

LA GRANDE ABBUFFATA

Det här är menyn vi serverar i vår privata matsal. Matsalen ligger helt avskilt bakom balkongbaren med egen entré från Sveavägen.

Menyn består av fem serveringar med mat och dryck.

De olika prisnivåerna avgör hur exklusiva viner vi kan servera under kvällen och ni kan självklart vara med och påverka valet av vin.

Följande dryck ingår:

1 glas mousserande, 1 glas vin till antipasti, 1 glas vin till pasta, 2 glas vin till kött & ost, 1 glas dessertvin samt kaffe & vatten

Meddela oss vid bokning om eventuella allergier & dieter. Vi kan anpassa menyn så att den även passar vegetarianer.

ANTIPASTI MISTO

ARANCINE

Friterade tryffel- & svamprisottobollar

PESCE CON PEPERONCINO

Gös, persilja, mynta, olivolja, chili & citron

STRACCIATELLA

Apelsin & pistagenötter

FENNEL & GRAPEFRUIT

Picklad aubergine, fänkålspollen & rökt paprika

VITELLO TONNATO

Helstekt kalvrostbiff, tonfiskdressing, parmigiano reggiano, kaprisbär & inlagd kronärtsskocka

CARPACCIO

Tryffelmajonnäs, brödsmlor, parmigiano reggiano & blekselleri

PASTA

TRUFFLE PAPPARDELLE

Tryffel, karl-johansvamp, persilja & parmigiano reggiano

SPICY VODKA FUSILLONE

San Marzanotomater, vodka, 'nduja & parmigiano reggiano

MAIN COURSE

GRILLED SIRLOIN

Grillad ryggbiff, gnocchi, tomatsallad, grillad broccoli & tomat- & salviasky

CHEESE

Kvällens ost, serveras med grön tomatmarmelad & bröd

DESSERT

BOMBA

Hallon- & myntagelato, pistagebotten & italiensk maräng

*Eccellente
1995*

*Superiore
2500*

*Perfetto
3200*

LA GRANDE ABBUFFATA

This is the menu we serve in our private dining room. The dining room is located behind the balcony bar with its own entrance from Sveavägen. It is completely separated from the rest of the restaurang.

The menu consists of five servings with food and drinks.

The different price levels determines how exclusive wines we can serve during the evening. The wines are selected each night.

The following amount of drinks are included:

1 glass of sparkling wine, 1 glass of wine for the antipasti, 1 glass of wine for the pasta, 2 glasses of wine for the meat & cheese, 1 glass of sweet wine and coffee & water

Please inform us of any allergies or diets. The menu can be altered to suit vegetarians as well.

ANTIPASTI MISTO

ARANCINE

Deep fried truffle- & mushroom risotto

PESCE CON PEPERONCINO

Pike perch, parsley, mint, olive oil, chili & lemon

STRACCIATELLA

Orange & pistachios

FENNEL & GRAPEFRUIT

Pickled aubergine, fennel pollen & smoked paprika

VITELLO TONNATO

Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke

CARPACCIO

Truffle mayonnaise, bread crumbs, parmigiano reggiano & celery

PASTA

TRUFFLE PAPPARDELLE

Truffle, cep mushroom, parsley & parmigiano reggiano

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano

MAIN COURSE

GRILLED SIRLOIN

*Gnocchi, tomato & sage jus, tomato salad
& grilled broccoli*

CHEESE

*Tonights cheese, served with
green tomato marmelade & bread*

DESSERT

BOMBA

Raspberry & mint gelato, pistachio dacquoise & meringue

*Eccellente
1995*

*Superiore
2500*

Perfetto