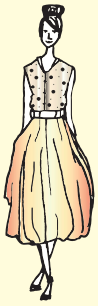
L'AVVENTURA

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 completly 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

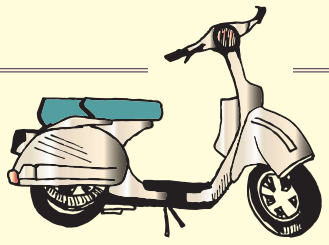
VENTRICINA & PROSCIUTTO

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

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, garlic fried greens & tomato salad

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.