

## FÖRRÄTTER I STARTERS

- Rödbetstartar med grillat fikon, rostad portabello, picklad kantarell och balsamico **195**  
*Beetroot tartare with grilled fig, roasted portobello, pickled chanterelle and balsamic*
- Sojamarinerad hamachi med ingefära, koreansk chilimajonnäs och norikrisp **205**  
*Soy-marinated hamachi with ginger, Korean chili mayonnaise and nori crisp*
- Svampfylld kroppkaksrulle med picklad svamp, lingon, brynt smör och rostade Marconamandlar **185**  
*Mushroom dumpling roll with pickled mushroom, lingonberries, browned butter and roasted Marcona almonds*
- Rökt ankbröst med pepparrotsemulsion, syrat äpple, senapsfrön och lingon **205**  
*Smoked duck breast with horseradish emulsion, fermented apple, mustard seeds and lingonberries*

## VARMRÄTTER I MAIN COURSES

- Helrostad blomkål med Gotlandslinser i smörsås, stekt svamp, citronfärskost och tryffel **295**  
*Whole roasted cauliflower with Gotland lentils in butter sauce, fried mushrooms, lemon cream cheese and truffle*
- Halstrad gös med kräftmousseline, confiterad potatis, bouillabaisse-sås och aioli **345**  
*Seared pike-perch with crayfish mousseline, confit potatoes, bouillabaisse sauce and aioli*
- Friterad kolja med picklade grönsaker, grillad citron, pommes frites och tartarsås **285**  
*Battered haddock with pickled vegetables, grilled lemon, French fries and tartar sauce*
- Kycklingballotine med vinkokt spetskål, äpple, rotselleripuré och dragonvelouté **315**  
*Chicken ballotine with wine-cooked pointed cabbage, apple, celeriac purée and tarragon velouté*
- Lammytterfilé med ungsbakade betor, italiensk Janssons frestelse och rödvinssås **315**  
*Lamb loin with oven-baked beetroots, potato gratin with anchovy and red wine sauce*

## WINEMAKER'S MENU

**Sojamarinerad hamachi med ingefära, koreansk chilimajonnäs och norikrisp**

*Soy-marinated hamachi with ginger, Korean chili mayonnaise and nori crisp*  
2022 Weingut Leitz Rudesheim Riesling Trocken, Rheingau, Germany

**Kycklingballotine med vinkokt spetskål, äpple, rotselleripuré och dragonvelouté**

*Chicken ballotine with wine-cooked pointed cabbage, apple, celeriac purée and tarragon velouté*  
2019 Terreno Chianti Classico, Tuscany, Italy

**Gruyère med torkad frukt, rostad brioche och rostade Marconamandlar**

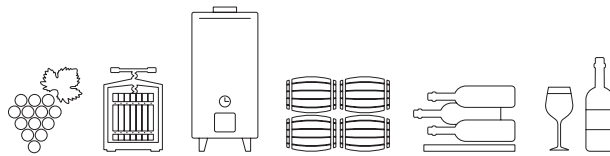
*Gruyère with dried fruits, toasted brioche and roasted Marcona almonds*  
S.A. Château d'Arlay Macvin Blanc, Jura, France

**Choklad- och päronbrownie med saltkaramellglass och smulade hasselnötter**

*Chocolate and pear brownie with salted caramel ice cream and hazelnut crunch*  
S.A. Barbeito Boal Reserva, Madeira, Portugal

**Menyalternativ: 3 rätter 650 | 4 rätter 785    Vinpaket: 3 Viner 495 | 4 Viner 635**





## MOUSSERANDE VIN | SPARKLING WINE

2014 Terreno Quattro Sorelle Metodo Classico, Tuscany, Italy	- / 995
S.A. Perelada Cava Brut, Penedès, Spain	125/595
S.A. Charles Heidsieck Brut Réserve, Champagne, France	175/950

## VITT VIN | WHITE WINE

S.A. Terreno Bianco di Stella, Tuscany, Italy	125/550
2020 Terreno Otto di Sillano, Tuscany, Italy	150/650
2022 Terreno Bianco Professore, Tuscany, Italy	175/750
2022 Weingut Leitz Rüdesheim Riesling Trocken, Rheingau, Germany	160/695
2018 Markus Molitor Ürziger Würzgarten Riesling Kabinett, Mosel, Germany	175/750
2022 Domäne Wachau Grüner Veltliner Federspiel, Wachau, Austria	150/650
2019 La Chablisienne Chablis, Chablis, France	175/750
2021 Jean Loron Bourgogne Chardonnay, Burgundy, France	160/695

## ROSÉVIN | ROSÉ WINE

2022 Terreno Rosato di Toscana, Tuscany, Italy	125/550
--	---------

## RÖTT VIN | RED WINE

2020 Winery Red, Solna, Sweden	125/550
2021 Il Momento di Terreno, Tuscany, Italy	125/550
2019 Terreno Chianti Classico, Tuscany, Italy	160/695
2019 Terreno Chianti Classico Riserva, Tuscany, Italy	185/795
2017 Terreno Chianti Classico ASofia, Tuscany, Italy	- / 950
2017 Terreno Chianti Classico Riserva Sillano, Tuscany, Italy	- / 950
2016 Terreno Momento Massimo, Tuscany, Italy	- / 950
2022 Domaine du Trapadis Côtes-du-Rhône Blovac, Rhône, France	150/650
2021 Jérôme Arnoux Côtes du Jura Tradition, Jura, France	160/695
2022 Domaine Roux Pinot Noir Les Cotilles, Burgundy, France	150/650
2020 Guido Mazzarello Nebbiolo d'Alba, Piemonte, Italy	160/695
2019 Fratelli Revello Barolo, Piemonte, Italy	250/1100
2017 Viña Pedrosa Reserva, Ribera del Duero, Spain	250/1100

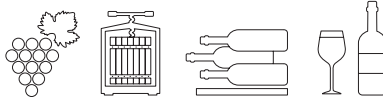
## ÖL & CIDER | BEER & CIDER

Menabrea, Birra Bionda	4,8%   33 cl	80
Nynäshamns Ångbryggeri, Landsort Lager	5,3%   50 cl	110
Roslags Näsby Bryggeri, Galoppen IPA	6,3%   33 cl	95
Roslags Näsby Bryggeri, F2 Pale Ale	4,8%   33 cl	95
Galipette, Cidre Brut	4,5%   33 cl	85

## ALKOHOLFRIIT | NON-ALCOHOLIC

Coca Cola   Coca Cola Zero   Fanta   Sprite	35
San Pellegrino Limonata	45
Hammars läsk, Passionsfrukt   Hallon   Krusbär	35
Menabrea 0,0%   Easy Rider Bulldog IPA 0,4%   Galipette Cidre 0,3%	45
Virke, Lingon & Blåbär 0,0%	85
Alkoholfritt vin eller mousserande / <i>Non-alcoholic still or sparkling wine</i>	85





## DESSERTMENY | DESSERT MENU

<b>Gruyère med torkad frukt, rostad brioche och rostade Marconamandlar</b>	<b>145</b>
<i>Gruyère with dried fruits, toasted brioche and roasted Marcona almonds</i>	
<i>S.A. Château d'Arlay Macvin Blanc, Jura, France</i>	<b>155</b>
<b>Choklad- och päronbrownie med saltkaramellglass och smulade hasselnötter</b>	<b>135</b>
<i>Chocolate and pear brownie with salted caramel ice cream and hazelnut crunch</i>	
<i>S.A. Barbeito Boal Reserva, Madeira, Portugal</i>	<b>175</b>
<b>Tarte Tatin med vaniljglass</b>	<b>145</b>
<i>Tarte Tatin with vanilla ice cream</i>	
<i>2005 Château Tirecul la Gravière, Monbazillac, France</i>	<b>155</b>
<b>Tiramisu</b>	<b>125</b>
<i>2007 Terreno Vin Santo del Chianti Riserva, Tuscany, Italy</i>	<b>195</b>
<b>Chokladtryffel</b>	<b>40</b>
<i>Chocolate truffle</i>	
<b>Chokladtryffel, espresso och Terreno Grappa di Toscana 3 cl</b>	<b>165</b>
<i>Chocolate truffle, espresso and Terreno Grappa di Toscana</i>	

### SÖTA VINER | SWEET WINES

2007 Terreno Vin Santo del Chianti Riserva, Tuscany, Italy 37,5 cl	<b>995</b>
1997 Taylor's Vintage Port, Douro, Portugal 75 cl	<b>1 900</b>
S.A. Château d'Arlay Macvin Blanc, Jura, France 37,5 cl	<b>695</b>
2005 Château Tirecul la Gravière, Monbazillac, France 50 cl	<b>795</b>
1997 Château d'Yquem, Sauternes, France 75 cl	<b>6 900</b>

### KAFFEDRINKAR | COFFE DRINKS

Irish Coffee Tullamore Dew	<b>160</b>
Leonard Sachs Kahlua, Grand Marnier	<b>160</b>
Italian Coffee Galliano	<b>160</b>
Espresso Martini Vodka, Kahlua	<b>160</b>

