

ISABERG HÖGANLOFT À LA CARTE



In our restaurant we choose locally sourced ingredients based on the season whenever possible
Serves from kl. 17:00

WELCOME

PROSECCO TREVISO GLAS / TORSELLI alcohol free 105,-/ 65,-
DRINK OF THE EVENING ^{5CL} / **ALCOHOL FREE** 165,-/ 80,-
HOUSE SPECIAL WISBY PILS ^{40CL} & **GAMMELDANSK** ^{3CL} 160,-
GLÜHWEIN ^{APPLE & CINNAMON} **CALVADOS/ALCOHOL FREE** 160,-

APPETIZER PLATTER 4 slice Margherita, salami & olives 155,-
ROOT VEGETABLE CHIPS with truffle mayonnaise, parmesan, and cress . 89,-
MARCONA ALMONDS salt-roasted 87,-
HALKIDIKI OLIVES Sicily 75,-

MENUES

MENU HÖGANLOFT

S.O.S - Ribs - Swedish cheesecake 550kr
2-course menu – starter 435kr
2-course menu - dessert 380kr

MENU ISABERG

Venison - Arctic char fillet - Apple pie 625kr
2-course menu – starter 525kr
2-course menu - dessert 445kr

STARTER

VENISON 195,-
Tangy onion tartlet with house-smoked venison and lingonberry chutney. ♦
Ogier Artesis Côtes du Rhône alt. Wisby Pils

SALMON 190,-
Fennel-cured salmon with dill and fennel salad, crispy rye bread, and mustard dressing. ♦
Martin Codax Godello alt. Wisby Weisse

PUMPKIN SOUP 155,-
Creamy pumpkin soup with chili-roasted seeds and herb oil.
Even & odd Riesling alt. Sitting Bulldog IPA

S.O.S 185,-
Three kinds of homemade pickled herring with boiled potatoes, crispbread, and aged cheese. ♦
Skåne Akvavit alt. Wisby Pils

MAIN COURSE

PAN-FRIED STEAK 365,-
Grilled sirloin steak on a bed of spinach, onions, and tomatoes, served with red wine sauce, aioli, and French fries.
Terreno il Momento alt. Sleepy Bulldog Pale Ale

ARCTIC CHAR FILLET 345,-
Cream-braised pointed cabbage with a spiced apple glaze.
Served with crispy kale and dill-tossed potatoes.
Donna di Valiano Chardonnay alt. Mariestad Export

LINGUINI FRUTTI DI MARE 295,-
Pasta with saffron, tomato, two kinds of shrimp, and mussels. ♦
Merus Pinot Grigio alt. Wisby Pils

RIBS 265,-
Honey-glazed ribs with braised red cabbage, gravy, and mashed potatoes.
El Coto de Rioja 875m Chardonnay alt. Mariestad Export

SESAM-CRUSTED BEETROOT PATTY 250,-
Chickpea and beans patty with an autumn salad of pickled pear, chèvre, walnuts and honey vinigrette. ♦
Pasqua Passione Sentimento Bianco alt. Wisby Pils

GROUND CHUCK BEEF BURGER 235,-
Grilled 160g with brioche bun, caramelized onions, pickles, truffle mayonnaise and French fries. ♦ ☉
Torre del Falasco Valpolicella Ripasso/Verkmästarens IPA alt. Easy Rider IPA

TRADITIONAL GOULASH SOUP 195,-
Served with crème fraîche and bread.
Torre del Falasco Valpolicella Ripasso alt. Mariestad Ofiltrerad

DESSERT

TRADITIONAL SWEDISH CHEESECAKE "OSTKAKA" 130,-
It's a traditional Swedish dessert made from cottage cheese, almonds and eggs, served with whipped cream and tangy berry compote. ☉
Moscato d'Asti

TRADITIONAL SWEDISH COOKIES 120,-
Our homemade cookies in bite size. ♦
Flaggpunsch alt. coffee

CRUMBLY APPLE PIE 115,-
Served warm with a scoop of vanilla ice cream. ♦ ☉
Moscato d'Asti

CRÈME BRÛLÉE 115,-
With saffron.
Terreno Vin Santo

ISABERG HÖGANLOFT

PIZZA

PIZZA BIANCO

PIZZA BIANCO BAKED WITH CRÈME FRAÎCHE

HELRÄTT 175,-
Mozzarella, bacon, red onion, and chives ◉ ♦

TARTUFO 165,-
Mozzarella, mushrooms, arugula, and truffle oil ◉ ♦ ◆

PIZZA ROSSO

PIZZA ROSSO BAKED WITH TOMATO SAUCE.

MARGHERITA 135,-
Mozzarella and basil ◉ ♦ ◆

VESUVIO 145,-
Mozzarella and ham ◉ ♦

DANTES INFERNO 185,-
Mozzarella, pepperoni, garlic, jalapeños, and red onion ◉ ♦

MAFFIOSO 195,-
Mozzarella, Prosciutto di Parma, goat cheese and honey cream, basil oil, and arugula ◉ ♦

RÄKAN 210,-
Mozzarella, shrimp, pickled fennel, red onion, and dill aioli ◉ ♦

WE OFFERT GLUTEN-FREE PIZZA CRUSTS +25 KR. NOT A GLUTEN-FREE ENVIRONMENT. SLICE OR SHARE. +10 KR.

VINE ♥ PIZZA

GLAS / BOTTLE

TERRENO IL MOMENTO 125,-/575,-
Italy, Greve in Chianti

AP BIANCO 95,-/415,-
Italy, Veneto

CHILDREN'S MENU

NOT SERVED SATURDAY EVENING

KIDS BURGER ♦ ◉ 125,-
125g burger with french fries

PASTA BOLOGNESE ♦ 95,-
Available as a vegetarian option

GOULASH SOUP 95,-
Crème fraîche and bread

PANCAKES ♦ ◉ 85,-
Jam and whipped cream

SOFT ICE CREAM 65,-
Chocolate sause and marshmallows

DRINK RECOMMENDATIONS

We offer drink recommendations for each dish, available by the glass or bottle. Feel free to discuss your preferences with your waitress; we're here to help you find the perfect pairing! We also hav a broad selection of non-alcoholic wines and beers.

THOREAU WATER CONCEPT

Has never been transported by truck. Instead of unnecessary transportation, the tap water is filtered to perfection in Thoreau's facility here with us. It both tastes and feels better. Choose between still or lightly carbonated.

ALLERGIES AND SPECIAL DIETS

Please inform us, and we will assist you! In many dishes, we can substitute or remove ingredients and accompaniments. We have marked dishes that contain gluten, lactose, and are vegetarian.

- ♦ GLUTEN
- ◉ LACTOSE
- ◆ VEGETARIAN