ISABERG HÖGANLOFT

TAKE AWAY

IN OUR RESTAURANT, WE CHOOSE LOCALLY SOURCED INGREDIENTS BASED ON THE SEASON WHENEVER POSSIBLE.

STARTER		
TOAST SKAGEN	BURRATA	
BEETROOT CARPACCIO		
MAIN	COURSE —	
BURGER 1806	Colleriac and parsnip purée, roasted seasonal root vegetables, sautéed green cabbage with garlic and white wine sauce.	
FILLET OF VEAL	VEGETARIAN TRUFFLE RISOTTO	
WILD BOAR LINGUINE 205,- Pecorino romano and arugula.◆		
	BIANCO ————————————————————————————————————	
HELRÄTT	PISELLI Mozzarella, crushed green peas and garlic. Topped with shaved pecorino, pea shoots, mint and lemon. ◆ ◆	
	ROSSO — EWITH TOMATO SAUCE	
MARGHERITA	DANTES INFERNO	
VESUVIO	MAFFIOSO	
CAPRICCIOSA	WE OFFER GLUTEN-FREE PIZZA BASES FOR AN ADDITIONAL 25 SEK. NOT A GLUTEN-FREE ENVIRONMENT. SLICING OR SHARING +10 SEK.	
——————————————————————————————————————	SERT —	
ITALIAN-INSPIRED CHOCOLAT Chocolate mousse, caramel ar	TE TART	

CHILDREN'S MENU

CREPES WITH STRAWBERRY JAM AND CREAM ◆ ○70,	,-
FISH AND CHIPS WITH TARTAR SAUCE ◆115,	,-
BURGER WITH FRENCH FRIES AND KETCHUP ◆ ⊙	,-
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



Scan the QR code to order and pay online.