

FÖRRÄTTER

Burrata med semitorkade tomater, basilika & olivolja **145kr**

Creme Ninon med kammussla & regnbåge **165kr**

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

VARMRÄTTER

Burratasallad med bakade tomater, capris & senapsdressing **225kr**

Risotto med friterad kronärskocka, tomat, mandel & parmesan **225kr**

Odlad hälleflundra med räkor, pepparrot, brynt smör & färskpotatis **345kr**

Flankstek på grillat surdegsbröd med dragonmajonnäs, picklad lök & friterad potatis **235kr**

Grillad kalventrecoté med hjärtsallad, gojibärssalsa & chimichurri **295kr**

SIDE ORDER

Pommes Frites **45 kr**

Trädgårdssallad **45kr**

DESSERTER

Chèvre med hallon & rosmarinshonung **120kr**

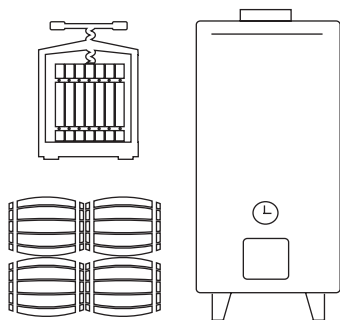
Jordgubbspannacotta med citrusglass **135kr**

Rulltårta med mockakräms & salt karamellglass **130kr**

Citronkaka med rabarber **105kr**

Allergisk?

Berätta för oss om du har några allergier som vi behöver känna till.



WINEMAKER'S MENU

Creme Ninon med kammussla & regnbåge

2016 Materne Haegelin Cremant d'Alsace, Frankrike

Grillad kalventrecoté med hjärtsallad, gojibärssalsa & chimichurri

2021 Terreno Rosato di Toscana & 2018 Terreno Chianti Classico DOCG, Toscana,

Chèvre med hallon & rosmarinshonung

NV Fattoria Moretto Lambrusco Semprebion Amabile, Emilia-Romagna, Italien

Jordgubbspannacotta med citrusglass

2013 Monticino Rosso Albana di Romagna Passito, Emilia-Romagna, Italien

Tre rätter 575kr
Fyra rätter 695 kr

Vinpaket • 495 / 685 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


TERRENO


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

VÅRT PRESTIGEBUBBEL

Terreno Metodo Classico
2013  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
2021 125 kr  500 kr

RÖTT VIN

Il Momento di Terreno IGT
2019 120 kr  480 kr

Terreno Chianti Classico DOCG
2018 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 Vinsanto del Chianti Classico
2010 195 kr  975 kr

STARTERS

Burrata with semi-dried tomatoes, basil & olive oil **145sek**

Crème Ninon with scallop & rainbow trout **165sek**

Italian charcuteries, cheeses & marinated olives **295 sek**

MAIN COURSES

Burrata salad with baked tomatoes, capers & mustard dressing **225 sek**

Risotto with fried artichoke, tomato, almond & parmesan **225 sek**

Halibut with prawns, horseradish, browned butter & new potatoes **345sek**

Flank steak on sourdough bread with tarragon mayonnaise, pickled onion & deep fried potatoes **235 sek**

Grilled veal entrecôte with goji berry salsa, roasted little gem lettuce & chimichurri **295sek**

SIDE ORDER

Pommes Frites **45sek**

Garden Salad **45sek**

DESSERTS

Chèvre with raspberry & rosemary honey **120sek**

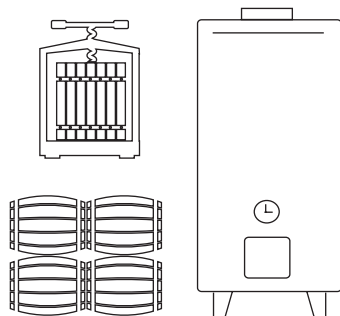
Strawberry pannacotta with lemon ice cream **135 sek**

Swiss roll with coffee cream & salty caramel ice cream **130 sek**

Lemon cake with rhubarb **105 sek**

Allergies?

Please let us know if you have any allergies that we need to know about.



WINEMAKER'S MENU

Crème Ninon with scallop & rainbow trout

2016 Materne Haegelin Cremant d'Alsace, France

Grilled veal entrecôte with goji berry salsa, roasted little gem lettuce & chimichurri

2021 Terreno Rosato di Toscana & 2018 Terreno Chianti Classico DOCG, Tuscany, Italy

Chèvre with raspberry & rosemary honey

NV Fattoria Moretto Lambrusco Sempredon Amabile, Emilia-Romagna, Italy

Strawberry pannacotta with lemon ice cream

2013 Monticino Rosso Albana di Romagna Passito, Emilia-Romagna, Italy

Three courses 575 sek
Four Courses 695 sek

Wine package • 495 / 685 sek
Non-alcoholic package • 240 / 320 sek



OUR WINES

THE WINERY HOTEL

In our in-house winery in the lobby wine is made from handpicked Tuscan grapes. Here is a great opportunity to get an insight into the craftsmanship of our winemaking.

Winery Red

2018 100 sek — 400 sek

TERRENO

In the Chianti Classico wine district in Tuscany the Ruhne family craft truly artisanal wines where innovation and tradition meet in one and the same bottle.

OUR PRESTIGE SPARKLING

Terreno Metodo Classico

2013 — 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

2021 125 sek — 500 sek

RED WINE

Il Momento di Terreno

2019 120 sek — 480 sek

Terreno Chianti Classico DOCG

2018 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 Vinsanto del Chianti Classico

2010 195 sek — 975 sek