

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

Hallon eller citron.

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

Raspberries or lemon.

MENU 2

485 kr / person

Bruschetta

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

Lax & scampispett

Örtslungad linguini, vitlök, chili, coctailtomater, spenat, gremolata, grillad citron.

Lammytterfilé

Rosmarin och vitlöksmarinerad lamnytterfilé svampprisotto, Barolosky, hyvlad parmigiano.

Tiramisu

Bruschetta

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

Salmon & scampi skewer

Linguini, garlic, chili, picadeli tomato, spinach, gremolata, grilled lemon.

Eller / Or

Marinated lamb

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

Tiramisu

MENU 3

595 kr / person

Svenska smaker

Skagen, sill, rimmad lax, Västerbottensost.

Helstekt reninnanlår

Rotfruktskaka, murkelsås, rostade rödbetor.

Chokladcheesecake

Swedish taste

Skagen, herring, smoked salmon Västerbottens cheese.

Rein deer flank

Root vegetable cake, morels sauce, roasted beet roots.

Chocolate cheesecake

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.