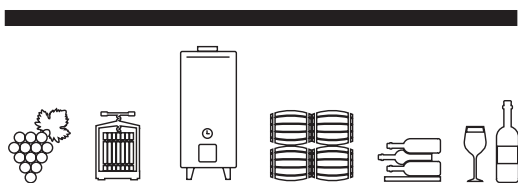


# LET THE WINE DECIDE

You are now in good hands. Let yourself be guided through a gastronomic experience where the passion for the wine is in focus. Choose from three menus based on wines we have selected for you. Harmonious transitions between the wines and the food they are served with will take you through appetizer, main course, cheese and dessert. Enjoy as many dishes as you want and choose them from the same menu. Sit back now and let us make your evening exciting, educational and enjoyable.



## THE DESIGN MENU



FOIE GRAS  
Brioche | Jerusalem artichoke | Truffle  
**2016 PREISINGER KIESELSTEIN  
ZWEIGELT, BURGENLAND, ÖSTERRIKE**

COD  
Spinach | Västerbotten cheese | Trout roe  
**2006 SZEREMLEY KEKNYELÜ, BADACSONY,  
HUNGARY**

SVEDJANS CHEESE  
Cloudberry | Mache salad | Balsamico  
**2014 MISAL SINJORINA DEMI SEC,  
ISTRIA, CROATIA**

CHOCOLATE  
Coffee | Almond | Mascarpone  
**2013 LA COSA THE THING,  
CASTILLA DE LEON DO, SPAIN**

Two courses 530 - Three courses 665 - Four courses - 755  
Two wines 320 - Three wines 480 - Four wines - 550



## WINEMAKER'S MENU

PUMPKIN  
Carrot | Lobster | Orange  
**2016 ROTSCHEFER RIESLING  
KABINETT, MOSEL, GERMANY**

PORK  
Celeriac | Apple | Lardo  
**2016 IL MOMENTO DI  
TERRENO, TUSCANY IGT, ITALY**

SVEDJANS CHEESE  
Cloudberry | Mache salad | Balsamico  
**2013 SIMON SAUTERNES,  
SAUTERNES AOP, FRANCE**

MANDARIN  
Cream | Vanilla | Hazelnut  
**2016 HELMUT LANG EISWEIN CUVÉE,  
BURGENLAND, AUSTRIA**

Two courses 440 - Three courses 550 - Four courses - 640  
Two wines 300 - Three wines 440 - Four wines - 560



## THE URBAN MENU SELECTION BY TERRENO OUR VINEYARD IN TUSCANY

BEETROOT  
Goat cheese | Honey | Walnut  
**2017 TERRENO VERMENTINO,  
TUSCANY IGT, ITALY**

POTATO DUMPLING  
Apple | Cabbage | Hazelnut  
**THE WINERY RED BLEND 4, SOLNA,  
SWEDEN**

SVEDJANS CHEESE  
Cloudberry | Mache salad | Balsamico  
**2012 TERRENO VIN SANTO,  
TUSCANY DOC, ITALY**

PINEAPPLE  
Coconut | Passion fruit | Vanilla  
**TERRENO GRAPPA DI TOSCANA, ITALY**

Two courses 325 - Three courses 425 - Four courses - 515  
Two wines 280 - Three wines 450 - Four wines - 550

The flavors of the wine lay the groundwork for the food on the plate. First, the wine is chosen and then the food is prepared. This creates the most memorable combinations of flavors. Expect harmony, balance and sometimes unexpected taste contrasts. And of course, we would love to tell you more about how the food on your plate and the wine in your glass were combined to raise each other to a new level.