

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, marinated ciliegino tomatoes, olives, crispy chili oil,
crostini & parsley*

DOLCE BASTARDO & PROSCIUTTO

ALICI MARINATE

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

BURRATA

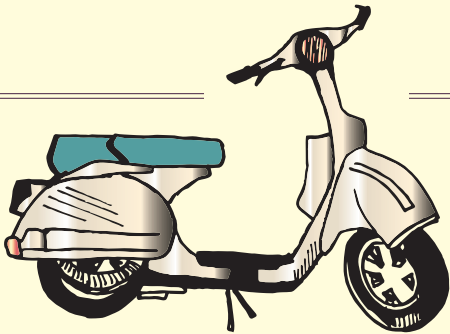
Tomato, peperoncino, fennel pollen & basil

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

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TRUFFLE PAPPARDELLE

Truffle, cep mushroom, parsley & parmigiano reggiano

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano

MAIN COURSE

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GRILLED SIRLOIN

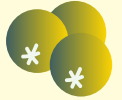
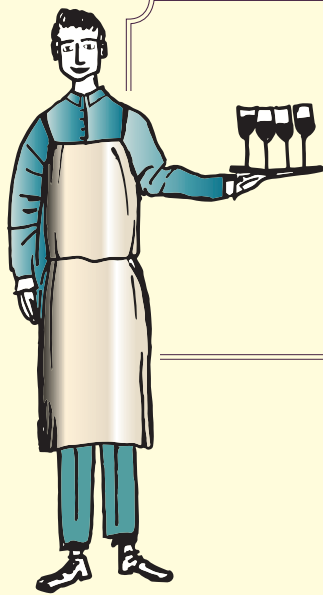
Gnocchi, tomato & sage jus, garlic fried greens & tomato salad

DESSERT

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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.*

