FÖRRÄTTER

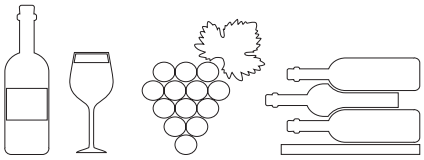
Vit sparris med violemulsion, kavringssmul och forellrom	**225**
Carpaccio på hälleflundra med senapsfrön, picklad rödlök och ramslöksemulsion	**215**
Nässelsoppa med pärlhönefylld ravioli, spritärtor, vinpärlor och bakad äggula	**205**
Tartar på hjortinnanlår med sojagravad äggula, tahinimajonnäs, picklad lök och riskrisp	**195**

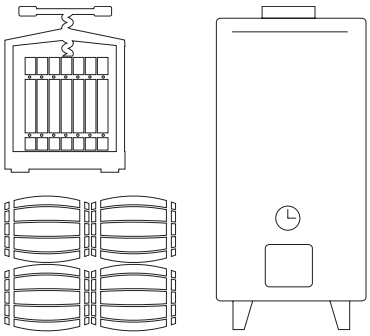
VARMRÄTTER

Grillad kålrabbi med ärtbearnaise-sås, Johannasallad och friterad potatis	**285**
Regnbåge med vårlök, grön sparris, hollandaiseskum, potatisbakelse med Kalixlöjrom	**325**
1/1 Tartar på hjortinnanlår med sojagravad äggula, tahinimajonnäs, picklad lök, riskrisp och pommes frites	**295**
Lammytterfilé med grillad grön sparris, kronärtskockskrokett och tapenade	**335**
Grillad kalventrecôte med Pommes-Dauphine, grillad gemsallad, parmesanmajonnäs och rödvinssås	**355**

DESSERTER

Getosterrine med hasselnötsströssel, honeycomb och rödbeta	**140**
Mangomousse med choklad och kiwisorbet	**140**
Mocca-semifreddo med saltrostade nötter och fudgesås	**135**
Tiramisu	**125**
Chokladtryffel	**40**





WINEMAKER'S MENU

Vit sparris med violemulsion, kavringssmul och forellrom

2022 Weingut Richter Riesling Trocken, Mosel, Tyskland

Lammytterfilé med grillad grön sparris, kronärtskockskrokett och tapenade

2019 Terreno Chianti Classico, Toscana, Italien

Getosterrine med hasselnötsströssel, honeycomb och rödbeta

2018 Weingut Bründlmayer Grüner Veltliner Alte Reben Auslese, Langenlois, Österrike

Mangomousse med choklad och kiwisorbet

2022 Donnafugata Kabir Moscato di Pantelleria, Pantelleria, Italien

Menyalternativ	
3 rätter	**685**
4 rätter	**820**
Vinpaket	
3 Viner	**495**
4 Viner	**635**

THE WINERY HOTEL

TERRENO
CHIANTI CLASSICO

VÅRA VINER

THE WINERY HOTEL

I hotellets lobby har vi ett fullt utrustat vineri där vi gör vin på handplockade druvor från vår vingård Terreno i Toscana. Här kan du lära dig mer om hantverket bakom en flaska vin.

Winery Red
2019 **125/500**

TERRENO

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

VÅRT MOUSSERANDE VIN

Terreno Quattro Sorelle Metodo Classico
2014 **– /995**

VITT VIN

Terreno Bianco di Stella
S.A. **125/500**

Terreno Otto di Sillano IGT
2020 **150/600**

Terreno Bianco Professore IGT
2021 **175/700**

ROSÉVIN

Terreno Rosato di Toscana IGT
2022 **125/500**

RÖTT VIN

Il Momento di Terreno IGT
2021 **125/500**

Terreno Chianti Classico DOCG
2019 **150/600**

Terreno Chianti Classico Riserva DOCG
2017 **175 /700**

Terreno Chianti Classico ASofia DOCG
2017 **– /800**

Terreno Chianti Classico Riserva Sillano DOCG
2017 **– /800**

Terreno Momento Massimo IGT
2016 **– /1 050**

DESSERTVIN

Terreno Vin Santo del Chianti Classico DOC
2013 **195/975**

VID ALLERGIER, FRÅGA GÄRNA PERSONALEN.

STARTERS

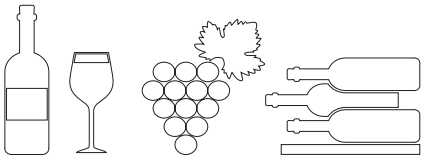
White asparagus with violet emulsion, rye breadcrumbs and trout roe	**225**
Carpaccio of halibut with mustard seeds, pickled red onion and wild garlic emulsion	**215**
Nettle soup with guniea-fowl filled ravioli, French peas, wine pearls and baked egg yolk	**205**
Venison tartare with soy-cured egg yolk, tahini mayonnaise, pickled onion and rice crisp	**195**

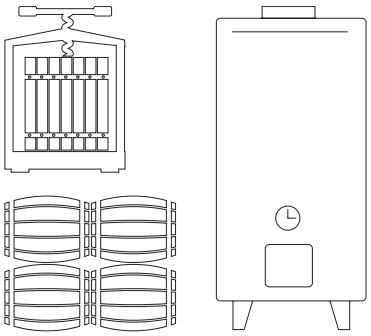
MAIN COURSES

Grilled kohlrabi with pea bearnaise sauce, Johanna salad and deep-fried potatoes	**285**
Rainbow trout with spring onion, green asparagus, hollandaise foam, bleak roe from Kalix and mashed new potatoes	**325**
1/1 Venison tartare with soy-cured egg yolk, tahini mayonnaise, pickled onion, rice crisp and French fries	**395**
Lamb sirloin with grilled green asparagus, artichoke croquette and tapenade	**335**
Grilled veal entrecôte with Pommes Dauphine, grilled gem lettuce, parmesan mayonnaise and red wine sauce	**355**

DESSERTS

Goat cheese terrine with hazelnut sprinkles, honeycomb and beetroot	**140**
Mango mousse with chocolate and kiwi sorbet	**140**
Mocha semifreddo with salt-roasted nuts and fudge sauce	**135**
Tiramisu	**125**
Chocolate truffle	**40**





WINEMAKER'S MENU

White asparagus with violet emulsion, rye breadcrumbs and trout roe

2022 Weingut Richter Riesling Trocken, Mosel, Germany

Lamb sirloin with grilled green asparagus, artichoke croquette and tapenade

2019 Terreno Chianti Classico, Toscana, Italy

Goat cheese terrine with hazelnut sprinkles, honeycomb and beetroot

2018 Weingut Bründlmayer Grüner Veltliner Alte Reben Auslese, Langenlois, Austria

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Mango mousse with chocolate and kiwi sorbet

2022 Donnafugata Kabir Moscato di Pantelleria, Pantelleria, Italy

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Menu options	
Three courses	**685**
Four courses	**820**
Wine package	
Three Wines	**495**
Four Wines	**635**

THE WINERY HOTEL

TERRENO
CHIANTI CLASSICO

OUR WINES

THE WINERY HOTEL

In our urban winery in the lobby wine is made from handpicked grapes from our vineyard Terreno in Toscana, Italy. Here is a great opportunity to get an insight into the craftmanship of our winemaking.

Winery Red
2019 **125/500**

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 SPARKLING WINE

Terreno Quattro Sorelle Metodo Classico
2014 **– /995**

WHITE WINE

Terreno Bianco di Stella
S.A. **125/500**

Terreno Otto di Sillano IGT
2020 **150/600**

Terreno Bianco Professore IGT
2021 **175/700**

ROSÉ WINE

Terreno Rosato di Toscana IGT
2022 **125/500**

RED WINE

Il Momento di Terreno IGT
2021 **125/500**

Terreno Chianti Classico DOCG
2019 **150/600**

Terreno Chianti Classico Riserva DOCG
2017 **175/700**

Terreno Chianti Classico ASofia DOCG
2017 **– /800**

Terreno Chianti Classico Riserva Sillano DOCG
2017 **– /800**

Terreno Momento Massimo IGT
2016 **– /1 050**

DESSERT WINE

Terreno Vin Santo del Chianti Classico DOC
2013 **195/975**

IN CASE OF ALLERGIES, PLEASE ASK THE STAFF.