18ABERG HÖGANLOFT

TAKE AWAY

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

STARTER		
CLASSIC TOAST SKAGEN 205,- Topped with whitefish roe on a brioche bread, pickled red onion, fresh dill and lemon. ◆ ○	BEEF CARPACCIO 219, Lime and thyme-marinated beef, fried capers, porcini cream, pickled radish and lemon vinaigrette.	
GRATINERAD CANNELLONI MED KALLRÖKT LAX 165,- Mozzarella, ricotta, spinach, topped with cold-smoked salmon and basil oil. ◆ ○		
MAIN	COURSE	
SLOW-COOKED BEEF CHEEK	SEARED COD FILLET	
CREAMY HERB RISOTTO	CLASSIC GOULASH SOUP	
180 GR GROUND BEEF BURGER	GRATINATED CANNELLONI WITH SMOKED SALMON225,- Mozzarella, ricotta, spinach, topped with cold-smoked salmon. ◆ ○	
PIZZA	ROSSO —	
PIZZA ROSSO IS MADE	WITH TOMATO SAUCE	
MARGHERITA	MAFFI0S0	
/ESUVIO	RÄKAN	
JANTES INFERNO	WE OFFER GLUTEN-FREE PIZZA BASES FOR AN ADDITIONAL 25 SEK. NOT A GLUTEN-FREE ENVIRONMENT. SLICING OR SHARING +10 SEK.	
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DES	OLIII —	

CHILDREN'S MENU

CREPES WITH STRAWBERRY JAM AND CREAM ◆ ⊙	70,-
SEARED COD FILLET	135,-
Served with melted butter and boiled potatoes.	•
BURGER WITH FRENCH FRIES AND KETCHUP ◆ ⊙	88,-
PASTA BOLOGNESE +	88,-
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 and accompaniments.
We have marked dishes that contain gluten, lactose and are vegetarian.



◆ VEGETARIAN

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



Scan the QR code to order and pay online.