

ISABERG HÖGANLOFT

TAKE AWAY



in our restaurant we choose locally sourced ingredients based on the season whenever possible

STARTER

RÄKMUMS 175,-
Creamy Skagen mix with shrimp and mayonnaise on rye bread,
topped with pickled red onion and lemon. ♦

MAIN COURSE

180 GR GROUND BEEF BURGER 215,-
Brioche bun, beef tomatoes, crispy lettuce, homemade smoky dressing,
cheddar cheese and fries. ♦

LINGUINE PESTO GENOVESE 215,-
Pasta with herb mix, grated Parmesan cheese, and roasted sunflower
seeds. ♦

SUMMER SALAD 235,-
Shrimp, egg, asparagus, crispy lettuce, sugar snap peas, and radishes.
Served with herb dressing.

GRILLSPETT 335,-
Salsiccia and beef tenderloin on skewers, served with aioli, French fries,
and grilled lemon.

PIZZA BIANCO

PIZZA BIANCO BAKED WITH CRÈME FRAICHE

HELRÄTT 165,-
Mozzarella, bacon, red onion and chives. ♦

TARTUFO 155,-
Mozzarella, mushrooms, arugula and truffle oil.

PIZZA ROSSO

PIZZA ROSSO BAKED WITH TOMATO SAUCE

MARGHERITA 125,-
Mozzarella. ♦

MAFFIOSO 185,-
Mozzarella, Prosciutto di Parma, goat chees and honey creme, basil oil
and arugula. ♦

VESUVIO 135,-
Mozzarella and ham. ♦

RÄKAN 200,-
Mozzarella, shrimps, pickled fennel, red onion and dill aioli. ♦

DANTES INFERNO 175,-
Mozzarella, pepperoni, garlic, jalapenos and red onion. ♦

We offer gluten-free pizza crusts +25 KR.
Not a gluten-free environment.
Slicing or sharing +10 KR.

DESSERT

FROZEN BISCOFF CHEESECAKE 115,-
Served with caramel sauce. ♦
If it cannot be kept chilled, it should be eaten within 30 minutes.

CHILDREN'S MENU

KIDS BURGER ♦ 115,-
With French fries.

PASTA BOLOGNESE 85,-
Vegetarian soy.

PANCAKES ♦ 75,-
Jam and whipped cream.

1/2 PIZZA VESUVIO / MARGHERITA ♦ 88,-

ALLERGIES AND SPECIAL DIETS

Please inform us and we will assist you!

In many dishes we can substitute or remove ingredients. We have marked dishes that contain gluten, lactose and are vegetarian.

- ♦ GLUTEN
- LACTOSE
- ♦ VEGETARIAN

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



Scan the QR code to
order and pay online.

PLEASE SHARE YOUR EXPERIENCES ON TRIPADVISOR & GOOGLE /RESTAURANG ISABERG HÖGANLOFT

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