



CENA DI TRE PORTATE

TRE RÄTTERS MIDDAG / THREE COURSE DINNER

MENU 1

390 kr / person

Mozzarella caprese

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

Pasta Agaton

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

Vaniljglass

Med marinerade jordgubbar.

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.

Vanilla ice cream

With marinated strawberries.

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 lamm-ytterfilé 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.

Or / Eller

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

Västerbottenspotatiskaka, kantarell-gräddsås, syltade tranbär.

Amaretto cheesecake

Hallontopping.

Swedish taste

Skagen, herring, smoked salmon Västerbottens cheese.

Roasted deer

Västerbottens cheese potato cake, chanterelle cream sauce, pickled beets, yammed cranberries.

Amaretto cheesecake

Raspberry topping.

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.