

GRÖNSAKER I SÄSONG / VEGETABLES IN SEASON

Förrätt

Pumpasoppa, pocherat ägg, grönkål, gulbetor, picklad pumpa, rostat bovete
Pumpkin soup, poached egg, kale, yellow beetroot, pickled pumpkin, toasted buckwheat
175:-

Varmrätt

Helbakad rotselleri, krämiga gräörtor, Kejsarhatt, rökt broccoli, keravellök, örter
Whole roasted celeriac, creamy grey peas, king oyster mushroom, smoked broccoli, caramelised shallot, herbs
195:-

VECKANS VINGÅRDSLUNCH / VINEYARD LUNCH OF THE WEEK

Stekta & glaserade griskinder, höstkål, äpple, sellerikräm, smörad timjansky
Pan-seared & glazed pork cheeks, autumn cabbage, apple, celeriac cream, thyme-infused butter sauce
195:-

VINGÅRDSMENY
THE VINEYARD MENU

Hummersoppa med tartar på kolja, forellrom, blomkål, polkabetta, örter, krutong
Lobster soup with haddock tartare, trout roe, cauliflower, Chioggia beet, herbs, crouton

f

Helstekt Bjäreyckling, selleri, gulbeta, brysselkål, hasselnötter, brynt smöremulsion,
röda vinbär- & timjansky
Whole-roasted Bjäre chicken, celeriac, yellow beetroot, Brussels sprouts, hazelnuts, browned butter emulsion, redcurrant & thyme jus

f

Bakad mörk chokladkräm, inkokt päron, havtorn, maräng, punchglass
Baked dark chocolate cream, poached pear, sea buckthorn, meringue, punch ice cream

595:-

Vinpaket/Wine pairing

550:-

Alkoholfritt paket/Non alcoholic pairing

255:-

FÖRRÄTT/STARTER

Hummersoppa med tartar på kolja, forellrom, blomkål, polkabeta, örter, krutong
Lobster soup with haddock tartare, trout roe, cauliflower, Chioggia beet, herbs, crouton
195:-

Råmarinerad skivad marulk, Kalixlöjrom, grön tomat, gurka, pepparrot, örter & blad
Raw-marinated monkfish, Kalix bleak roe, green tomato, cucumber, horseradish, herbs & leaves
215:-

Tartar på rådjur, svarta vinbär, picklade kantareller, persiljerot, kräm på Almnäs tegel & persilja, rökt enbärsolja
Venison tartare, blackcurrants, pickled chanterelles, parsley root, Almnäs Tegel & parsley cream, smoked juniper oil
215:-

VARMRÄTT/MAIN COURSE

Dillbakad rödtunga med äpple, purjolök, jordärtskocka, halmat kalvbacon, verjussmörsås
Dill-baked Dover sole with apple, leek, Jerusalem artichoke, hay-smoked veal bacon, verjus butter sauce
345:-

Stekt & kryddglaserad oxkind, trattkantareller, grönkål, kålrabbi, morotspuré, hallonvinägersky
Pan-seared and spice-glazed beef cheek, funnel chanterelles, kale, kohlrabi, carrot purée, raspberry vinegar jus
285:-

Helstekt Bjärekylchickling, selleri, gulbeta, brysselkål, hasselnötter, brynt smöremulsion, röda vinbär- & timjansky
Whole-roasted Bjäre chicken, celeriac, yellow beetroot, Brussels sprouts, hazelnuts, browned butter emulsion, redcurrant & thyme jus
335:-

DESSERT

Pumpamazarin, marinerade björnbär, kryddig kolasås, körvel, gräddfilsglass
Pumpkin mazarin, marinated blackberries, spiced caramel sauce, chervil, sour cream ice cream
145:-

Gravensteineräpple med lättfrusen yoghurtkräm, mördeg, marinerade solarisdruvor, druvsorbet
Gravenstein apple with semi-frozen yogurt cream, shortcrust pastry, marinated Solaris grapes, grape sorbet
145:-

Bakad mörk chokladkräm, inkokt päron, havtorn, maräng, punchglass
Baked dark chocolate cream, poached pear, sea buckthorn, meringue, punch ice cream
145:-

3 svenska gårdsostar med björnbärsmarmelad, pumpernickel, späda blad
3 Swedish farmstead cheeses with blackberry marmalade, pumpernickel, tender leaves
155:-

Praliner med blandade smaker från Thora
Pralines with mixed flavors from Thora
40:- /st

