L'AVVENTURA

This is the menu we serve in our private dining room. The dining room is located completely secluded behind the balcony bar, with its own entrance from Sveavägen.

PRIVATE DINING

CLASSICO

ANTIPASTI

Arancine, ricotta, prosciutto, burrata, vitello tonnato, carpaccio

PASTA

TRUFFLE PAPPARDELLE
Truffle, sautéed mushrooms, parsley & Parmigiano Reggiano

SPICY VODKA FUSILLONE
San Marzanotomater, vodka, 'nduja & Parmigiano Reggiano

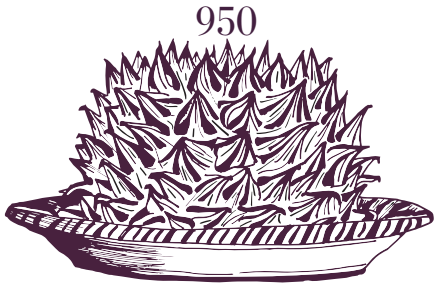
MAIN COURSE

Dry-aged sirloin on the bone
Served with pomodoro salad, grilled peppers, truffle gnocchi, tomato & sage jus

DOLCE

BOMBA
Raspberry & mint gelato, pistachio base & Italian meringue

950



IMPERIALE

ANTIPASTI

Arancine, ricotta, tuna crudo, prosciutto, burrata, vitello tonnato & carpaccio

PASTA

TRUFFLE PAPPARDELLE
Truffle, sautéed mushrooms, parsley & Parmigiano Reggiano

CAVIAR PASTA
Lumache rigate, shrimp, lobster sauce, white wine, parsley & caviar

MAIN COURSE

Dry-aged sirloin on the bone
Served with pomodoro salad, grilled peppers, truffle gnocchi, tomato & sage jus

DOLCE

BOMBA
Raspberry & mint gelato, pistachio base & Italian meringue

1250

ALLERGIES & ORIGINS? ASK US
WE ARE A CASHLESS RESTAURANT

DI CARNE

SNACKS

Oysters fine de claire no3

ANTIPASTI

Arancine, carpaccio with caviar, vitello tonnato & tuna crudo

PASTA

CAVIAR PASTA
Lumache rigate, shrimp, lobster sauce, white wine, parsley & caviar

MAIN COURSE

BISTECCA FIORENTINA
DRY-AGED ENTRECÔTE ON THE BONE

Served with grilled lemon, pomodoro salad, grilled peppers, truffle gnocchi, tomato & sage jus

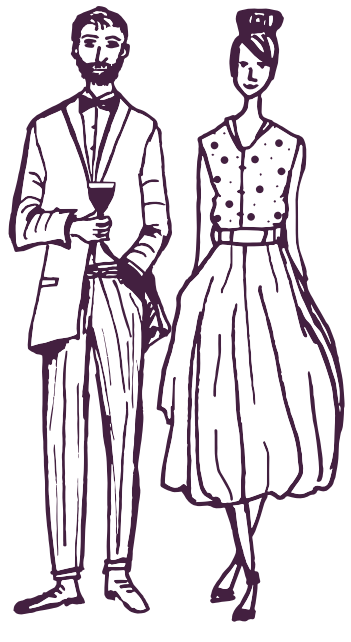
DOLCE

BOMBA
Raspberry & mint gelato, pistachio base & Italian meringue

1500







L'AVVENTURA

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WINE PACKAGES

ITALY

SPARKLING

Serre di pederiva, Tribus

WHITE

Altre Vie, Roero Arneis

RED

Tenuta dell Ornellaia, Le Volte

DOLCE

Frescobaldi, Pomino Vin Santo, Tuscany

950

PIEDMONTE

SPARKLING

Contratto, Millesimato Brut

WHITE

Altre Vie, Roero Arneis

RED

Sagace, Langhe Nebbiolo

Vietti, Barolo

1250

TUSCANY

WHITE

Col d' Orcia, Ghiaie Chardonnay

RED

Tenuta Col d´Orcia, Brunello di Montalcino

Tenuta dell Ornellaia, Le Serre Nuove

DOLCE

Frescobaldi, Pomino Vin Santo, Tuscany

1250

SELEZIONE DEL SOMMELIER

The sommelier's personal selection right now, from the small producers we've followed for years and vintages that deserve to be enjoyed this very evening.



SPARKLING

Philipponnat, Réserve Perpetuelle Brut,
Champagne

WHITE

2024 I Vigneri, Primavera ,
Etna

RED

2019 Gaja, Barbaresco, Piedmont

2019 Tenuta dell Ornellaia, Ornellaia, Tuscany

DOLCE

2016 The Ojai Vineyard,
Kick the Ranch Riesling, Santa Barbera

2500

ALLERGIER & URSPRUNG? FRÅGA OSS / VI ÄR EN KONTANTFRI RESTAURANG - **ALLERGIES & ORIGINS? ASK US** / WE ARE A CASHLESS RESTAURANT