

— 1999 —

AGATON

RESTAURANG
GAMLA STAN



**DESSERTER
DESSERTS
DOLCI FATTI A CASA**

DESSERTER - DESSERTS - DOLCI FATTI A CASA

Hemlagade chokladtryfflar. <i>Homemade chocolate truffles.</i> <i>Tartufi di cioccolato fatti in casa.</i>	69:-	Tiramisù. En klassiker gjord på Savoiardikex doppade i espresso-kafe och amarettolikör, täckta av mascarponekräm.	115:-
Vaniljglass med marinerade jordgubbar, halloncoulis. <i>Vanilla ice-cream, strawberries, raspberry sauce. Gelato alla vaniglia con fragole, composta di lampona.</i>	95:-	Vaniljpannacotta med hallonkompott. <i>Vanilla pannacotta with raspberry compote.</i> <i>Pannacotta alla vaniglia con composta di lampona.</i>	119:-
Sorbet med färska bär. <i>Sorbet with fresh berries.</i> <i>Sorbetto con frutti di bosco.</i>	99:-	Chokladglass, Baileyskräm och färska hallon <i>Chocolate ice-cream with Baileyscreme and fresh raspberries.</i> <i>Gelato al cioccolato con crema al Baileys e lamponi freschi.</i>	99:-
Agatons blåbärscheesecake. <i>Agatons blueberry cheesecake.</i> <i>Agatons cheesecake al mirtillo.</i>	125:-		

SÖTA VINER - SWEET WINES - GRAPPA

SÖTA VINER - SWEET WINES	(6 CL)	GRAPPA	(CL)
Moscato d'Àsti	110:-	Stravecchia Müller Thurgau,	
Recioto della Valpolicella	125:-	Villa de Varde	75:-
Falesco	110:-	Grappa di Amarone	45:-
Passito Otre	99:-	Villa de Varde Pinot Nero	39:-
		Grappa di Prosecco	37:-
PORT VIN - PORT WINE	(6 CL)	Nardini, Acqua di cedro	35:-
Graham 10 Y.O Tawny	115:-	Nardini Mandorla	39:-
		Nardini Bianco	32:-
SHERRY	(6 CL)	Nardini Riserva	38:-
Pedro Ximenes "San Emilio"		Barbera, Lorenzo Inga	30:-
Solera Riserva Sherry	110:-		

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VARMA DRYCKER - HOT BEVERAGES

VARMA DRYCKER / *Hot beverages*

Kaffe / <i>Filter coffe</i>	35:-
Te Svart, grönt, rött / <i>The Black, Green, Red</i>	35:-
Enkel espresso / Single	32:-
Dubbel espresso / Double	37:-
Macchiato	35:-
Cappucino	40:-
Caffe latte	47:-
Varm chocklad / <i>Hot chocolate</i>	47:-

KAFFEDRINKAR / *Coffe Drinks* (5 CL)

Irish Coffee (Jameson, farinsocker)	135:-
Coffee Agaton (Baileys, Amaretto)	
Leonard Sachs (Grand Marnier, Kahlua)	
Italian (Frangelico)	

Samtliga kaffedrinkar serveras med grädde
All coffee drinks are served with cream

COGNAC - ARMAGNAC - CALVCADOS

COGNAC (CL)	ARMAGNAC (CL)
Martell VS 28:-	Bas Armagnac Les Tables Fauves 75:-
Martell VSOP 34:-	
Martell Cordon Bleu 58:-	CALVADOS (CL)
Martell XO 89:-	Busnel VSOP 35:-
Grönstedts Extra 34:-	Busnel Hors D'Age 12 ans 42:-
Ragnaud Sabourin NO 20 95:-	Roger Groult 15 Ans D'Age 69:-

WHISKEY - BOURBON

SKOTCH SINGEL MALT (CL)	IRISH WHISKEY (CL)
Bowmore 12Y 32:-	John Jameson 24:-
Cragganmore 12Y 32:-	
Glenmorangie 10Y 32:-	SWEDISH SINGLE MALT (CL)
Lagavulin 16Y 35:-	Macmyra Brukswhiskey 41:-
Oban 14Y 32:-	Macmyra Svensk Rök 48:-
Talisker 10Y 32:-	
The Macallan 12Y 32:-	CANADIAN WHISKEY (CL)
Laphroig 10Y 36:-	Canadian Club 26:-
Dalwhinie 15Y 32:-	
Auchentoshan 12Y 35:-	BOURBON (CL)
Glenlivet 21Y Archive 78:-	Four Roses 24:-
	Jack Daniels 28:-
SKOTCH BLENDED (CL)	
The Famous Grouse 24:-	
Johnnie Walker Red Label 26:-	
Johnnie Walker Black Label 45:-	
Chivas Regal 42:-	
J&B 28:-	

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SNAPS, TEQUILA, BITTERS, GIN & ROM

SNAPS	(CL)	Martini Rosso	24:-
Absolut Vodka, Sverige	24:-	Campari Bitter	24:-
Absolut 100	40:-	Fernet Branca	24:-
Grey Goose, France	35:-	Gammel Dansk	24:-
Belvedere Pure, Poland	35:-		
Bäska Droppar	24:-	GIN	(CL)
Hallands Fläder	24:-	Beefeater	24:-
O.P Andersson	24:-	Bombay Sapphire	35:-
Skåne Aquavit	24:-	Tanqueray London Dry Gin	35:-
		Hendricks Gin	40:-
TEQUILA	(CL)		
Tequila	24:-	ROM	(CL)
		Captain Morgan	24:-
BITTERS	(CL)	Bruggal Gran Reserva, Dominikanska	45:-
Pernod	24:-	Appelton Estate 12 Yo, Jamaica	42:-
Aperol	24:-	Zacapa 23 Yo, Guatemala	55:-
Dubonet	24:-	Angostura 1919 Trinidad & Tobago	48:-
Jägermeister	24:-		
Martini Bianco	24:-		

LIKÖRER - LIQUEUR

LIKÖRER / <i>Liqueur</i>	(CL)		(CL)
Amaretto di Saronno	24:-	Strega	24:-
Baileys Irish Cream	24:-	Sambuca	24:-
Bénédictine D.O.M	24:-	Southern Comfort	24:-
Cointreau	24:-	Seve Fournier	24:-
Drambuie	29:-	Xante	24:-
Frangelico	24:-	Malibu	24:-
Galliano	24:-	H 43	24:-
Grand Marnier	24:-	Ramazotti	24:-
Kahlúa	24:-	Punch	24:-
Limoncello	24:-		

AGATON

AGATON BAR OCH RESTAURANG

Västerlånggatan 72, 111 29 Stockholm

Öppet/Opening hours: 11.00 – 23.00

restaurangagaton.se