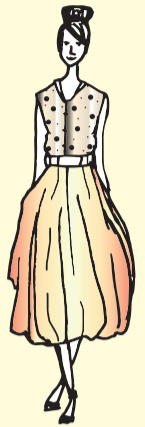


L'AVVENTURA



LA GRANDE ABBUFFATA

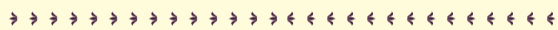
This is the menu we serve in our private dining room. The dining room is located behind the balcony bar with its own entrance from Sveavägen. It is completely separated from the rest of the restaurang. The menu consists of four servings with food and drinks. The different price levels determines how exclusive wines we can serve during the evening. The wines are selected each night.



THE FOLLOWING AMOUNTS 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 main course & 1 glass of sweet wine

ANTIPASTI MISTO



ARANCINE

Deep fried truffle- & mushroom risotto

PESCE CON PEPERONCINO

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

MORTADELLA

MELON & PEPERONCINO

Melon, peperoncino & lemon

BURRATA

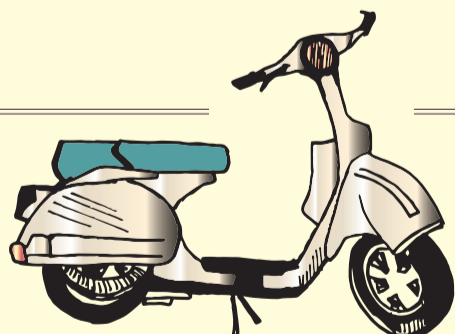
Tomato, peperoncino, fennel pollen & basil

VITELLO TONNATO

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

SPICY TUNA TARTAR

Chopped line caught yellowfin tuna, cucumber, chili mayonnaise, bread crumbs & cress



PASTA



TRUFFLE PAPPARDELLE

Truffle, cep mushroom, parsley & parmigiano reggiano

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano

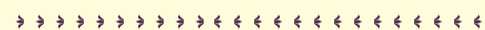
MAIN COURSE



GRILLED SIRLOIN

Gnocchi, tomato & sage jus, tomato salad & garlic fried greens

DESSERT



BOMBA

Strawberry & basil gelato, pistachio dacquoise & meringue



ECCELLENTE 1995 SUPERIORE 2495 PERFETTO 2995



Please inform us of any allergies or diets. The menu can be made vegetarian but not vegan or milk protein free. We reserv the right to make changes to the menu with short notice.

