



À LA CARTE

SERVED FROM 5:00 PM

SUMMER-26

WELCOME

PONGRACZ CAP CLASSIQUE GLAS / Alcohol free105,- / 65,-
DRINK OF THE EVENING ⁵CL / ALCOHOL FREE.....165,- / 80,-
HOUSE SPECIAL WISBY PILS ⁴⁰CL & GAMMELDANSK ³CL 179,-

STARTER

CHANTERELLE..... 165,-
Creamy chanterelle soup made with the forest’s gold, served with Västerbotten cheese toast ♦
Even & Odd Riesling / Wisby Pils alt. Mariestad alcohol free beer

LAYERED SANDWICH CAKE..... 195,-
Creamy salmon and prawn filling with apple and horseradish. Topped with cold-smoked salmon and fresh prawns ♦
Even & Odd Riesling / Wisby Pils alt. Mariestad alcohol free beer

MOZZARELLA.....175,-
Creamy buffalo mozzarella, tomatoes, basil, fresh plums and salted roasted pistachios ♦ ◎
Villa Mirage Rosé Pays d’Oc alt. Rudenstams Cidre alcohol free

SERRANO HAM 185,-
Air-dried Serrano ham served with melon salad and toasted garlic bread ♦
Pasqua Bardolino / Mariestad Export alt. Mariestad alcohol free beer

MAIN COURSE

ARCTIC CHAR.....345,-
Oven-baked Arctic char fillet with crown dill sauce, crayfish tails, salted cucumber, and boiled potatoes
Even & Odd Riesling / Melleruds Utmärkta Pils alt. Rudenstams cloudy apple juice

SIRLOIN STEAK375,-
Grilled sirloin steak with grilled little gem lettuce, Caesar dressing, and croutons. Served with French fries ♦
Valpolicella Ripasso / Mariestad Export alt. Mariestad alcohol free beer

PAPPARDELLE..... 375,-
Pappardelle pasta with slow-cooked veal ragù, lemon, garlic and herbs ♦
Passione Sentimento / Ofiltrerad Mariestad alt. Alkoholfri Mariestad

BURGER.....235,-
Grilled beef burger with Emmental cheese, pickles, BBQ sauce, and smoky mayonnaise. Served with French fries ♦ ◎
Valpolicella Ripasso / Sitting Bulldog IPA alt. Easy Rider IPA alcohol free beer

ROASTED CAULIFLOWER245,-
Roasted cauliflower with Café de Paris butter, crispy fried grilloumi cheese, and pickled kohlrabi ♦
Passione Sentimento / Wisby Pils alt. Rudenstams Cidre alcohol free

SNACKS

MARCONA ALMONDS SALT-ROASTED87,-
HALKIDIKI OLIVES FROM SICILY 75,-

PIZZA BIANCO

PIZZA BIANCO BAKED WITH CRÈME FRAICHE

HELRÄTT.....179,-
Mozzarella, bacon, red onion och chives. ◎ ♦

TARTUFO..... 169,-
Mozzarella, mushrooms, arugula and truffle oil. ◎ ♦ ♦

PIZZA ROSSO

PIZZA ROSSO BAKED WITH TOMATO SAUCE

MARGHERITA 139,-
Mozzarella and basil. ◎ ♦ ♦

VESUVIO 149,-
Mozzarella and ham. ◎ ♦

DANTES INFERNO 189,-
Mozzarella, pepperoni, garlic, jalapenos and red onion. ◎ ♦

MAFFIOSO..... 199,-
Mozzarella, Prosciutto di Parma, goat cheese and honey cream, basil oil and arugula. ◎ ♦

RÄKAN 219,-
Mozzarella, shrimp, pickled fennel, red onion and dill aioli.◎ ♦

MENU HÖGANLOFT 655,- (685,-)
Mozzarella – Sirloin steak – Cheesecake

2-courses with starter 535,- (ord.price 550,-)
2-courses with dessert 495,- (ord.price 510,-)

MENU ISABERG 625,- (655,-)
Serrano ham – Arctic Char – Crème brûlée

2-courses with starter 505,- (ord.price 520,-)
2-courses with dessert 455,- (ord.price 470,-)

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CHEESE & DESSERT

TRADITIONAL SWEDISH CHEESECAKE “OSTKAKA” 135,-
It’s a traditional Swedish dessert made from cottage cheese, almonds and eggs, served with whipped cream and tangy berry compote 
Moscato d’Asti

CRÈME BRÛLÉE125,-
Classic crème brûlée with vanilla and a crisp caramelized sugar crust 
Florio Marsala Superiore Dolce

CHEESE OF THE EVENING..... 145,-
Served with homemade fruit preserve and seed crackers
Terreno Vin Santo

CHOCOLATE TRUFFLE.....55,-
Raspberry flavor
Coffee / Avec

GLASS WINES

WHITE

AP VINO BIANCO.....105,-
EVEN & ODD RIESLING.....115,-
PASSIONE SENTIMENTO BIANCO 125,-

RED

PASQUA BARDOLINO105,-
TORRE DEL FALASCO VALPOLICELLA145,-

BEER, CIDER & ALCOHOL FREE

TAP BEER 40CL
WISBY PILS 40CL 98,-
MARIESTAD OFILTRERAD EXPORT 40CL 89,-
SLEEPY BULLDOG PALE ALE 40CL.....106,-

BEER
MARIESTAD EXPORT 50CL 98,-
MELLERUDS UTMÄRKTA PILSER 33CL..... 79,-
SITTING BULLDOG 33CL..... 99,-
WISBY WEISSE 50CL.....135,-
WISBY STOUT 33CL 99,-
DAURA DAMM GLUTEN FREE 33CL 89,-
MARIESTADS CONTINENTAL 33CL 79,-

CIDER
BRISKA PEAR, ELDER 33CL..... 95,-

ALCOHOL FREE
THOREAU WATER CONCEPT STILL/SPARKLING 75CL 55,-
COCA COLA/FANTA/SPRITE 33CL.....45,-
NON-ALCOHOLIC EASY RIDER IPA 33CL65,-
NON-ALCOHOLIC MARIESTAD 33CL60,-
LIGHT BEER 33CL45,-
BRISKA CIDER PEAR, ELDERFLOWER 33CL.....65,-
RUDENSTAMS APPLE JUICE, APPLE CIDER 33CL60,-
RUDENSTAMS BLACKCURRENT 33CL 60,-

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 are 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 carbonated.

ALLERGES AND SPECIAL DIETS

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

-  GLUTEN
-  LACTOSE
-  VEGETARIAN

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

KIDS MENU

KIDS BURGER WITH CHEESE & FRENCH FRIES   135,-
KIDS BURGER WITH FRENCH FRIES  125,-
PASTA BOLOGNESE, CAN MAKE IT VEGETARIAN 98,-
PANCAKES, JAM & WHIPPED CREAM 89,-
SOFT ICE CREAM, CHOCOLATE SAUCE & MARSHMALLOWS   65,-