

ISABERG HÖGANLOFT À LA CARTE



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

WELCOME

PROSECCO TREVISO GLAS	105,-
KRÖGARSPECIAL WISBY PILS 40cl & GAMMELDANSK 3cl	160,-
DRINK OF THE EVENING 5cl	165,-

HÖGALOFT GT

A perfect pre-dinner treat — enjoy with or without alcohol!

MENUES

MENU HÖGANLOFT	sparrissoppa - torskrygg - vaniljglass	620,-
2-course menu starter.....		510,-
2-course menu dessert.....		480,-

MENU ISABERG	räkmums - grillspett - cheesecake	625,-
2-course menu starter.....		510,-
2-course menu dessert.....		455,-

STARTER

RÄKMUMS	185,-
Creamy Skagen mix with shrimp and mayonnaise on rye bread, topped with pickled red onion and lemon.. ♦	
Passione Sentimento Bianco alt. Alkoholfri Mariestad	

SPARRISSOPPA	156,-
Soup of butter-fried asparagus, dill oil, roasted sunflower seeds, pea shoots, and lemon zest.. ♦	
Prosecco Treviso alt. Rudenstams Cider	

MAIN COURSE

160 GR HÖGREVSBURGARE	225,-
Ground beef burger, Brioche bun, beef tomatoes, crispy lettuce, homemade smoky dressing, cheddar cheese, and fries with the house spice blend. ♦ ●	
Torre del Falasco Valpolicella alt. Easy Rider Bulldog	

GRILLSPETT	345,-
Salsiccia and beef tenderloin skewers with aioli, French fries, and grilled lemon.	
Terreno il Momento alt. Rudemstams Svarta Vinbär	

SOMMARSALLAD MED RÄKOR	245,-
Sallad with shrimp, egg, asparagus, crispy lettuce, sugar snap peas, and radishes. Served with herb dressing.	
CB Chiaretto di Bardolino alt. Rudenstams Cider	

TORSKRYGG	375,-
Seared cod loin, served with browned butter, hand-peeled shrimp, grilled lemon, horseradish, and boiled potatoes.	
Donna di Valiano Chardonnay alt. Alkoholfri Mariestad	

LINGUINE PESTO GENOVESE	225,-
Pasta with herb mix, grated Parmesan cheese, and roasted sunflower seeds. ♦ ♦	
Pasione Sentimento Bianco Veneto alt. Alkoholfri Mariestad	

DESSERT

CRÈME BRÛLÉE	115,-
Topped with berries	
Terreno Vin Santo	

FROZEN BISCOFF CHEESECAKE	125,-
Seved with caramel sauce. ♦	
Terreno Vin Santo	

VANILJGLASS ●	120,-
Vanilla ice cream with strawberries and whipped cream.	
Muscato d’Asti	

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

CHILDREN’S MENU

KIDS BURGER ♦ ●	125,-
With french fries	

PASTA BOLOGNESE ♦	95,-
Vegetarian soy	

PANCAKES ♦ ●	85,-
Jam and whipped cream	

SOFT ICE CREAM	65,-
Chocolate sause och marshmallows	