

## FÖRRÄTTER

- Svampsmörgås med picklade kantareller, gruyère, fikon & riven rökt ricotta **165kr**
- Pilgrimsmusslor med jordärtskockkräm, forellrom & kantareller **175kr**
- Italienska charkuterier, ostar & marinerade oliver **295kr**

## PASTA & RISOTTO

- Pumparisotto med rostad pumpa, rostade pumpafrön & salvia **160/205kr**
- Pasta al funghi med parmesan, pecorino & riven tryffel **205kr**
- Pasta arrabiata med salsiccia, nduja, mascarpone & parmesan **195kr**

## PIZZA

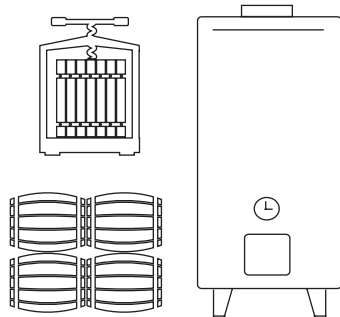
- Antipasto med tomat, mozzarella, chark, rucicola & parmesan **185kr**
- Pomodorini med tomat, buffel-mozzarella & pesto **175kr**

## VARMRÄTTER

- Grillad uerfilé med tomat, kräftor & saffranspicklad fänkål **315kr**
- Grillad entrecôte med Tellicherry peppargräddsås, potatisgratäng & färska bönor **335kr**
- Hjortinnanlår med bakad portabella, brysselkål & portvinssås **310kr**

## DESSERTER

- Gruyéreravioli med aprikos, brynt smör, rostade hasselnötter & tryffel **95kr**
- Bakade höstäpplen med karamellglass & bryntsmör madeleine kaka **120kr**
- Winery Kitchens tiramisu **95kr**
- Chokladganache med banankaka & bananglass **120kr**



## WINEMAKER'S MENU

- Pilgrimsmusslor med jordärtskockkräm, forellrom & kantareller  
*2017 Domaine Guy Amiout Les Bouillottes, Bourgogne, Frankrike*
- Hjortinnanlår med bakad portabella, brysselkål & portvinssås  
*2017 Terreno Chianti Classico DOCG, Toscana, Italien*
- Gruyéreravioli med aprikos, brynt smör, rostade hasselnötter & tryffel  
*NV Misal Malvasija Demi-Sec, Istrien, Kroatien*
- Bakade höstäpplen med karamellglass & bryntsmör madeleine kaka  
*2016 Ch. La Rame Tradition, Bordeaux, Frankrike*

Tre rätter • 585kr  
Fyra rätter • 680kr

Vinpaket • 460 / 580 kr  
Alkoholfritt dryckespaket • 240 / 320 kr



## VÅRA VINER

I hotellets lobby har vi ett fullt utrustat vineri där vi gör vin på druvor från Toscana. Här kan du lära mer om hantverket bakom en flaska vin.

- Winery Red  
**2018 100 kr 400 kr**
- Black Bottle Rosé  
**2018 100 kr 400 kr**

I området Chianti Classico i Toscana gör familjen Ruhne kvalitetsviner där innovation och tradition möts – i samma flaska.

### VÅRT PRESTIGEBUBBEL

- Terreno Metodo Classico  
**2012 1360 kr**

### VITTVIN

- Terreno Bianco di Stella  
**100 kr 400 kr**
- Terreno Vermentino  
**2018 145 kr 580 kr**

- Terreno Bianco Professore IGT  
**2019 165 kr 660 kr**

### ROSÉVIN

- Terreno Rosato di Toscana  
**2020 120 kr 480 kr**

### RÖTTVIN

- Il Momento di Terreno IGT  
**2017 120 kr 480 kr**
- Terreno Chianti Classico DOCG  
**2017 145 kr 580 kr**
- Terreno Chianti Classico Riserva DOCG  
**2017 160 kr 640 kr**

- Terreno Chianti Classico Riserva Sillano  
**2017 175 kr 700 kr**

- Terreno Chianti Classico ASofia DOCG  
**2016 880 kr**

- Terreno Momento Massimo  
**2015 185 kr 820 kr**

### DESSERTVIN

- Terreno Vin Santo del Chianti Classico  
**2014 155 kr 940 kr**

## STARTERS

- Mushroom sandwich with pickled chantarelles, gruyère, smoked ricotta & figs **165 sek**
- Scallop with artichoke purée, trout roe, chantarelles **175 sek**
- Italian charcuterie, cheese & marinated olives **295 sek**

## PASTA & RISOTTO

- Pumpkin risotto with roasted pumpkin, roasted pumpkin seeds & sage **160/205 sek**
- Pasta al funghi with parmesan, pecorino & truffle **205 sek**
- Pasta arrabiata with salsiccia, nduja, mascarpone & parmesan **195 sek**

## PIZZA

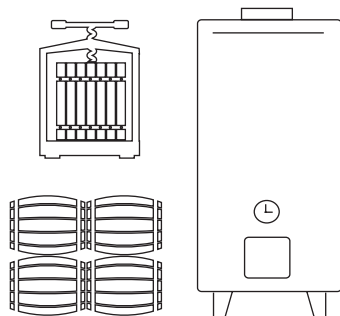
- Antipasto with tomato, rocket salad, charcuterie, mozzarella & pomodorini with tomato, pesto & mozzarella **185 sek**
- Pomodorini with tomato, pesto & mozzarella **175 sek**

## MAIN COURSES

- Grilled redfish with crayfish, saffron pickled fennel & tomato **315 sek**
- Grilled entrecôte with Tellicherry pepper cream sauce, potato gratin & fresh beans **335 sek**
- Venison with brussels sprouts baked portabella & port wine sauce **310 sek**

## DESSERTS

- Gruyère ravioli with browned butter, apricot, roasted hazelnuts & truffle **95 sek**
- Baked apples with caramel ice cream & browned butter Madeleine cake **120 sek**
- Winery Kitchens tiramisu **95 sek**
- Chocolate ganache with banana cake & banana ice-cream **120 sek**



## WINEMAKER'S MENU

Scallop with artichoke purée, trout roe & chantarelles

*2017 Domaine Guy Amiout Bouzeron  
Les Bouillottes, Burgundy, France*

Venison with brussels sprouts baked portabella & port wine sauce

*2017 Terreno Chianti Classico DOCG, Tuscany, Italy*

Gruyéreravioli with apricot, browned butter, roasted hazelnuts & truffel

*NV Misal Malvasija Demi-Sec, Istrien, Croatia*

Baked apples with caramel ice-cream & browned butter madeleine cake

*2016 Ch. La Rame Tradition, Bordeaux, France*

Three courses • 585 sek  
Four courses • 680 sek

Wine package • 460 / 580 sek  
Non-alcoholic package • 240 / 320 sek



## OUR WINES

*In the hotel lobby we have our in-house winery where we make wine from grapes from Tuscany. A great place to learn more about the craftsmanship behind the bottle.*

Winery Red  
2018 100 sek — 400 sek

Black Bottle Rosé  
2018 100 sek — 400 sek

*In the wine district Chianti Classico in Tuscany, the Ruhne family makes quality wines where innovation and tradition meet - in the same bottle.*

### OUR PRESTIGE SPARKLING

Terreno Metodo Classico  
2012 — 1 360 sek

### WHITE WINE

Terreno Bianco di Stella  
100 sek — 400 sek

Terreno Vermentino  
2018 145 sek — 580 sek

Terreno Bianco Professore IGT  
2019 165 sek — 660 sek

### ROSÉ WINE

Terreno Rosato di Toscana  
2020 120 sek — 480 sek

### RED WINE

Il Momento di Terreno  
2019 120 sek — 480 sek

Terreno Chianti Classico DOCG  
2017 145 sek — 580 sek

Terreno Chianti Classico Riserva DOCG  
2017 160 sek — 640 sek

Terreno Chianti Classico Riserva Sillano  
2017 175 sek — 700 sek

Terreno Chianti Classico ASofia DOCG  
2016 — 880 sek

Terreno Momento Massimo  
2015 185 sek — 820 sek

### DESSERT WINE

Terreno Vin Santo del Chianti Classico  
2014 155 sek — 940 sek