

TRE RÄTTERS MENY

MENU 1

Mozzarella caprese, napolitansk buffelmozzarella, tomat, örtmarinerade Toscanaoliver, basilikaolja.

Pasta Agaton, strimlad oxfilé, säsongens färska svampar, talleggio-ost, färska örter, rött vin, grädde.

Vaniljglass, marinerade jordgubbar.

380 kr / person



MENU 2

Bruschetta, marinerade körsbärstomater, olivolja, vitlök, basilika, San Daniele skinka.

Grillad lax och scampispett, spenat och citruslungad linguini, gremolata.

Eller

Rosmarin och vitlöksmarinerad lammytterfilé, svampisotto, Barolosky, parmesan.

Tiramisu.

470 kr / person



MENU 3

Toast Skagen, handskalade räkor, dill, pepparrot, majonnäs, gräddfil på toast, forellrom.

Helstekt reninnanlår, smörstekta kantreller, färska örter, potatiskaka med Västerbottensost, portvinssås.

Vaniljpannacotta med hallonkompott.

555 kr / person

MENU 1

Mozzarella caprese, neapolitan buffalo mozzarella, tomatoes, herb marinated Toscana olives and basil oil.

Pasta Agaton, shredded beef, fresh seasonal mushrooms, talleggio cheese, basil, cream.

Vanilla ice-cream, marinated strawberries.

380 kr / person



MENU 2

Bruschetta, marinated cherry tomatoes, olive oil, garlic, basil, San Daniele prosciutto.

Grilled salmon and prawns skewer, spinach and lemon linguini, gremolata.

Or

Rosemary and garlic marinated lamb sirloin, mushroomrisotto, Barolo reduction, parmesan.

Tiramisu.

470 kr / person



MENU 3

Toast Skagen, hand peeled shrimps, dill, horseradish and sour cream, grilled bread, trout roe.

Roasted deer, butterfried chanarelles, fresh herb, potato cake with Västerbotten cheese, portwine sauce.

Vanilla pannacotta with raspberry compote.

555 kr / person

Allergier? Säg bara till om du undrar något. Så anpassar vi maten efter din allergi.

Allergies? Let us know if you have any questions. So we adapt the food for your allergies.

— 1999 —

AGATON

RESTAURANG
GAMLA STAN