

## MENU 3 PIATTI

### Menu UNO

450 kr / person

#### Antipasti

##### Carciofi fritti

Friterad kronärtskocka, pecorino, tryffelmajonäs.

#### Primi

##### Pasta Agaton

Oxfile, säsongens svamp, taleggio, kalvfond, färska örter, rött vin, grädde.

#### Dolce

##### Sorbet

Hallon eller citron.

#### Antipasti

##### Carciofi fritti

Deep fried artichoke, pecorino, truffle mayonnaise.

#### Primi

##### Pasta Agaton

Filet of beef, seasonal mushroom, taleggio, veal broth, fresh herbs, red wine, cream.

#### Dolce

##### Sorbet

Raspberry or lemon.

### Menu DUE

580 kr / person

#### Antipasti

##### Bruschetta al prosciutto

Marinerade tomat, olivolja, vitlök, basilika, San Daniele skinka.

#### Secondi

##### Branzino

Havsabborre, smörsky, färska örter, färskpotatis, haricot vertes, bakad tomat, picklad fänkål.

*Eller*

##### Filetto di agnello

Rosmarin och vitlöksmarinerad lammfile, potatiskaka, salviasky, tryffelaioli, friterad kronärtskocka.

#### Dolce

##### Tiramisu

#### Antipasti

##### Bruschetta al prosciutto

Marinated tomatoes, olive oil, garlic, basil, San Daniele prosciutto.

#### Secondi

##### Branzino

Sea bass, butter sauce, fresh herbs, fresh potatoes, green beans, baked tomato, pickled fennel.

*Or*

##### Filetto di agnello

Rosemary and garlic marinated lamb sirloin, potato cake, sage and red wine reduction, truffle aioli, deep fried artichoke.

#### Dolce

##### Tiramisu

Allergier ?  
Allergies?

Säg bara till om du undrar något. Så anpassar vi maten efter din allergi.

Let us know if you have any questions. So we adapt the food for your allergies.