

## FÖRRÄTTER

- Tartar på rödbeta med fikon & burrata **150kr**
- Gravad lax med picklade senapskorn, vattenkrosse-emulsion samt en struva med smetana & sikrom **175kr**
- Italienska charkuterier, ostar & marinerade oliver **295kr**

## PASTA

- Risotto med blomkål & tryffel **125 / 195kr**
- Pasta frutti di mare med blåmusslor, scampi, pulpo, rödräka, chili & tomat **215kr**
- Pasta arrabiatta med salsiccia, Nduja & rostad broccoli **200kr**

## PIZZA

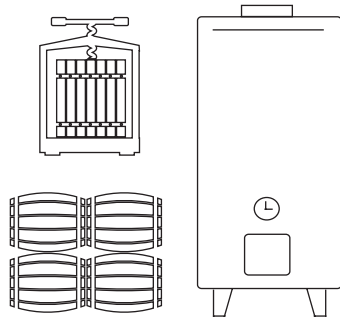
- Verdura med grillade grönsaker **155kr**
- Mafioso med stark salami, oliver, chiliolja & ruccola **155kr**

## VARMRÄTTER

- Bakad torsk med blåmusslor, sandefjordsås & pepparrot **285kr**
- Osso buco med vita bönor, torkade tomater & gremolata **250kr**
- Oxfile med bakade jordärtskockor, krispig ostronskivling, riven tryffel & anklaver **310kr**

## DESSERTER

- Fryst Sörmlands ädel med aprikos, rågbröd & rosmarin & vinägerkola **95kr**
- Apelsinglass med bryntsmör-Madeleine, krossade drömmar & chokladsås **120kr**
- Tiramisu **95kr**



## WINEMAKER'S MENU

Gravad lax med picklade senapskorn, vattenkrosseemulsion serveras med en struva med sikrom & smetana  
*2016 Le Schlouk, Alsace, Frankrike*

Oxfile med bakade jordärtskockor, krispig ostronskivling, riven tryffel & anklaver

*2015 Terreno Momento Massimo, Toscana IGT, Italien*

Fryst Sörmlands ädel med aprikos, rågbröd & rosmarin & vinägerkola

*NV Macvin, Jura, Frankrike*

Apelsinglass med bryntsmör-Madeleine, krossade drömmar & chokladsås

*2013 Terreno Vin Santo, Toscana, Italien*

Tre rätter • 575 kr  
Fyra rätter • 675 kr

Vinpaket • 440 / 560 kr  
Alkoholfritt dryckespaket • 240 / 320 kr




## VÅRA VINER

*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 95 kr  380 kr


Black Bottle Rosé  
2018 95 kr  380 kr


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

Terreno Chianti Classico DOCG  
2017 145 kr  580 kr

Terreno Chianti Classico Riserva DOCG  
2016 155 kr  620 kr

Terreno Chianti Classico ASofia DOCG  
201 175 kr  700 kr

Bianco Professore IGT  
2018 155 kr  620 kr

Il Momento di Terreno  
115 kr  460 kr

Terreno Bianco di Stella  
95 kr  380 kr

Terreno Rosato di Toscana Magnum  
2018 145 kr  1 200 kr

Terreno Momento Massimo  
2015  1 360 kr

Terreno Vin Santo  
2013 145 kr  900 kr

## STARTERS

Beetroot tartar with figs & burrata **150sek**

"Gravad" salmon with pickled mustard seed, watercress emulsion, fritter with lavaret roe & smetana **175 sek**

Italien charcuterie, cheese & marinate olivs **295sek**

## PASTA

Risotto with cauliflower & truffle **125 / 195 sek**

Pasta frutti di mare with mussels, scampi, pulpo, chili & tomato **215 sek**

Pasta arrabbiata with salsiccia, Nduja & roasted broccoli **200sek**

## PIZZA

Verdura with grilled vegetable **155 sek**

Mafioso with salami, rocket salad & chili oil **155 sek**

## MAIN COURSES

Baked Cod with mussels, "sanderfjord" sauce & horseradish **285sek**

Osso buco with beans, tomatoes & gremolata **250sek**

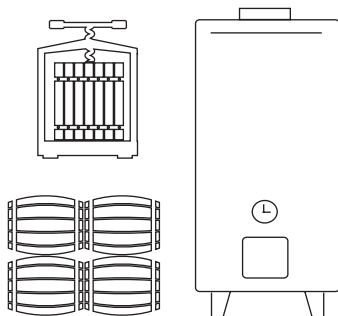
Fillet of beef with baked Jerusalem artichoke, oyster mushroom, truffle & duck liver **310sek**

## DESSERTS

Frozen blue cheese with apricot, breadcrumb & rosemary & vinegar caramel **95 sek**

Orange ice cream with browned butter Madeleine, crushed dream cookies & chocolate sauce **120sek**

Tiramisu **95 sek**



## WINEMAKER'S MENU

"Gravad" salmon with pickled mustard seed, watercress emulsion, fritter with lavaret roe & smetana

*2016 Le schlouk, Alsace, France*

Fillet of beef with baked Jerusalem artichoke, oyster mushroom, truffle & duck liver

*2015 Terreno Momento Massimo, Toscana IGT, Italy*

Frozen blue cheese with apricot, breadcrumb & rosemary & vinegar caramel

*NV Macvin, Jura, France*

Orange ice cream with browned butter Madeleine, crushed dream cookies & chocolate sauce

*2013 Terreno Vin Santo, Toscana, Italy*

Three courses • 575 sek  
Four courses • 675 sek

Wine package • 440 / 560 sek  
Non-alcoholic package • 240 / 320 sek

THE  
WINERY  
HOTEL


## OUR WINES

*In the hotel lobby we have our in-house winery where we make wine from grapes from Tuscany. A great place to learn more about the craftsmanship behind the bottle.*

Winery Red  
2018 95 sek  380 kr


Black Bottle Rosé  
2018 95 sek  380 kr

*In the wine district Chianti Classico in Tuscany, the Ruhne family makes quality wines where innovation and tradition meet - in the same bottle.*

Terreno Chianti Classico DOCG  
2017 145 sek  580 sek

Terreno Chianti Classico Riserva DOCG  
2016 155 sek  620 sek

Terreno Chianti Classico ASofia DOCG  
2015 175 sek  700 sek


Bianco Professore IGT  
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Il Momento di Terreno  
115 sek  460 sek

Terreno Bianco di Stella  
95 sek  380 sek

Terreno Rosato di Toscana Magnum  
2018 145 sek  1 200 sek

Terreno Momento Massimo  
2015  1 360 sek

Terreno Vin Santo  
2012 195 sek  1 050 sek