

# 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 / TOSELLI alcohol free** ..... 105,-/ 65,-  
**DRINK OF THE EVENING 5CL / ALCOHOL FREE** ..... 165,-/ 80,-  
**HOUSE SPECIAL WISBY PILS 40CL & GAMMELDANSK 3CL** ..... 179,-  
**GLÜHWEIN APPLE & CINNAMON CALVADOS/ALCOHOL FREE** ..... 145,-/105,-

**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*

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

**SALMON** ..... 190,-  
Fennel-cured salmon with dill and fennel salad, crispy rye bread, and mustard dressing. ♦  
*Pasqua Passione Sentimento Bianco alt. Wisby Weisse*

**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*

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

**ARCTIC CHAR FILLET** ..... 345,-  
Cream-braised pointed cabbage with a spiced apple glaze. Served with crispy kale and dill-tossed potatoes.  
*El Coto de Rioja 875m Chardonnay alt. Mariestad Export*

**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*

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

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

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

## 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*

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

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

**CRÈME BRÛLÉE** ..... 115,-  
With vanilla.  
*Terreno Vin Santo*

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# 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** ..... 139,-/575,-

Italy, Greve in Chianti

**AP BIANCO** ..... 105,-/445,-

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 have 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