

## FÖRRÄTTER

Tartar på rödbeta med fikon & burrata **150kr**

Citrongravad hälleflundra me pepparrotsfylld kålrabbi, grön gazpacho, avocado, äpple & gurka **175kr**

Italienska charkuterier, ostar & marinerade oliver **295kr**

## PASTA

Sparrisrisotto med chili, citron, mandel & burrata **125 / 195kr**

Pasta frutti di mare med blåmusslor, scampi, pulpo, rödräka, chili & tomat **215kr**

Pasta med oxfilé, Karl-Johan svamp & pecorino **225kr**

## PIZZA

Bianco med friarelli, fiore di latte, burrata, pinjenötter & tomat **175kr**

Salsiccia E Funghi med tomat, spenat, semitorcad tomat & parmesan **185kr**

## VARMRÄTTER

Bakad torsk med blåmusslor, sandefjordsås & pepparrot **285kr**

Schnitzel på ben med spetskål, ramslökssmör & pommes frites **295kr**

Grillad kalvrostbiff med grön sparris, hjärtsallad, rökt ricotta & sky på parmesan & oliver **310kr**

## DESSERTER

Getost med getmjölkssotbet, kastanjehonung & smörstekt kavring **95kr**

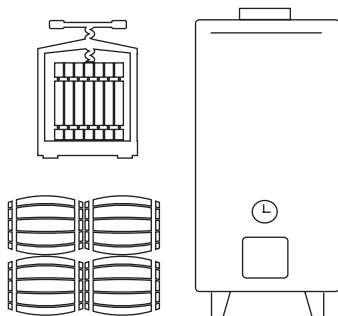
Rabarber med kardemummakaka & vaniljglass **120kr**

Tiramisu **95kr**

Chocklatterrine med passionsfrukter & hallonsorbet **120kr**

KVÄLLENS RÄTT 195 kr

Serveras mellan måndag- torsdag



## WINEMAKER'S MENU

Citrongravad hälleflundra med pepparrotsfylld kålrabbi, grön gazpacho, avocado, äpple & gurka

*2019 Terreno Rosato, Toscana, Italien*

Grillad kalvrostbiff med grön sparris, hjärtsallad, rökt ricotta & sky på parmesan & oliver

*2017 Terreno Chianti Classico DOCG, Toscana, Italien*

Getost med getmjölkssotbet, kastanjehonung & smörstekt kavring

*Kvällens Pet Nat*

Rabarber med kardemummakaka & vaniljglass

*2017 Lenz Moser Trockenbeerenauslese, Burgenland, Österrike*

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 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 Riserva Sillano

2017 175 kr 700 kr

### Terreno Rosato di Toscana

2019 120kr 480 kr

### Terreno Vin Santo

2013 155 kr 940 kr

## STARTERS

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

Halibut with horseradish filled kohl rabi with green gazpacho, avocado & cucumber **175 sek**

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

## PASTA

Asparagus risotto with chili, lemon, almond and burrata **125 / 195 sek**

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

Pasta with beef tenderloin, Karl Johan mushrooms & pecorino **225sek**

## PIZZA

Bianco with friarelli, fiore di latte, burrata, pine nut, & tomato **175 sek**

Salsiccia di Toscana with spinach, fried potatoes, parmesan & chili oil **185 sek**

## MAIN COURSES

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

Schnitzel with point cabbage, ramson butter & french fries **295sek**

Grilled veal with green asparagus, smoked ricotta, oliv & parmesan juice **310sek**

## DESSERTS

Goat cheese with gotmilk sorbet & chestnut honey **95 sek**

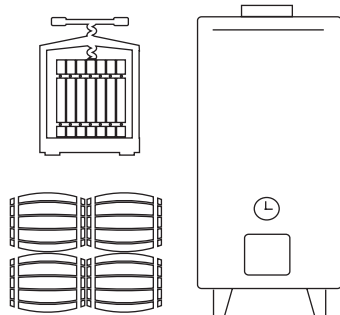
Rhubarb with cardamom cake & vanilla ice-cream **120 sek**

Tiramisu **95 sek**

Chocolate terrine with passion fruite curd & raspberry sorbet **120 sek**

TONIGHTS DISH 195 sek

Served Monday-Thursday



## WINEMAKER'S MENU

Halibut with horseradish filled kohl rabi with green gazpacho, avocado & cucumber

*2019 Terreno Rosato, Toscana, Italy*

Grilled veal with green asparagus, smoked ricotta, oliv & parmesan juice

*2017 Terreno Chianti Classico DOCG, Toscana, Italy*

Goat cheese with gotmilk sorbet & chestnut honey

*Pet Nat*

Rhubarb with cardamom cake & vanilla ice-cream

*2017 Lenz Moser Trockenbeerenauslese, Burgenland, Austria*

Three courses • 585 sek

Four courses • 680 sek

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

THE  
WINERY  
HOTEL

## 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 sek  780sek

### Terreno Riserva Sillano

2017 175 sek  700sek

### Terreno Rosato di Toscana

2019 120 sek  480sek

### Terreno Vin Santo

2012 155 sek  940 sek