

Tre Valv

FOR A GREAT START Tre Valv Signature Board

A perfect balance of cheese, charcuterie, and small delights – we can't guarantee you won't order another one!

Served for a minimum of 2 people.
195 P/P

Starters

HALLOUMI BITES

Crispy fried halloumi served with chili honey.
165

PEACH DELIGHT NEW

Crispy bread topped with creamy burrata, prosciutto, peaches, basil, and a drizzle of honey & balsamic glaze.
175

BANG BANG SHRIMPS NEW

Crispy fried shrimp, tossed in a creamy, sweet and spicy sauce. Topped with fresh green onions.
185

TOAST SKAGEN

Hand peeled shrimps, mayonnaise, crème fraiche, whitefish roe & dill on a butter fried bread.
215

Pasta

SPAGHETTI CARBONARA

Fried pancetta, egg yolk, ground black pepper & pecorino romano.
235

RIGATONI PESTO

Green pesto, pistachio, garlic, chilli & semi-dried tomatoes. Topped with a creamy burrata.
255

PASTA LA VISTA NEW

Rigatoni, san marzano tomato sauce, cream, chicken, chili & garlic. Topped with parmesan.
265

SPAGHETTI SCAMPI

Served with capers, olives, white wine, san marzano tomatoes, garlic, chili & parsley.
280

FETTUCCINE TARTUFO

Tenderloin with baby spinach. Served in a creamy sauce with mascarpone, topped with parmesan & fresh black truffle.
295

Choco Dream

Swedish homemade kladdkaka with dulce de leche, whipped cream, topped with Daim chocolate.
135

Pistachio Tiramisu

Espresso-soaked ladyfingers, creamy mascarpone with pistachio, topped with crushed pistachios.
145

Desserts

Smashed Kanelbulle

Smashed cinnamon bun served with vanilla ice cream & caramel sauce.
125

Small Bites

Freshly baked garlic bread	95
Mixed nuts	75
Marinated green olives	75

Pizza

MARGHERITA + mozzarella di bufala 65

San Marzano tomato sauce, fior di latte & fresh basil.
195

PROSCIUTTO E MOZZARELLA

San Marzano tomato sauce, fior di latte, semi-dried tomatoes, mozzarella di bufala & fresh basil.
245

PEPPERONI BURRATA

San Marzano tomato sauce, fior di latte, pepperoni, jalapeños, burrata & fresh basil.
255

DIAVOLA

San Marzano tomato sauce, fior di latte, spicy salami, red onions & fresh basil.
255

HONEY HONEY NEW

Fior di latte, creamy chèvre, crunchy walnuts & a drizzle of golden honey.
265

Mains

VEAL MEATBALLS

Mashed potatoes served with a creamy brown sauce, lingonberries & pickled cucumbers.
275

SMOKEY GLAZED SALMON

Served with asparagus, grilled lemon, sesame seeds, honey & barbecue sauce.
295

MOULES FRITES

Fresh mussels steamed in white wine, garlic, chili, parsley & cream. Served with french fries.
295

TENDERLOIN Tournedo

Perfectly seared, served with a creamy pepper sauce.
425

TOMAHAWK STEAK FOR

2

995

Crème Brûlée

A rich and creamy vanilla custard topped with a thin, crispy layer of caramelized sugar.
115

Raffaello Delight

Creamy coconut ice cream with white chocolate pieces, almond & a touch of vanilla.
95