

— 1999 —

AGATON

RISTORANTE
E PIZZERIA

www.restaurangagaton.se

Aperitivo

BELLINI 145:-

Prosecco, white peach

NEGRONI 165:-

Gin, Carpano, Campari

APEROL SPRITZ 150:-

Aperol, Prosecco, orange, soda

RHUBARB GIN & TONIC 175:-

Rhubarb infused gin, Ecobrewery tonic

ELDERFLOWER SOUR 165:-

St Germain, rum, sugar syrup, lemon

MEZCAL OLD FASHIONED 165:-

Mezcal, tequila, agave syrup, chocolate bitter

PEACH SOUR 165:-

Peach liquor, Vodka, lemon, sugar syrup

Senza alkohol

ITALIAN LEMONADE 95:-

Peach, lemon, sugar syrup

imaGINation 115:-

Alcohol free gin, Ecobrewery tonic

RICHARD JUHLIN 110:-

Blanc de Blancs (20cl)

Denna drinklista är vad huset rekommenderar.
Om ni har andra önskemål kan vi tillgodose dessa.

*This cocktail list is what the house recommends.
If you have other wishes, we can meet them.*

Antipasti

- Pane all'aglio** 58:-
Grillat vitlöksbröd.
Grilled garlic bread.
- Mandorla** 85:-
Rostade mandlar.
Roasted almond.
- Olive marinate** 75:-
Marinerade oliver.
Marinated olives.
- Carciofi fritti**  155:-
Friterad kronärtskocka, pecorino, tryffelcrème.
Deep fried artichoke, pecorino, truffle crème.
- Burrata caprese**  165:-
Burrata, bakade cocktailtomater, balsamico, rotfruktschips, örtrutonger, oliver.
Burrata, baked cocktail tomatoes, balsamic, root vegetable chips, herb crutonges, olives.
- Arancini**  160:-
Friterade risbollar med tryffel, svamp, färska örter, parmesan, tryffelcrème.
Deep fried rice balls, truffle, mushroom, fresh herbs, parmesan, truffle crème.
- Gamberetti** 185:-
Scampi, vitt vin tomatsås, chili, vitlök, persilja, grillat bröd.
Scampi, white wine, tomato sauce, chili, garlic, parsley, grilled bread.
- Bruschetta al prosciutto** 165:-
Marinerade tomat, olivolja, vitlök, kronärtskockspuré, basilika, San Daniele skinka.
Bruschetta, marinated cherry tomatoes, olive oil, garlic, artichoke puré, basil, San Daniele prosciutto.
- Carpaccio di manzo** 210:-
Oxfile carpaccio, tryffelcrème, parmesan, ruccola, soltorkade tomat, pinjenötter.
Beef carpaccio, truffle crème, parmesan, arugula, sun dried tomatoes, pine nuts.
- Antipasto misto** 325:-
Ett urval av Italienska charkuterier, parmesan, marinerade grillade grönsaker.
A selection of Italian charcuterie, parmesan, marinated grilled vegetables.

Primi

- Risotto alla Milanese** 325:-
Musslor, scampi, bläckfisk, vitt vin, saffran, chili, persilja, vitlök.
Mussels, scampi, octopus, white wine, saffron, chili, parsley, garlic.
- Risotto ai funghi** 265:-
Färsk tryffel, säsongens svamp, vitt vin, parmesan, färska örter, grönkåls chips.
Fresh truffle, seasonal mushroom, white wine, parmesan, fresh herbs, green cabbage chips.
- Pasta Agaton** 265:-
Oxfile, säsongens svamp, taleggio, kalvsky, färska örter, rött vin, grädde.
Filet of beef, seasonal mushrooms, taleggio, veal broth, fresh herbs, red wine, cream.
- Pappardelle con vitello** 285:-
Kalv, färsk tryffel, kalvsky, färska örter, vitlök, grädde.
Veal, fresh truffle veal broth, fresh herbs, garlic, cream.
- Carbonara** 225:-
Knaperstekta bacon lök, ägg, pecorino svartpeppar, grädde.
Crispy bacon, onion, egg, pecorino black pepper, cream.
- Linguine al scampi** 255:-
Scampi, vitt vin, vitlök chili, persilja, smör, cocktailtomater.
Scampi, white wine, garlic, chili, parsley, butter, cocktail tomatoes.
- Tortelloni vegetariani**  235:-
Fyllt med kantareller, Västerbottensost, babyspenat, färska örter, citron, vitt vin, brynt smör, rostade pistagenötter.
Ravioli filled with chanterelle mushroom, Västerbottens cheese, baby spinach, fresh herbs, lemon, white wine, browned butter, roasted pistachio nuts.
- Pasta Arrabiata**  235:-
Tomatsås, säsongens grönsaker, chili, burrata.
(går även att få vegansk).
*Tomato sauce, seasonal vegetable, chili, burrata.
(also possible to get vegan).*

Secondi

Merluzzo

Torskrygg, rostade betor, kapris, pancetta, brynt smör, potatis.
Cod, roasted beets, caper, pancetta, browned butter, potato.

345:-

Salmerino

Halstrad röding, smörsås, forellrom, rostade knippmorötter, sockerärter, smörstekt potatis.
Seared char, butter sauce, trout roe, roasted carrots, sugar snaps, butter fried potato.

345:-

Filetto di agnello

Rosmarin och vitlöksmarinerad lammfilé, potatiskaka, rödvinssky, tryffelcrème, friterad kronärtskocka.
Rosemary and garlic marinated lamb sirloin, potato cake, red wine reduction, truffle crème, deep fried artichoke.

345:-

Filetto di manzo al pepe

Pepparstek på oxfilé, pepparsås, potatiskaka, bakad tomat, haricot verts.
Beef tenderloin, pepper sauce, potato cake, baked tomato, haricot verts.

355:-

Entrecôte alla griglia

Örtsmör, rödvinssky, bakad tomat, broccolini, pommes frites.
Herb butter, red wine reduction, baked tomato, broccolini, french fries.

395:-

Schnitzel al vitello

Parmesanpanerad kalv, rödvinssky, friterad potatis, örtsmör, grillad citron.
Parmesan breaded veal, red wine reduction, deep fried potatoes, grilled lemon.

325:-

Insalata Caesare

Grillad kyckling, knaperstekt bacon, krutonger, parmesan, caesardressing.
Grilled chicken, crispy bacon, croutons, parmesan, caesar dressing.

225:-

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Västerlånggatan 72, 111 29 Stockholm

Tel: +46 8 207 299

info@restaurangagaton.se

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Buon appetito!