

FÖRRÄTTER

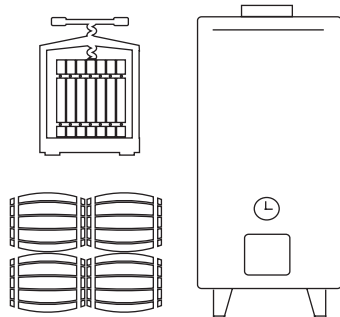
- Svampsmörgås med picklade kantareller, gruyère, fikon & riven rökt ricotta **165kr**
- Pilgrims musslor med jordärtskockkräm, forellrom & kantareller **175kr**
- Italienska charkuterier, ostar & marinerade oliver **295kr**

VARMRÄTTER

- Grillad uerfilé med bakad tomat, saffranspicklad fänkål & bouillabaisse **315kr**
- Grillad entrecôte med tellicherry peppargräddsås, potatisgratäng & färska bönor **335kr**
- Hjortinnanlår med bakad portabello, brysselkål & portvinssås **310kr**
- Confiterat anklår med linsragù, portvinssås & pommes **235kr**
- Pumparisotto med rostad pumpa, rostade pumpafrön & salvia **160/205kr**

DESSERTER

- Gruyèreriavioli med aprikos, brynt smör, rostade hasselnötter & tryffel **95kr**
- Bakade höstäpplen med karamellglass & bryntsmör madeleinekaka **120kr**
- Winery Kitchens tiramisù **95kr**
- Chokladganache med banankaka & bananglass **120kr**



WINEMAKER'S MENU

Pilgrims musslor med jordärtskockkräm, forellrom & kantareller

2018 Arnoux Initial Arbois Chardonnay, Jura, France

Hjortinnanlår med bakad portabello, brysselkål & portvinssås

2017 Terreno Chianti Classico DOCG, Toscana, Italien

Gruyèreriavioli med aprikos, brynt smör, rostade hasselnötter & tryffel

NV Moretto Lambrusco Sempredon, Emilia Romagna, Italy

Bakade höstäpplen med karamellglass & bryntsmör madeleinekaka

2016 Ch. La Rame Tradition, Bordeaux, Frankrike

Tre rätter • 585kr
Fyra rätter • 680kr

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



VÅRA VINER

THE WINERY HOTEL

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



TERRENO

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


VÅRT PRESTIGEBUBBEL

- Terreno Metodo Classico
2012  1 360 kr

VITT VIN

- 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

RÖTT VIN

- 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**

MAIN COURSES

- Grilled redfish with baked tomato, saffron pickled fennel & bouillabaisse **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**
- Confit duck with lentil ragout, port wine sauce and french fries **235 sek**
- Pumpkin risotto with roasted pumpkin seeds & sage **160/205 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

2018 Arnoux Initial Arbois Chardonnay, Jura, France

Venison with brussels sprouts baked portabella & port wine sauce

2017 Terreno Chianti Classico DOCG, Tuscany, Italy

Gruyèreravioli with apricot, browned butter, roasted hazelnuts & truffle

NV Moretto Lambrusco Semprebbon, Emilia Romagna, Italy

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

THE WINERY HOTEL

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

TERRENO

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