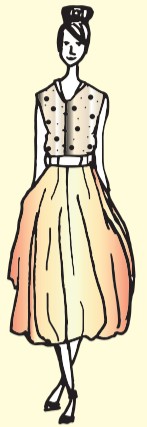


L'AVVENTURA



LA GRANDE ABBUFFATA

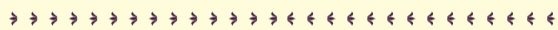
This is the menu we serve in our private dining room. The dining room is located behind the balcony bar with its own entrance from Sveavägen. It is completely separated from the rest of the restaurang. The menu consists of four servings with food and drinks. The different price levels determines how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

FENNEL & PARMESAN CHEESE

Fennel, parmesan cheese dressing, walnuts & parsley

BURRATA

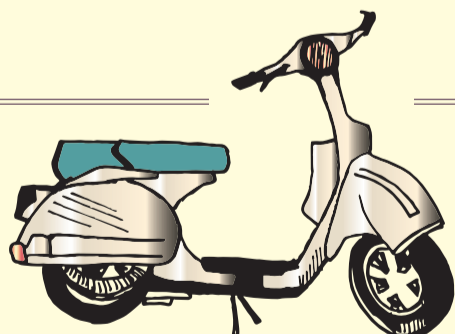
Tomato, peperoncino, fennel pollen & basil

VITELLO TONNATO

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

SPICY TUNA TARTAR

Chopped line caught yellowfin tuna, cucumber, cress, citrus & chili dressing, lettuce & breadcrumbs



PASTA



TRUFFLE PAPPARDELLE

Truffle, cep mushroom, parsley & parmigiano reggiano

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano

MAIN COURSE

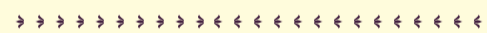


GRILLED SIRLOIN

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



DESSERT



BOMBA

Raspberry & mint gelato, pistachio dacquoise & meringue



ECCELLENTE 1995 SUPERIORE 2495 PERFETTO 2995



Please inform us of any allergies or diets. The menu can be altered to suit vegetarians as well. Please be advised that the menu can change with short notice.

