

TRE RÄTTERS MENY

MENU 1

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

Pasta Agaton, strimlad oxfilé, Karl-Johansvamp, talleggio-ost, färska örter, rött vin, grädde.

Vaniljglass, marinerade jordgubbar.

390 kr / person



MENU 2

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

Smörstekt torskrygg, bönragu, puttanesca smör, citron.

Eller

Rosmarin och vitlöksmarinerad lammytterfilé, svamprisotto, Barolosky, parmesan.

Tiramisu.

485 kr / person



MENU 3

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

Helstekt reninnanlår, murkelgräddsås, rostade betor, potatiskaka med Västerbottensost, portvinsås.

Agatons bakade chokladkaka med vaniljglass och hallon coulis.

555 kr / person

MENU 1

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

Pasta Agaton, shredded beef, porcini mushrooms, talleggio cheese, basil, cream.

Vanilla ice-cream, marinated strawberries.

390 kr / person



MENU 2

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

Butterfried cod, bean ragu, puttanesca butter, lemon.

Or

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

Tiramisu.

485 kr / person



MENU 3

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

Roasted deer, morels cream sauce, roasted beets, potato cake with Västerbotten cheese, portwine sauce.

Agatons baked chocolate cake with vanilla ice-cream and 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