

CENA DI TRE PORTATE

TRE RÄTTERS MIDDAG / THREE COURSE DINNER

MENU 1

390 kr / person

Mozzarella caprese

Buffelmozzarella, ugnsbakade plommon tomat, oliver, olivkross, basilikaolja.

Pasta Agaton

Strimlad oxfilé, Karl-Johansvamp, talleggio-ost, kalvsky, färska örter, rött vin, grädde.

Sorbet

Med färska bär.

Mozzarella caprese

Buffalomozzarella, baked plum tomatoes, olives, olive crush, basil oil.

Pasta Agaton

Shredded beef, porcini mushrooms, talleggio cheese, veal gravy, fresh herbs, red wine, cream.

Sorbet

With fresh berries.

MENU 2

485 kr / person

Bruschetta

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

Smörstekt torskrugg

Bönragú, puttanesca smör, grillad citron.

Bruschetta

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

Butter fried cod

Bean ragú, puttanesca butter, grilled lemon.

Or / Eller

Lammytterfilé

Rosmarin och vitlöksmarinerad lammytterfilé svampprisotto, Barolosky, hyvlad parmigiano.

Tiramisu

Marinated lamb

Rosemary and garlic marinated lamb sirlon, mushroom risotto, Barolo reduction, planed parmigiano.

Tiramisu

MENU 3

585 kr / person

Oxfilé carpaccio

Tryffelolja, parmigiano, ruccola, soltorkade cocktailtomater, pinjenötter, oliver.

Pepparstek på oxfilé

potatisgratäng, Cognacdoftande pepparsås, färsk sparris.

Vit chokladpannacotta

muscovadomarinerade jordgubbar.

Beef carpaccio

Truffle oil, parmigiano, arugula, sundried cocktail tomatoes, pine nuts, olives.

Peppersteak

gratinated potatoes, cognac and pepper sauce, fresh asparaguse.

White chocolate pannacotta

muscovado marinated strawberries.

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.