

ISABERG HÖGANLOFT

TAKE AWAY

SNACKS

MARCONA ALMONDS SALT-ROASTED.....66,-

HALKIDIKI OLIVES FROM SICILY70,-

STARTER

NETTLE SOUP 145,-
Poached egg, crispy dark rye bread and cress. ♦ ♦

LAYERED SANDWICH CAKE..... 182,-
Creamy salmon and shrimp mixture with apple and horseradish.
Topped with cold-smoked salmon and fresh shrimp. ♦

MAIN COURSE

BEEF ROLLS.....271,-
Filled with onion, tarragon and pickles, braised in a Dijon cream
sauce. Served with boiled potatoes and jelly.

SWEDISH POTATO DUMPLINGS238,-
Brown butter, lemon, sage and roasted hazelnuts. ♦ ♦

BRINED SALMON 248,-
Served sliced with creamed potatoes with chives and a spring salad.

TRIPPEL-CHEESE BURGER..... 210,-
Beef chuck burger, Emmental cheese, fried mozzarella, Parmesan
mayonnaise, pickled red onion and pickles. Served with French fries.
♦ ◉

PIZZA BIANCO

PIZZA BIANCO BAKED WITH CRÈME FRAICHE

HELRÄTT..... 154,-
Mozzarella, bacon, red onion och chives. ◉ ♦

TARTUFO..... 145,-
Mozzarella, mushrooms, arugula and truffle oil. ◉ ♦ ♦

PIZZA ROSSO

PIZZA ROSSO BAKED WITH TOMATO SAUCE

MARGHERITA 117,-
Mozzarella and basil. ◉ ♦ ♦

MAFFIOSO.....173,-
Mozzarella, Prosciutto di Parma, goat cheese and honey cream,
basil oil and arugula. ◉ ♦

VESUVIO 126,-
Mozzarella and ham. ◉ ♦

RÄKAN 187,-
Mozzarella, shrimp, pickled fennel, red onion and dill aioli. ◉ ♦

DANTES INFERNO 164,-
Mozzarella, pepperoni, garlic, jalapenos and red onion. ◉ ♦

WE OFFERT GLUTEN-FREE PIZZA CRUSTS +35 KR.
NOT A GLUTEN-FREE ENVIRONMENT.
SLICE OR SHARE. +10 KR.

DESSERT

TRADITIONAL SWEDISH CHEESECAKE "OSTKAKA" 117,-
Traditional Swedish dessert made from cottage cheese, almonds and
eggs, served with whipped cream and tangy berry compote. ◉

DESSERT PLATTER 266,-
Chocolate fondant, whipped cream, fresh berries, doughnuts,
fruit and meringues. A platter for 2-4 sweet lovers. ◉ ♦

BARNMENY

KIDS BURGER 125G WITH FRENCH FRIES ♦ ◉ 117,-

PASTA BOLOGNESE, CAN MAKE IT VEGETARIAN ♦ 80,-

PANCAKES, JAM & WHIPPED CREAM ♦ 70,-

1/2 PIZZA VESUVIO/MARGHERITA ♦ ◉ 83,-

ALLERGES AND SPECIAL DIETS

Please inform us and we will assist you!
In many dishes we can substitute or
remove ingredients and accompani-
ments. We have marked dishes that con-
tain gluten, lactose and are vegetarian.

- ♦ GLUTEN
- ◉ LAKTOS
- ♦ VEGETARISK

Please feel free to ask us about
allergens and the origin of the meat.



Scan the QR code to order
and pay online.

FEEL FREE TO SHARE YOUR EXPERIENCE ON GOOGLE/TRIPADVISOR /RESTAURANT ISABERG HÖGANLOFT

WWW.ISABERG.SE