

— 1999 —

AGATON

RISTORANTE
E PIZZERIA

www.restaurangagaton.se

Aperitivo

BELLINI 145:-

Prosecco, white peach

NEGRONI 165:-

Gin, Carpano, Campari

APEROL SPRITZ 155:-

Aperol, Prosecco, orange, soda

AMARETTO SOUR 165:-

Amaretto, lemon, sugar syrup, Angostura bitter

BOLIVIAN RHAPSODY 165:-

Pisco, Carpano bianco, cacao liquor, chocolate bitter, sea salt

KELLEF CLASSIC 165:-

Rum, Crémé de Cassis, lemon, honey

APPLEPIE MARTINI 165:-

Calvados, vanilla vodka, cinnamon & apple syrup

RHUBARB GIN & TONIC 175:-

Rhubarb infused gin, Ecobrewery tonic

SPICY RASPBERRY MARGARITA 165:-

Chili infused Tequila, Cointreau, raspberry, lemon, sugar syrup

PEACH SOUR 165:-

Peach liquor, Vodka, lemon, sugar syrup

Senza alcool

ITALIAN LEMONADE 110:-

Peach, lemon, sugar syrup

imaGINation 120:-

Alcohol free gin, Ecobrewery tonic



RICHARD JUHLIN 115:-

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.
- Mandorle** 85:-
Rostade mandlar.
Roasted almond.
- Olive marinate** 85:-
Marinerade oliver.
Marinated olives.
- Carciofi fritti**  155:-
Friterad kronärtskocka, pecorino, tryffelcrème.
Deep fried artichoke, pecorino, truffle crème.
- Burrata**  165:-
Burrata, bakade cocktailtomater, balsamico, rotfruktschips, örtkrutonger, oliver.
Burrata, baked cocktail tomatoes, balsamic, root vegetable chips, herb crutonges, olives.
- Bruschetta di mare** 245:-
Råkor, kräftor, västerbottenost, majonnäs, örter, cayenne.
Shrimps, crayfish, västerbotten cheese, mayonnaise, herbs, cayenne.
- Bruschetta con 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** 215:-
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:-
Säsongens svamp, tryffel, vitt vin, parmesan, färska örter, grönkålschips.
Seasonal mushroom, truffle, 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.

Carbonara 235:-
Knaperstekt bacon lök, ägg, pecorino svartpeppar, grädde.
Crispy bacon, onion, egg, pecorino black pepper, cream.

Pasta salsiccia 245:-
Salsiccia, lök, vitlök, chili, vitt vin, cocktailtomater, tomatsås, grädde, färska örter.
Salsiccia, onion, garlic, chili, white wine, cocktail tomatoes, cream, fresh herbs.

Linguine ai scampi 265:-
Scampi, vitt vin, vitlök chili, persilja, smör, cocktailtomater.
Scampi, white wine, garlic, chili, parsley, butter, cocktail tomatoes.

Tortelloni al aragosta 355:-
Fylld med hummer, räkor, kräftor, mascarpone, babyspenat, hummersås, färska örter
Filled with lobster, shrimps, crayfish, mascarpone, baby spinach, lobster sauce, fresh herbs

Pasta Arrabiata  245:-
Tomatsås, säsongens grönsaker, chili, burrata.
(går även att få vegansk).
*Tomato sauce, seasonal vegetable, chili, burrata.
(also possible to get vegan).*

Secondi

- Branzino** 345:-
Havsabborre, smörsky, färska örter, färskpotatis, haricots verts, bakad tomat, picklad fänkål.
Seabass, butter sauce, fresh herbs, fresh potatoes, green beans, baked tomato, pickled fennel.
- Salmerino** 335:-
Halstrad röding, citronsmörsås, rostade knippmorötter, haricots verts, dillsmör, potatis.
Seared char, lemon butter sauce, roasted baby carrots, green beans, dill butter, potato.
- Filetto di agnello** 345:-
Rosmarin och vitlöksmarinerad lammfilé, svamprisotto, rödvinssky, friterad kronärtskocka.
Rosemary and garlic marinated lamb sirloin, mushroom risotto, red wine reduction, deep fried artichoke.
- Filetto di manzo al pepe** 365:-
Pepparstek på oxfilé, pepparsås, potatisgratäng, bakad tomat, haricots verts.
Beef tenderloin, pepper sauce, gratinated potato, baked tomato, green beans.
- Entrecôte alla griglia** 395:-
Bearnaisesås, rödvinssky, tomat och löksallad, pommes frites.
Bearnaise sauce, red wine reduction, tomato and onion salad, french fries.
- Insalata Caesare** 225:-
Grillad kyckling, knaperstekt bacon, krutonger, parmesan, caesardressing.
Grilled chicken, crispy bacon, croutons, parmesan, caesar dressing.