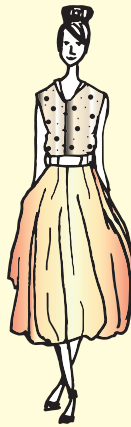


L'AVVENTURA



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 fyra 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 varmrätt & 1 glas dessertvin

ANTIPASTI MISTO

➤ ➤

ARANCINE

Friterade tryffel- & svamprisottobollar

RICOTTA

Ricotta, mandel, oliver, citron, peperoncino & crostini

COPPA

ALICI MARINATE

Syrad ansjovis, riven tomat, vitlök, chili & olivolja

BURRATA

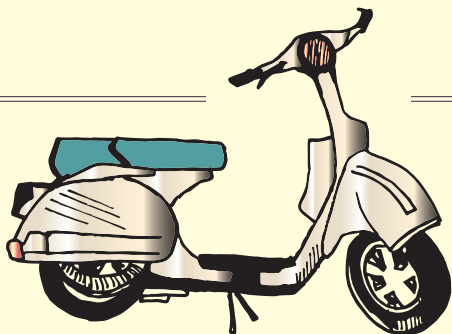
Tomat, peperoncino, fänkålspollen & basilika

VITELLO TONNATO

*Helstek kalvrostbiff, tonfiskdressing, parmigiano reggiano,
kapisbär & inlagd kronärtsskocka*

CARPACCIO

*Nötinnanlår, tryffelmajonnäs, blekselleri,
parmigiano reggiano & friterad kapris*



PASTA

TRUFFLE PAPPARDELLE

Tryffel, karl-johansvamp, persilja & parmigiano reggiano

SPICY VODKA FUSILLONE

San Marzanotomater, vodka, 'nduja & parmigiano reggiano

MAIN COURSE

[illegible]

GRILLED SIRLOIN

*Grillad ryggbiff, gnocchi, tomatsallad,
vitlöksstekta grönsaker & tomat- & salviasky*

DESSERT

➤ ➤

BOMBA

*Hallon- & myntagelato,
pistagebotten & italiensk maräng*



ECCELLENTE 1995 SUPERIORE 2495 PERFETTO 2995



Meddela oss vid bokning om eventuella allergier & dieter. Vi kan anpassa menyn så att den passar vegetarianer men ej veganer och mjölkproteinallergiker. Vi reserverar oss för eventuella förändringar i menyn.

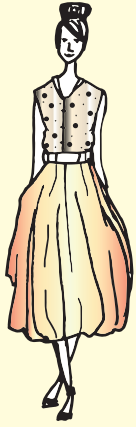


L'AVVENTURA



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

RICOTTA

Ricotta, almonds, olives, lemon, peperoncino & crostini

COPPA

ALICI MARINATE

Pickled anchovies, grated tomato, garlic, chili & olive oil

BURRATA

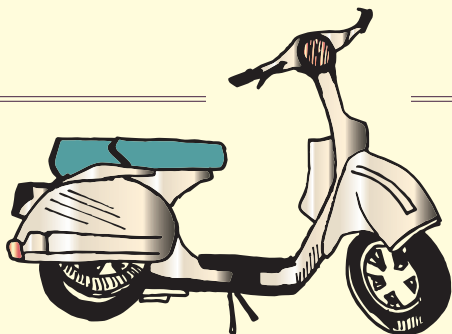
Tomato, peperoncino, fennel pollen & basil

VITELLO TONNATO

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

CARPACCIO

*Beef carpaccio, truffle mayonnaise, celery,
parmesan cheese & deep fried capers*



PASTA

[illegible]

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*



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*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.*

