

- MENU -

osteria il gusto

- ANTIPASTI -



Affettato Misto

Selection of Italian meats, cheeses, olives & grilled bread

SEK 155

Vitello Tonnato

Thinly sliced roast veal with tuna sauce & capers, served cold and accompanied by potato and artichoke salad

SEK 135

Cuori di carciofo fritti con olio di parmigiano e cetriolo sottaceto grigliato con capperi.

Deep-fried artichoke hearts with parmesan oil & grilled pickled cucumber with capers

SEK 120

Carpaccio di tonno scottato con tuorlo d'uovo e crema di lime

Seared tuna carpaccio with soy-marinated egg yolk & lime crème

SEK 145

- SECONDI PIATTI -



Vitello Tonnato

Thinly sliced roast veal with tuna sauce & capers, served cold and accompanied by potato and artichoke salad.

Also available as a half portion as a starter

SEK 195

Pappardelle con coniglio, pancetta, pomodoro, rosmarino e vino bianco

Pappardelle with rabbit, pancetta, tomato, rosemary & white wine

SEK 210

Filetto di merluzzo in crosta di polenta con salsa al prosecco, spinaci al burro e verdure sott'olio con semi di finocchio e pepe nero

Polenta-crust cod fillet with prosecco sauce, spinach sautéed in butter & pickled vegetables with fennel seeds and black pepper

SEK 255

Gnocchi al pesto di piselli e taleggio e rucola

Gnocchi with pea pesto & taleggio cheese, rocket

SEK 185

Saltimbocca alla Il Gusto

Fillet of veal, sage gravy, prosciutto crisps & Italian potato cake

SEK 285

- DOLCI -



Tartufo Italia

Italian chocolate truffle

SEK 25

Gelato

Italian ice cream. Please ask your server about today's flavours

SEK 35 / scoop

Tiramisù

An Italian classic flavoured with coffee, cocoa & mascarpone

SEK 90

Panna cotta al cioccolato con gel di lamponi, meringa italiana, cioccolato bianco al forno e pistacchi tostati

Chocolate panna cotta with raspberry jelly, Italian meringue, roasted white chocolate & salt-roasted pistachios

SEK 95

EVVIVA!

All dishes are available as a child's portion and to take away.

- ALCOHOL-FREE DRINKS -

Pellegrino lemon/orange	SEK 35
Soft drinks	SEK 35
Cloudy apple juice	SEK 40
Low-alcohol beer	SEK 35
Alcohol-free beer	SEK 40
Alcohol-free wine, red/white/rosé	SEK 45 / glass

- BEER -

Peroni, a pale Italian lager on tap	SEK 52
Budvar, a pale Czech lager	SEK 59
Locally brewed beer	
Revolt from Kullens Bryggeri	SEK 59
Svart (Black) IPA from Kullens Bryggeri	SEK 59
Höganäs beer	SEK 59

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- WINE LIST -

- SPARKLING -

- Le Dolci Colline Prosecco Brut** SEK 70 / 279
Light and refreshing with a hint of fruitiness from citrus and green apples. Delicate, lively and zesty acidity.
- Tommasi Filodora Prosecco** SEK 95 / 389
Bright and fruity with a bouquet that hints at spices. Dry taste with notes of citrus, minerals and almond.
- Rotari Cuvée 28 Brut Trentino** SEK 95 / 389
A dry and full-bodied sparkling wine with a fresh acidity and characteristics of citrus and minerals.
- Rotari Brut Rosé** SEK 95 / 389
Immensely fruity with notes of wild strawberry, citrus and freshly baked brioche. Dry, delicious and fresh.
- Contratto Millesimato Extra Brut Piemonte** SEK 155 / 659
A dry and delicious sparkling wine. A fresh fruity acidity in combination with red winter apples, toasted bread and citrus fruit.

- ROSÉ -

- Cavè Rosé di una Notte Sardinien** SEK 85 / 385
Gorgeous cherry red. A wine with violet and rose aromas. There are light but distinct hints of pomegranate, blood orange and aromatic herbs on the palate. Balanced acidity.
- Il Rosé di Casanova Toscana** SEK 95 / 389
Plenty of wild raspberry and pomegranate. The fruit is followed by a fresh acidity and a floral finish.

- WHITE -

- Bosco del Gal Custoza, Tommasi** SEK 75 / 289
Fruity and floral with a fresh flavour and notes of citrus. Crisp finish.
- Campo Fiorito, Chardonnay** SEK 75 / 289
Fresh and balanced with shades of ripe peach and mineral notes.
- Camillona Sauvignon Blanc** SEK 75 / 289
Fruity bouquet with notes of citrus, elderflower, herbs and crisp grapefruit, balanced by a zesty acidity.
- Lupus in Fabula Sardinia** SEK 95 / 455
A fresh and aromatic bouquet with pear, citrus, honey and yellow blossoms. The palate is fresh and delicate. This wine is medium-bodied with a long aftertaste.
- Tommasi Le Rosse Pinot Grigio** SEK 95 / 389
Dry and fresh flavour of peach, apple, citrus and white blossoms, typical of this grape.
- Vellodoro Pecorino Terre di Chieti** SEK 95 / 389
Dry, medium-bodied with a distinct crisp acidity. Rich fruitiness with a long and refreshing aftertaste.
- Plenio Verdicchio Classico Riserva** SEK 115 / 510
An intense, fresh bouquet. Full-bodied palate with notes of tropical fruit, herbs, menthol and a hint of oak barrel.

- RED -

- Allegrini Valpolicella Superiore Veneto** SEK 85 / 315
Fruity, spicy aromas with elements of dark berries and herbs, and flavour from the barrel. Intensely fruity and rich palate.
- Tommasi Valpolicella** SEK 95 / 389
A young, fruity wine with aromas of cherries, raspberries and other red berries. Medium-bodied and elegant on the palate.
- Collezione Oro Chianti Riserva Toscana** SEK 75 / 289
A well-developed bouquet with notes of cherry, liquorice, leather and oak barrels. Elegant flavour.
- Ca' di Pian Barbera d'Asti Piemonte** SEK 145 / 559
Dry with a fresh acidity and balanced tannins. Flavours of red berries, cherries and coffee.
- Tommasi Crearo Veneto** SEK 155 / 569
Deep, dark-red colour. Intense and complex aroma. Hints of ripe berries, dried fruit, chocolate and vanilla.
- Poggio al Tufo Alicante Toscana** SEK 115 / 510
Clear, dark-red colour. Intense, spicy and fruity bouquet. Robust flavour of dark berries and chocolate, and flavour from the barrel.
- Bussola TB Valpolicella Superiore Veneto** SEK 175 / 769
Medium-bodied with a fresh acidity and flavours of red cherries, raisins, spices and nougat.
- Roccolo Grassi Valpolicella Superiore** SEK 255 / 1299
Exciting superiore made with partially dried grapes. Dark berries, chocolate and a concentrated fruitiness.
- Zymé 60-20-20 Veneto** SEK 295 / 1399
Somewhere between Amarone and Bordeaux. Strong, soft, round and warm. A spicy palate from currants, blueberries and herbs.
- Grattamacco Rosso Bolgheri Toscana** SEK 375 / 1499
A super Tuscan. Very elegant. Aromas of dark berries and tobacco, silky smooth tannins. Sophisticated.
- Tommasi Ca' Florian Amarone Riserva** SEK 385 / 1599
Elegant aroma of dark fruit and berries, plum, cherry, chocolate and balsamico. Long aftertaste.

- DESSERT WINE -

- Tommasi Recioto Veneto** SEK 199 / 799
Sweet and very full-bodied with characteristics of grape/raisin. Excellent accompaniment to cheese and dessert.
- Le Guaite di Noemi Recioto Veneto** SEK 235 / 899
Sweet and very full-bodied with characteristics of grape/raisin. Excellent accompaniment to cheese and dessert.
- Ben Ryé Passito di Pantelleria Sicilien** SEK 199 / 799
This wine is made from dried grapes and has an aroma of orange. The palate is sweet, floral and velvety smooth.

finalmente è primavera! / at last, spring has come!
un tavolo per due, per favore / a table for two, please
per questa sera alle otto / eight o'clock this evening
buona sera! / good evening!
tensione / tension
vino bianco o vino rosso? / red or white wine?
antipasti / starter
buon appetito / enjoy your meal
conversazione interessante / interesting conversation
attrazione / attraction
secondi piatti / main course
raro medio / medium rare
ben cotto / well done
al sangue / rare
più conversazione / more conversation
un aspetto sensuale / a sensual look
chimica / chemistry
dolci? / dessert?
si, per favore! / yes, please!
tiramisu / pick me up
amore / love
una fine e un inizio / an end and a beginning
felicità / happiness
per sempre! / forever!

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