

FÖRRÄTTER

Bakade tomater med romesco-kräm, zucchini & basilika **150kr**

Marinerad kammussla & lax med vattenmelon, ingefära & forellrom **175kr**

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

PASTA

Sparrisrisotto med chili, citron, mandel & buffelmozzarella **150 / 195kr**

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

Pasta med kalvfärsbullar, tomatsås, basilika & parmesan **195kr**

PIZZA

Mafioso med stark salami, rucola & chiliolja **185kr**

Pomodorini med tomat, buffelmozzarella & basilika **175kr**

VARMRÄTTER

Bakad rödingfilé med lörrom, brynt smörskum & färskpotatis **315kr**

Grillad entrecôte med friterade lökringar, bearnaisesås & pommes frites **325kr**

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

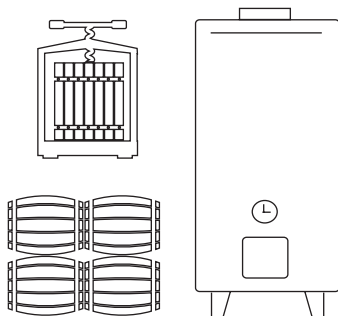
DESSERTER

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

Citronmousse med limemarinerade jordgubbar & jordgubbssorbet **120kr**

Winery Kitchens tiramisu **95kr**

Choklad- & hasselnötsbrownie med kaffeglass & fudgesås **120kr**



WINEMAKER'S MENU

Marinerad kammussla & lax med vattenmelon, ingefära & forellrom

2019 Weingut Brand Riesling Kabinett, Pfalz, Tyskland

Grillad kalvytterfilé med grön sparris, hjärtsallad, rökt ricotta serveras med en sky på parmesan & oliver

2017 Terreno Chianti Classico DOCG, Toscana, Italien

Getost med getmjölksorbet kastanjehonung & smörstekt kavring

Kvällens Pet Nat

Citronmousse med limemarinerade jordgubbar & jordgubbssorbet

2020 Carlin de Paolo Moscato d'Asti, Piemonte, Italien

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
2020 120kr  480 kr

Terreno Vin Santo
2014 155 kr  940 kr



STARTERS

- Baked tomatoes with romesco crême, zucchini & basil **150 sek**
- Marinated scallop & salmon with water lemon, ginger & trout roe **175 sek**
- Italian charcuterie, cheese & marinated olives **295 sek**

PASTA

- Asparagus risotto with chili, lemon, almond & buffalo mozzarella **150 / 195 sek**
- Pasta frutti di mare with mussels, scampi, pulpo, chili & tomato **215 sek**
- Pasta with veal meatballs, tomato sauce, basil & parmesan **195 sek**

PIZZA

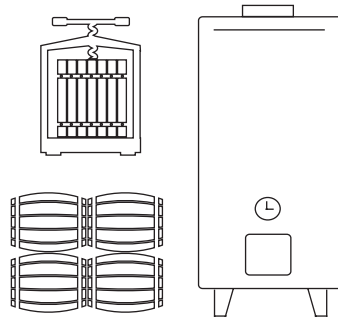
- Mafioso with salami, rocket salad & chili oil **185 sek**
- Pomodorini with tomato, mozzarella & basil **175 sek**

MAIN COURSES

- Baked char with bleak roe, browned butter foam & potatoes **315 sek**
- Grilled entrecôte with deep fried onion, bearnaise sauce & pommes frites **325 sek**
- Grilled veal with green asparagus, smoked ricotta, olive & parmesan jus **310 sek**

DESSERTS

- Goat cheese with goat milk sorbet & chestnut honey **95 sek**
- Lemon mousse with lime marinated strawberry & strawberry sorbet **120 sek**
- Winery Kitchens tiramisu **95 sek**
- Chocolate & hazelnut brownie with coffee ice cream & fudge sauce **120 sek**



WINEMAKER'S MENU

Marinated scallop & salmon with water lemon, ginger & trout roe

2019 Weingut Brand Riesling Kabinett, Pfalz, Germany

Grilled veal with green asparagus, smoked ricotta, olive & parmesan jus

2017 Terreno Chianti Classico DOCG, Tuscany, Italy

Goat cheese with goat milk sorbet & chestnut honey

Tonights Pet Nat

Lemon mousse with lime marinated strawberry & strawberry sorbet

2020 Carlin de Paolo Moscato d'Asti, Piedmont, Italy

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 100 400

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
2020 120 sek 480sek

Terreno Vin Santo
2014 155 sek 940 sek