

FÖRRÄTTER

Plättar med citrongravad lax,
gurka, forellrom & västerbottensost **165 kr**

Bläckfiskcarpaccio med chorizo-
majonnäs, marconamandlar
& krutonger **175 kr**

Färskostravioli med bondböner,
spritärtor & grön ärtsoppa **135 kr**

PASTA

Risotto med kantareller
& friterad salvia **135 / 175 kr**

Pasta pesto med burrata **190 kr**

Pasta frutti di mare med
blåmusslor, hjärtmusslor,
bläckfisk, chili & tomat **220 kr**

PIZZA

Pomodorini med tomat,
mozzarella & basilika **155 kr**

Crudo med parmaskinka, tomat
buffelmozzarella & parmesan **165 kr**

VARMRÄTTER

Halstrad gös med kräftor,
blåmusslor & zucchini serveras
med en kräm på morot &
västerbottensost **315 kr**

Gårdsckykling med pak choi,
sommarkantareller & vårrulle **275 kr**

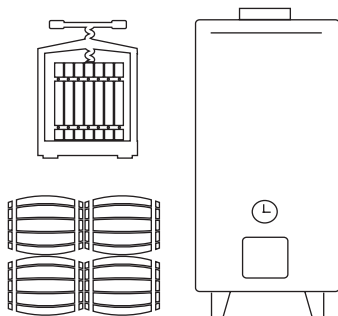
Entrecôte med grön sparris,
romescosmör med mandel
& pommes frites **325 kr**

Sallad Nicoise, halstrad tonfisk,
sardeller, oliver & ägg **215 kr**

DESSERTER

Jordgubbscheecake med
rabarberkompott & sockerkaka **120 kr**

Blåbärskaka med lakritsglass,
turkisk peppar & lemoncurd **115 kr**



WINEMAKER'S MENU

Plättar med citrongravad lax,
gurka, forellrom & västerbottensost
*Terreno Rosato di Toscana Magnum
Toscana, Italien*

Färskostravioli med bondböner,
spritärtor & grön ärtsoppa
*2018, Terreno Vermentino,
Toscana, Italien*

Gårdsckykling med pak choi,
sommarkantareller & vårrulle
*2017, Terreno Chianti Classico
Toscana, Italien*

Jordgubbscheecake med
rabarberkompott & sockerkaka
*2015, Kracher Red Roses
Burgenland, Austria*

Tre rätter • 525 kr
Fyra rätter • 625 kr

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



VÅRA VINER

THE WINERY HOTEL

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**

TERRENO

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
2015 **175 kr** **700 kr**

Bianco Professore IGT
2017 **155 kr** **620 kr**

Il Momento di Terreno
115 kr **460 kr**

Terreno Bianco di Stella
95 kr **380 kr**

Terreno Rosato di Toscana
115 kr **460 kr**

Terreno Rosato di Toscana Magnum
2018 **145 kr** **1 200 kr**

Terreno Momento Massimo
2015 **1 360 kr**

Terreno Vin Santo
2012 **195 kr** **1 050 kr**

STARTERS

Small pancakes with salmon, cucumber, trout roe & Västerbottens cheese **165 sek**

Octopus carpaccio with chorizo mayonnaise, marcona almonds & croutons **175 sek**

Cottage cheese ravioli with broad beans, shelling peas & green pea soup **135 sek**

PASTA

Risotto with chanterelles and fried sage **135 / 175 sek**

Pasta pesto with burrata **190 sek**

Pasta frutti di mare with mussels, heart clams, octopus, chili & tomato **220 sek**

PIZZA

Pomodorini with tomato, mozzarella & basil **155 sek**

Crudo with parma ham, tomato buffalo mozzarella & parmesan **165 sek**

MAIN COURSES

Roasted pike-perch with crayfish, mussels, zucchini, served with a cream of carrot & Västerbottens cheese **315 sek**

Farm chicken with pak choi, chanterelles & spring roll **275 sek**

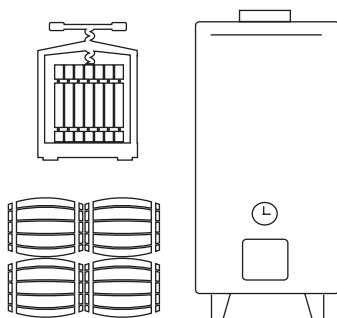
Entrecôte with green asparagus, romesco butter with almonds & french fries **325 sek**

Salad Nicoise with grilled tuna, anchovies, olives & eggs **215 sek**

DESSERTS

Strawberry cheesecake with rhubarb compote & sponge cake **120 sek**

Blueberry cake with licorice ice cream, Turkish pepper & lemon curd **115 sek**



WINEMAKER'S MENU

Small pancakes with salmon, cucumber, trout roe & Västerbottens cheese

*Terreno Rosato di Toscana Magnum
Tuscany, Italy*

Cottage cheese ravioli with broad beans, shelling peas & green pea soup

*2018, Terreno Vermentino,
Tuscany, Italy*

Farm chicken with pak choi, summer chanterelles & spring roll

*2017, Terreno Chianti Classico
Tuscany, Italy*

Strawberry cheesecake with rhubarb compote & sponge cake

*2015, Kracher Red Roses
Burgenland, Austria*

Three courses • 525 sek
Four courses • 625 sek

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



OUR WINES

THE WINERY HOTEL


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**


TERRENO

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
2017 **155 sek**  **620 sek**


Il Momento di Terreno
115 sek  **460 sek**

Terreno Bianco di Stella
95 sek  **380 sek**

Terreno Rosato di Toscana
115 sek  **460 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**