

MENU 3 PIATTI

Menu UNO

495 kr / person

Antipasti

Carciofi fritti

Friterad kronärtskocka, pecorino, tryffelcrème.

Primi

Pasta Agaton

Oxfilé, säsongens svamp, taleggio, kalvsky, färska örter, rött vin, grädde.

Dolce

Sorbet

Antipasti

Carciofi fritti

Deep fried artichoke, pecorino, truffle crème.

Primi

Pasta Agaton

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

Dolce

Sorbet

Menu DUE

595 kr / person

Antipasti

Bruschetta con prosciutto

Marinerade tomater, olivolja, vitlök, kronärtskockspuré, basilika, San Daniele skinka.

Secondi

Branzino

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

Eller

Filetto di agnello

Rosmarin och vitlöksmarinerad lammfilé, potatiskaka, rödvinssky, tryffelcrème, friterad kronärtskocka.

Dolce

Tiramisu

Antipasti

Bruschetta con prosciutto

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

Secondi

Branzino

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

Or

Filetto di agnello

Rosemary and garlic marinated lamb sirloin, potato cake, red wine reduction, truffle crème, 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.