

Created by: Debra C. Argen

Restaurant at Torekov Hotell

The [Restaurant at Torekov Hotell](#) located in [Torekov, Sweden](#) at the point of the **Bjäre Peninsula** in the [Skåne](#) region, tempts the palate with cuisine using local products.

The restaurant's ambience is contemporary with high back chairs with brown and white rose pattern upholstery flanking light wood tables accessorized with starched cream linen runners, bowls of red roses, freesias, baby's breath, and leaves, tea lights in Swedish crystal round teal holders, and bowls of large flake sea salt.



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Architecturally interesting, the restaurant features a slanted ceiling, grey walls with white canvas "sails" covering the glass portion of the ceiling, and walls of glass that open to the large patio. Stools line the attractive wood bar accessorized with lights, and there is a comfortable seating area with sofas where guests can sit and enjoy a pre or post dinner cocktail or after dinner coffee.

Gabrielle, our waiter, began our evening by bringing us a delicious selection of homemade breads including their special brown bread with nuts, and a light and airy focaccia, to enjoy as we made our dinner selections. Spread with a lovely mixture of butter and olive oil, I had to restrain myself from making a meal out of the bread before my dinner arrived.

For Edward's first course, he began with the Carpaccio, (Carpaccio - Marinerad oxseveras här med lime & basilica vinegrette samt tapenadebakad bruschetta), presented on a white rectangular plate, which consisted of a generous portion of chili marinated thinly sliced ox sprinkled with herbs, pinenuts, and Parmesan cheese, served with a basil and lime vinaigrette, and accompanied with a bruschetta baked with tapenade and topped with a mélange of mixed greens.



Carpaccio

It was asparagus season, so for my first course, I selected the Asparagus & Tuna, presented on a rectangular plate with three thick and tender green asparagus stalks served with two cubes of marinated tuna fish decadently garnished with truffle shavings, salmon roe, and truffle butter. We paired our courses

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with a 2005 Sundance Select, Cabernet Sauvignon, 14%% alcohol, with an earthy, mineral nose, with a mix of slate and green apple on the palate.



Asparagus & Tuna

We continued with a main course of Artic Char with Summer Vegetables (Röding & Sommargrönt) beautifully presented on a round white plate, which consisted of two grilled filets of Artic char served with a mixture of haricots vert, snow peas, radishes, julienne parsnips, asparagus, carrot cream, and asparagus foam.

This course was well paired with a 2006 Hardy's Bin 141, Chardonnay, from Australia.



Artic Char



It was rhubarb season during our stay at the hotel in May 2008, and we ended dinner with a light and lovely dessert of Rhubarb and Coriander, (Rabarber & Koriander) which consisted of a trio of goodies: boiled spiced julienne rhubarb and halved strawberries; stiff whipped white chocolate mousse molded into a delicate cylinder on a graham cracker crumb base; and a rhubarb sorbet flavored with a hint of coriander. Paired with Vin Santo del Chianti from Italy, this was a wonderful finale.

After dinner, we ventured into the kitchen to speak with the chef team including Erik Halvardsson, Jimmy Hedlund, and Kevin Kowalyszyn, and convinced them to share the recipes for the delicious Torekov Restaurant breads, to which they gladly agreed.

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The Chefs Team at the Restaurant at Torekov Hotell

The Restaurant at Torekov Hotell is open for Breakfast daily from 8:00 am - 10:00 am, Lunch daily from 12:00 pm - 4:00 pm, and for Dinner daily from 6:00 pm - 10:00 pm. Please note that hours may change seasonally, so contact the hotel for reservations.

Read about **Torekov Hotell** in the **Destinations, Hotels and Resorts, Spas, and Chefs' Recipes in English** and **Chefs' Recipes in Swedish** sections.



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