

Cena di tre portate

Tre rätters middag – Three course dinner

Menu 1

395 kr / person

Burratina caprese

Burratina, ugnsbakade cocktailtomater, balsamico, oliver.

Pasta Agaton

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

Sorbet

Hallon eller citron.

Burratina caprese

Burratina, baked cocktail tomatoes, balsamico, olives.

Pasta Agaton

Shredded beef, porcini mushrooms, talleggio cheese, veal gravy, fresh herbs, red wine, cream.

Sorbet

Raspberries or lemon.

Menu 2

495 kr / person

Bruschetta

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

Lax & scampispett

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

Lammytterfilé

Rosmarin och vitlöksmarinerad lamm-ytterfilé svamprisotto, 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.

Marinated lamb

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

Tiramisu

Eller / Or

Menu 3

595 kr / person

Svenska smaker

Skagen, sill, gravad lax, Västerbottensost.

Helstekt reninnanlår

Murkel gräddsås, Västerbottens kroketter, björnbärskompott.

Vaniljpannacotta

med bärkompott av färska bär

Swedish taste

Skagen, herring, cured salmon Västerbottens cheese.

Rein deer flank

Morels cream sauce, Västerbottens cheese croquettes, black berry compote.

Vanilla pannacotta

with berry compote, fresh berries.

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.