



HOTEL
SLOTTSVILLAN

Huskvarna · Jönköping

O U R M E N U S

Three-course menu	650
Two-course menu	525
Main course	385

S T A R T E R

Charred scallop with creamy red
curry, green butter and trout roe
Moltès Alsace Riesling - FR 160/750

Variation of beets, seaweed salad,
black radish and tare dressing
Vistakulle Solaris 150/695

Beef tartar, smoked wasabi cream and
Arenkah caviar
Laroche Bourgogne - FR 140/645

D E S S E R T

Pavlova with orange and sake

White chocolate ganache, dark chocolate
ice cream with chili marengue

Locally made chocolate pralines and truffle

Wine? Carlin de Paolo Moscato 140

S N A C K S

Smoked local dried sausage	65
Marcona almonds	55
Chips salt/truffel/beetroots	40

M A I N

Cod loin, root celeriac, white wine
sauce, bonito flakes and bok choi
Chateau Fuisse Borgogne- FR 160/750

Sirloin steak, potatoe cake, red wine
jus and artichoke puré
O Mouro Mencía - ES 150/695

Risotto from Swedish oat kernels,
mushroom, green kale and truffel
Vorburger Myer Pinot Noir - FR 145/650

Duck breast, gochojang spiced pumpkin puré,
roasted potatoes and demi glace
Markus Molitor Pinot Noir - DE 130/625

D R I N K S

Champagne Chapuy Blanc de Blanc	160
Negroni	160
Smäländsk Gin Tonic	160
Dry Martini	160
Winter Spritz (non-alc)	100
Nogroni (non-alc)	100

Please inform a staff member in case of allergies or special requests