bakad långa	145 kr
<i>Bläckfisk, chorizo, tomat, gremolata</i>	
<i>Baked ling, octopus, chorizo, tomato, gremolata</i>	
ONSDAG	
Grillat kycklingbröst	145 kr
<i>Pico de gallo, sötpotatis, rostad majs</i>	
<i>Grilled filet of chicken, pico de gallo, sweet potato, roasted corn</i>	
TORSDAG	
Sotad regnbåge	145 kr
<i>Svamprisotto, vitlök, persilja</i>	
<i>Blackened rainbow trout, mushroom risotto, garlic, parsley</i>	
FREDAG	
Råbiff à la Parisienne	145 kr
<i>Ägg 63°, pommes frites</i>	
<i>Beef tartare à la Parisienne, egg 63°, french fries</i>	

DESSERT

SPRINT	
<i>En liten belöning</i>	
<i>A little reward</i>	
Sorbet på vit persika	95kr
<i>Getyogurt, honung, olivolja, hasselnötter</i>	
<i>Sorbet on white peach, goat yogurt, honey, olive oil, hazel nuts</i>	
Bakad chokladkräm	105kr
<i>Färskostsorbet, hallon, salta mandlar</i>	
<i>Baked chocolate cream, cream cheese, raspberries salty almonds</i>	
Varm banankaka	95kr
<i>Vanlijglass, passionsfrukt</i>	
<i>Warm banana cake, vanilla ice cream, passion fruit</i>	
Nyvispad pistageglass	35 kr
<i>Whipped pistage ice cream</i>	
Glasspinne	35 kr
<i>Frusen frukt</i>	
<i>Frozen fruit lolly</i>	
Tryffel	25 kr
<i>Dadel, kokos, kakao</i>	
<i>Dates truffle, coconut, cocoa</i>	
Citronbiscotti	25 kr
<i>Lemon biscotti</i>	

COFFEE

Espresso	20 kr
Doppio	28 kr
Macchiato	23 kr
Doppio macchiato	30 kr
Cappuccino	36 kr
Latte	38 kr
Americano	28 kr
Te	28 kr

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#bianchicafesthlm

WHITE WINE

VENETO

Torre del Falasco Garganega 2015	425 kr
Ca' Lojera Lugana 2013	480 kr
La Cappuccina Soave DOC EKO 2016	460 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

CAMPANIA

Cutizzi Greco di Tufo DOCG 2015	520 kr
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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
Mormoreto IGT 2012	1800 kr
Luce Toscana IGT 2013	1900 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 2010	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
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