

## 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, färsk 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.

#### **Roasted deer**

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.