

## MAIN COURSES

### Mushrooms

King oyster mushrooms with caramelised celeriac  
cream, mushroom consommé, pickled black salsify  
& roasted chestnuts.

- 220

### Pumpkin

Served with pumpkin hummus, sage gremolata  
& roasted pumpkin seeds.

- 175

### Reindeer Fillet

Grilled peppered reindeer fillet with a chard bun-  
dle stuffed with mushrooms & apples, fried Jerusalem  
artichoke cream, game jus, spruce shoot oil & crispy  
Jerusalem artichoke.

- 325

### Sides, or just as they are

Caviar - 65

Raw Vegetable Salad - 55

Oysters - 45

*W*

## DESSERT

### Lemon almond cake

With yoghurt sorbet, burnt white chocolate,  
raw-stirred blueberries & wood sorrel.

- 95

### Cherry sorbet

With baked chocolate cream  
& roasted hazelnuts.

- 120

**REIMERSHOLME  
HOTEL**

AUTUMN / WINTER  
MENU

2024

## SMALL DISHES



*The earth has given this to us, the sun has prepared it with light. Dear sun and dear earth, thank you for the food on our table.  
Enjoy your meal*

Oysters

Charcoal-grilled cream, dill & chilli oil topped with cucumber granité.

- 65

Chanterelle Mushrooms

Tartlet with Västerbotten cheese cream, butter-fried chanterelles, juniper-pickled chanterelles & raw-stirred lingonberries.

- 65

Chicken Liver Terrine

with fennel & apple marmalade, fennel pollen & seed crispbread.

- 145

## STARTERS

Rösti (potato cake)

Flavoured with Gammelknas cheese, smoked smetana, topped with pickled mustard seeds, spruce

shoots &amp; onions

- 110

Charred Pikeperch Crudo

with horseradish emulsion, pickled golden beet, lime basil oil, fried pike perch skin, and pike perch consommé.

- 165

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## OUR WINES

*All wines are, of course, natural wines in one way or another. Spontaneously fermented, Demeter-certified, cloudy, funky, milky and sensual.*

Today's Open Bottles From 125

Red wines

Norzagarai Garúa | Spain 125 / 630

Borgo rosso | 2022 | Italy 110 / 520

Zweigelt vom Löss | Austria 115 / 550

Independance Nicolas Renaud Clos des Grillons | France 165 / 810

SiurAlta Rouge | Spain 125 / 600

Seckinger Pinot noir | Germany 155 / 750

White wines

Diwald Riesling Fuchsentanz | Austria 135 / 650

Diwald Grüner Veltliner | Austria 115 / 550

Tanini QVEVRI KISI | Georgia 175 / 850

Schnabel Sauvignon blanc | Austria 175 / 850

Gilbourg Chenin blanc | France 170 / 800

Rosé

ANDREA SCOVERO BARBERA VINO ROSATO | Italy 150 / 740

Rózsa Petsovits | Hungary 120 / 580

Orange wines

Lampyres Point Triple | France 110 / 550

Georgican | Georgia 100

Sparkling

Cava - Ruida Domo | Spain 95 / 450

Frizzante - Trebbiano | Italy 145 / 550

Champagne - Laherte Frères | France 175 / 950

*Ask us about our wines!*

Beers

Tap. St Eriks light 125

Galopp 72

Weissburg wheat beer 62

TT Pilsner 58

Bernard Bohemian 88

Bernard glutenfree 92

Wheat beer 75

St eriks IPA 68

Cider

Angry Orchard

Non-alcoholic

Soda 38

Lingon fizz 58

Apple juice 45

Bubble water 38

Coffee/Tea

Tea 30

Espresso 25

Americano 30

Cappuccino 38

Latte 42