

— 1999 —

# AGATON

RESTAURANG  
GAMLA STAN



**DESSERTER  
DESSERTS  
DOLCI FATTI A CASA**

## DESSERTER - DESSERTS - DOLCI FATTI A CASA

Hemlagade chokladtryfflar. <i>Homemade chocolate truffles.</i> <i>Tartufi di cioccolato fatti in casa.</i>	69:-	Tiramisù. En klassiker gjord på Savoiardikex doppade i espresso-kafe och amarettolikör, täckta av mascarponekräm.	115:-
Vaniljglass med marinerade jordgubbar, halloncoulis. <i>Vanilla ice-cream, strawberries, raspberry sauce. Gelato alla vaniglia con fragole, composta di lampona.</i>	95:-	Vaniljpannacotta med hallonkompott. <i>Vanilla pannacotta with raspberry compote.</i> <i>Pannacotta alla vaniglia con composta di lampona.</i>	119:-
Sorbet med färska bär. <i>Sorbet with fresh berries.</i> <i>Sorbetto con frutti di bosco.</i>	99:-	Chokladglass, Baileyskräm och färska hallon <i>Chocolate ice-cream with Baileyscreme and fresh raspberries.</i> <i>Gelato al cioccolato con crema al Baileys e lamponi freschi.</i>	99:-
Agatons Crème brulee	125:-		

## SÖTA VINER - SWEET WINES - GRAPPA

SÖTA VINER - SWEET WINES	(6 CL)	GRAPPA	(CL)
Moscato d'Asti	110:-	Stravecchia Müller Thurgau,	
Recioto della Valpolicella	125:-	Villa de Varde	75:-
Falesco	110:-	Grappa di Amarone	45:-
Passito Otre	99:-	Grappa di Prosecco	37:-
		Nardini, Acqua di cedro	35:-
PORT VIN - PORT WINE	(6 CL)	Nardini Mandorla	39:-
Graham 10 Y.O Tawny	115:-	Nardini Bianco	32:-
		Nardini Riserva	38:-
SHERRY	(6 CL)	Barbera, Lorenzo Inga	30:-
Pedro Ximenes "San Emilio"			
Solera Riserva Sherry	110:-		

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## VARMA DRYCKER - HOT BEVERAGES

### VARMA DRYCKER / *Hot beverages*

Kaffe / <i>Filter coffe</i>	35:-
Te Svart, grönt, rött / <i>The Black, Green, Red</i>	35:-
Enkel espresso / Single	32:-
Dubbel espresso / Double	37:-
Macchiato	35:-
Cappucino	40:-
Caffe latte	47:-
Varm chocklad / <i>Hot chocolate</i>	47:-

### KAFFEDRINKAR / *Coffe Drinks* (5 CL)

Irish Coffee (Jameson, farinsocker)	135:-
Coffee Agaton (Baileys, Amaretto)	
Leonard Sachs (Grand Marnier, Kahlua)	
Italian (Frangelico)	

Samtliga kaffedrinkar serveras med grädde  
*All coffee drinks are served with cream*

## COGNAC - ARMAGNAC - CALVCADOS

COGNAC (CL)		ARMAGNAC (CL)	
Martell VS	28:-	Bas Armagnac Les Tables Fauves	75:-
Martell VSOP	34:-		
Martell Cordon Bleu	58:-	CALVADOS (CL)	
Martell XO	89:-	Busnel VSOP	35:-
Grönstedts Extra	34:-	Busnel Hors D'Age 12 ans	42:-
Ragnaud Sabourin NO 20	95:-	Roger Groult 15 Ans D'Age	69:-

## WHISKEY - BOURBON

SKOTCH SINGEL MALT (CL)		IRISH WHISKEY (CL)	
Bowmore 12Y	32:-	John Jameson	24:-
Cragganmore 12Y	32:-		
Glenmorangie 10Y	32:-	SWEDISH SINGLE MALT (CL)	
Lagavulin 16Y	35:-	Macmyra Brukswhiskey	41:-
Oban 14Y	32:-	Macmyra Svensk Rök	48:-
Talisker 10Y	32:-		
The Macallan 12Y	32:-	CANADIAN WHISKEY (CL)	
Laphroig 10Y	36:-	Canadian Club	26:-
Dalwhinie 15Y	32:-		
Auchentoshan 12Y	35:-	BOURBON (CL)	
Glenlivet 21Y Archive	78:-	Four Roses	24:-
		Jack Daniels	28:-
SKOTCH BLENDED (CL)			
The Famous Grouse	24:-		
Johnnie Walker Red Label	26:-		
Johnnie Walker Black Label	45:-		
Chivas Regal	42:-		
J&B	28:-		

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## SNAPS, TEQUILA, BITTERS, GIN & ROM

SNAPS	(CL)	Martini Rosso	24:-
Absolut Vodka, Sverige	24:-	Campari Bitter	24:-
Absolut 100	40:-	Fernet Branca	24:-
Grey Goose, France	35:-	Gammel Dansk	24:-
Belvedere Pure, Poland	35:-		
Bäska Droppar	24:-	GIN	(CL)
Hallands Fläder	24:-	Beefeater	24:-
O.P Andersson	24:-	Bombay Sapphire	35:-
Skåne Aquavit	24:-	Tanqueray London Dry Gin	35:-
		Hendricks Gin	40:-
TEQUILA	(CL)		
Tequila	24:-	ROM	(CL)
		Captain Morgan	24:-
BITTERS	(CL)	Bruggal Gran Reserva, Dominikanska	45:-
Pernod	24:-	Appelton Estate 12 Yo, Jamaica	42:-
Aperol	24:-	Zacapa 23 Yo, Guatemala	55:-
Dubonet	24:-	Angostura 1919 Trinidad & Tobago	48:-
Jägermeister	24:-		
Martini Bianco	24:-		

## LIKÖRER - LIQUEUR

LIKÖRER / <i>Liqueur</i>	(CL)		(CL)
Amaretto di Saronno	24:-	Strega	24:-
Baileys Irish Cream	24:-	Sambuca	24:-
Bénédictine D.O.M	24:-	Southern Comfort	24:-
Cointreau	24:-	Seve Fournier	24:-
Drambuie	29:-	Xante	24:-
Frangelico	24:-	Malibu	24:-
Galliano	24:-	H 43	24:-
Grand Marnier	24:-	Ramazotti	24:-
Kahlúa	24:-	Punch	24:-
Limoncello	24:-		

# AGATON

## AGATON BAR OCH RESTAURANG

Västerlånggatan 72, 111 29 Stockholm

Öppet/Opening hours: 11.00 – 23.00

[restaurangagaton.se](http://restaurangagaton.se)