

## FÖRRÄTTER

- Tartar på rödbeta med fikon & burrata **150kr**
- Gravad lax med picklade senapskorn, vattenkrasse-emulsion samt en struva med smetana & sikrom **175kr**
- Italienska charkuterier, ostar & marinerade oliver **295kr**

## PASTA

- Risotto med blomkål & tryffel **125 / 195kr**
- Pasta frutti di mare med blåmusslor, scampi, pulpo, rödräka, chili & tomat **215kr**
- Pasta arrabiatta med salsiccia, Nduja & rostad broccoli **200kr**

## PIZZA

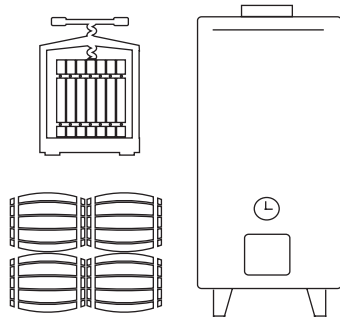
- Verdura med grillade grönsaker **155kr**
- Mafioso med stark salami, oliver, chiliolja & ruccola **155kr**

## VARMRÄTTER

- Bakad torsk med blåmusslor, sandefjordsås & pepparrot **285kr**
- Osso buco med vita bönor, torkade tomater & gremolata **250kr**
- Oxfile med bakade jordärtskockor, krispig ostronskivling, riven tryffel & anklaver **310kr**

## DESSERTER

- Fryst Sörmlands ädel med aprikos, rågbröd & rosmarin & vinägerkola **95kr**
- Rostad brioche med mandelkräm, kardemummaglass & vaniljsås **120kr**
- Tiramisu **95kr**
- KVÄLLENS RÄTT 195 kr  
Serveras mellan måndag- torsdag



## WINEMAKER'S MENU

Gravad lax med picklade senapskorn, vattenkrasseemulsion serveras med en struva med sikrom & smetana

*NV Mallol-Gantois Brut Reserve, Champagne, Frankrike*

Oxfile med bakade jordärtskockor, krispig ostronskivling, riven tryffel & anklaver

*2017 Terreno Chianti Classico, Toscana, Italien*  
*2015 Terreno Momento Massimo, Toscana, Italien*

Fryst Sörmlands ädel med aprikos, rågbröd & rosmarin & vinägerkola

*2010 Coteaux du Layon Chaume, Frankrike*

Rostad brioche med mandelkräm, kardemummaglass & vaniljsås

*2013 Terreno Vin Santo, Toscana, Italien*

Tre rätter • 575 kr  
Fyra rätter • 675 kr

Vinpaket • 440 / 560 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 100kr  400kr


Black Bottle Rosé  
2018 100kr  400kr


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

Terreno Chianti Classico DOCG  
2017 145 kr  580 kr

Terreno Chianti Classico Riserva DOCG  
2016 160kr  640 kr


Terreno Chianti Classico ASofia DOCG  
2016  820 kr

Bianco Professore IGT  
2018 165 kr  660 kr

Il Momento di Terreno  
120 kr  480 kr

Terreno Bianco di Stella  
100kr  400 kr

Terreno Metodo Classico  
2012  1360 kr

Terreno Rosato di Toscana Magnum  
2018 145 kr  1200 kr

Terreno Momento Massimo  
2015 195 kr  780 kr

Terreno Vin Santo  
2013 155 kr  940 kr

## STARTERS

Beetroot tartar with figs & burrata **150sek**

"Gravad" salmon with pickled mustard seed, watercress emulsion, fritter with lavaret roe & smetana **175 sek**

Italien charcuterie, cheese & marinate olivs **295sek**

## PASTA

Risotto with cauliflower & truffle **125 / 195 sek**

Pasta frutti di mare with mussels, scampi, pulpo, chili & tomato **215 sek**

Pasta arrabbiata with salsiccia, Nduja & roasted broccoli **200sek**

## PIZZA

Verdura with grilled vegetable **155 sek**

Mafioso with salami, rocket salad & chili oil **155 sek**

## MAIN COURSES

Baked Cod with mussels, "sanded" sauce & horseradish **285sek**

Osso buco with beans, tomatoes & gremolata **250sek**

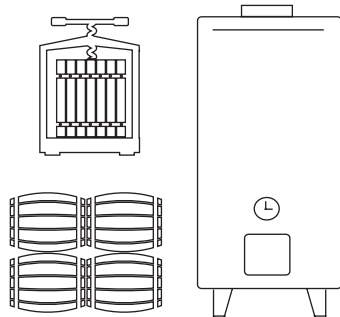
Fillet of beef with baked Jerusalem artichoke, oyster mushroom, truffle & duck liver **310sek**

## DESSERTS

Frozen blue cheese with apricot, breadcrumb & rosemary & vinegar caramel **95 sek**

Roasted brioche with almond, cardamom ice-cream & custard sauce **120sek**

Tiramisu **95 sek**



## WINEMAKER'S MENU

"Gravad" salmon with pickled mustard seed, watercress emulsion, fritter with lavaret roe & smetana

*NV Mallol-Gantois Brut Reserve, Champagne, France*

Fillet of beef with baked Jerusalem artichoke, oyster mushroom, truffle & duck liver

*2017 Terreno Chianti Classico, Tuscany, Italy  
2015 Terreno Momento Massimo, Tuscany, Italy*

Frozen blue cheese with apricot, breadcrumb & rosemary & vinegar caramel

*2010 Coteaux du Layon Chaume, France*

Roasted brioche with almond, cardamom ice-cream & custard sauce

*2013 Terreno Vin Santo, Tuscany, Italy*


Three courses • 575 sek  
Four courses • 675 sek

Wine package • 440 / 560 sek  
Non-aholic 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  400


Black Bottle Rosé  
2018 100  400

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

Terreno Chianti Classico DOCG  
2017 145 sek  580 sek

Terreno Chianti Classico Riserva DOCG  
2016 160 sek  640 sek

Terreno Chianti Classico ASofia DOCG  
2015  820sek

Bianco Professore IGT  
2017 165 sek  660 sek

Il Momento di Terreno  
120sek  480 sek

Terreno Bianco di Stella  
100  400 sek

Terreno Metodo Classico IGT  
2012  1 360 sek

Terreno Rosato di Toscana Magnum  
2018 145 sek  1 200 sek

Terreno Momento Massimo  
2015 195  780sek

Terreno Vin Santo  
2012 155 sek  940 sek