STARTERS

White asparagus with bleak roe 225 from Bottenviken, sauce hollandaise and herb crunch

Salmon and scallop ceviche 185 with water melon, coriander and soy caviar

White asparagus soup with egg, 160 pommes allumettes and truffle

Tartar of veal with baked eggyolk, 165 deep-fried capers, pickled onion and ramson mayonnaise

MAIN COURSES

Gnocchi with roasted green 265 asparagus, spigarello, almond and ramson pesto

Swedish char with Mediterranean 315 salad, cauliflower and chorizo

Grilled local fish with salmon and 325 scallop mousseline, saffron fennel and sauce bouillabaisse

Tartar of veal with baked eggvolk, 290 deep-fried capers, pickled onion, salad from Johannas, pommes frites and ramson mayonnaise

Herb fried veal with spring 335 vegetables, potato croquette and roasted garlic butter

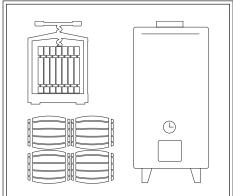
DESSERTS

Lemon semifreddo

Chocolate truffle

Cheese from Jürss dairy 130 with tomato compote Rhubarb with Madeleine cake, 135 lemongrass icecream and browned butter snow Chocolate truffle cake with coffee 135 icecream and roasted hazelnuts





WINEMAKER'S MFNU

White asparagus with bleak roe from Bottenviken, sauce hollandaise and herb crunch

2021 Terreno Rosato di Toscana IGT, Tuscany, Italy

Swedish char with Mediterranean salad. cauliflower and chorizo

2019 Terreno Bianco Professore IGT, Tuscany, Italy

> Cheese from Jürss dairy with tomato compote

2018 Vingården i Klagshamn Nordic Light, Skåne, Sweden

Rhubarb with Madeleine cake, lemon grass icecream and browned butter snow

2020 Donnafuaata Passito di Pantelleria Ben Ryé, Sicily, Italy

Menu options Three courses

Four courses **790** Wine package Three Wines 495

Four Wines 635



115

35



670

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 120 / 450

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 Metodo Classico 2013 -/1360

WHITE WINE

Terreno Bianco di Stella S.A. 120 / 450

Terreno Vermentino

2010 145/580

Terreno Bianco Professore IGT

2020 175 / 700

ROSÉ WINE

Terreno Rosato di Toscana IGT 2022 125/500

RED WINE

Il Momento di Terreno IGT

2020 125/500

Terreno Chianti Classico DOCG

2018 150/600

Terreno Chianti Classico Riserva DOCG 2018 175 / 700

Terreno Chianti Classico Riserva Sillano DOCG

2017 175 / 700

Terreno Chianti Classico ASofia DOCG 2016 -/950

Terreno Momento Massimo IGT

2015 **-/1050**

DESSERT WINE

Terreno Vin Santo del Chianti Classico DOC

2010 195 / 975