

GRÖNSAKER I SÄSONG / VEGETABLES IN SEASON

Förrätt

Jordärtskockssoppa, pocherat ägg, grönkål, gulbetor, verjuspicklad jordärtskocka, rostat bovete

Jerusalem artichoke soup, poached egg, kale, yellow beetroot, verjus-pickled artichoke, toasted buckwheat

175:-

Varmrätt

Ljummen örtquinoa, helbakade morötter, broccoli, picklad lök, verjussmörsås

Warm herb quinoa, whole roasted carrots, broccoli, pickled onion, verjus butter sauce

195:-

VECKANS VINGÅRDSLUNCH / VINEYARD LUNCH OF THE WEEK

Stekt & glaserad oxbringa, röd spetskål, picklad rödlök, sellerikräm, senapsfrön, smörad rödvinbärssky

Pan-fried & glazed beef brisket, red pointed cabbage, pickled red onion, celeriac cream, mustard seeds, buttered redcurrant jus

195:-

VINGÅRDSMENY

THE VINEYARD MENU

Hummersoppa med tartar på kolja, forellrom, blomkål, gulbeta, örter, krutong

Lobster soup with haddock tartare, trout roe, cauliflower, yellow beet, herbs, crouton

f

Helstekt Bjärekyckling, selleri, gul morot, brysselkål, hasselnötter, brynt smöremulsion, svartvinbärssky

Whole roasted Bjäre chicken, celeriac, yellow carrot, Brussels sprouts, hazelnuts, browned butter emulsion, blackcurrant jus

f

Mjölkchoklad & karamellkräm, Pirouetteäpple, havtorn, mördeg, äppelsorbet

Milk chocolate & caramel cream, pirouette apple, sea buckthorn, shortcrust pastry, apple sorbet

595:-

Vinpaket/Wine pairing

550:-

Alkoholfritt paket/Non alcoholic pairing

255:-

FÖRRÄTT/STARTER

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

Sockersaltad regnbåge, jordärtskocka, grönkål, äpple, enbär, dill, emulsion på jordärtskocka
Sugar-cured rainbow trout, Jerusalem artichoke, kale, apple, juniper, dill, Jerusalem artichoke emulsion
215:-

Tartar på rådjur, svarta vinbär, pumpa, picklade trattkantareller, kräm på Almnäs tegel & persilja
Venison tartare, blackcurrants, pumpkin, pickled funnel chanterelles, Almnäs Tegel cheese & parsley cream
215:-

VARMRÄTT/MAIN COURSE

Dill- & pepparrotskryddad långarygg, ragu på Torekovhummer, keravellök, granny smith, polkabeta, verjussmörsås
Dill and horseradish seasoned ling fillet, Torekov lobster ragout, Keravel onion, Granny Smith apple, Chioggia beet, verjus butter sauce
345:-

Stekt & kryddglaserad oxkind, trattkantareller, grönkål, kålrabbi, pumpakräm, gotländsk tryffel, Karljohansvampsky
Seared and spice-glazed ox cheek, funnel chanterelles, kale, kohlrabi, pumpkin purée, Gotland truffle, porcini jus
295:-

Helstekt Bjärekylckling, selleri, gul morot, brysselkål, hasselnötter, brynt smöremulsion, svartvinbärssky
Whole roasted Bjäre chicken, celeriac, yellow carrot, Brussels sprouts, hazelnuts, browned butter emulsion, blackcurrant jus
335:-

DESSERT

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

Blåbärsinkokt rödbeta, blåbärskaka, örter, pistasch, körvelglass
Blueberry-poached beetroot, blueberry cake, herbs, pistachio, chervil ice cream
145:-

Mjölkchoklad & karamellkräm, Pirouetteäpple, havtorn, mördeg, äppelsorbet
Milk chocolate & caramel cream, pirouette apple, sea buckthorn, shortcrust pastry, apple sorbet
145:-

3 svenska gårdsostar med björnbärsarmelad, 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

