

ISABERG HÖGANLOFT

À LA CARTE

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

WELCOME

PROSECCO TREVISO GLASS	105,-
HOUSE SPECIAL WISBY PILS ^{40CL} & GAMMELDANSK ^{3CL}	150,-
TONIGHT'S COCKTAIL ^{5CL}	155,-

HINT! HÖGANLOFT GT

The perfect start before dinner with good friends!

Available with or without alcohol.

STARTER

TOAST SKAGEN	215,-
Topped with fish roe, pickled onion, fresh dill and lemon. Served on a brioche bread. ♦ ◎ <i>Donna di Valiano Chardonnay</i>	

BURRATA	168,-
Semi-dried tomatoes, plums and creamy balsamic. ◎ <i>Pasqua Bardolino</i>	

BEETROOT CARPACCIO	165,-
Goat cheese cream, walnuts, pickled radish, arugula and lingonberry vinaigrette. ◎ <i>Passione Sentimento Blanco</i>	

MAIN COURSE

BURGER 180G	215,-
Served in a brioche bread with crisp salad, beef tomato, cheddar cheese, smoky dressing and french fries. ♦ ◎ <i>Pasqua Bardolino ALT. Karoliner klassisk lager</i>	

VEGETARIAN TRUFFLE RISOTTO	195,-
With mushrooms and Parmigiano Reggiano. ♦ ♦ <i>Trumhof Pinot Nero</i>	

FILLET OF VEAL	335,-
Pumpkin purée, chanterelles, chestnuts, sage cream and red wine sauce. <i>Torre del Falasco Valpolicella Ripasso</i>	

WILD BOAR LINGUINE	215,-
Pecorino romano and arugula. ♦ <i>Terreno Chianti Classico</i>	

COD BACK	335,-
Celeriac and parsnip purée, roasted seasonal root vegetables, sautéed green cabbage with garlic and white wine sauce. <i>Donna di Valiano</i>	

STEAK PLATE

500G ENTRECÔTE SERVED WITH BEARNAISE SAUCE, RED WINE SAUCE, CHIMICHURRI, PICKLED ONION, COLESLAW, AND FRENCH FRIES.

COOKING OPTIONS: MEDIUM/ MEDIUM RARE

RECOMMENDED FOR 2 PEOPLE: 825,-

DRINK SUGGESTION: TORRE DEL FALASCO VALPOLICELLA RIPASSO

DESSERT

ITALIAN-INSPIRED CHOCOLATE TART	145,-
Chocolate mousse, caramel and berries. ♦ <i>Terreno Vin Santo</i>	

CRÈME BRÛLÉE	110,-
Prepared in the classic manner. <i>Terreno Vin Santo</i>	

LIMONCELLO TIRAMISU	125,-
♦ ◎ <i>Moscato d'Asti</i>	

CHILDREN'S MENU

CREPES WITH STRAWBERRY JAM AND CREAM ♦ ◎	80,-
FISH AND CHIPS WITH TARTAR SAUCE ♦	125,-
BURGER WITH FRENCH FRIES AND KETCHUP ♦ ◎	98,-
PASTA BOLOGNESE ♦	98,-
1/2 PIZZA VESUVIO / MARGHERITA ♦ ◎	98,-
SOFT SERVE ICE CREAM	65,-
With chocolate sauce and marshmallows.	

BEVERAGE RECOMMENDATIONS

We offer beverage 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

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PIZZA

PIZZA BIANCO

PIZZA BIANCO IS MADE WITH CRÈME FRAÎCHE

HELRÄTT 155,-
Mozzarella, bacon and red onion. Sprinkled with chives. ◉ ♦

PISELLI 155,-
Mozzarella, crushed green peas and garlic. Topped with shaved pecorino, pea shoots, mint and lemon. ◉ ♦ ♦

PIZZA ROSSO

PIZZA ROSSO IS MADE WITH TOMATO SAUCE

MARGHERITA 125,-
Mozzarella, cherry tomato and basil oil. ◉ ♦ ♦

VESUVIO 135,-
Mozzarella and ham. ◉ ♦

CAPRICCIOSA, 145,-
Mozzarella, ham and mushrooms. ◉ ♦

DANTES INFERNO 165,-
Mozzarella, salami, garlic, spice jalapenos and peppers. ◉ ♦

MAFFIOSO 175,-
Mozzarella, air-dried ham, goat cheese and pesto. Topped with arugula and honey. ◉ ♦

WE OFFER GLUTEN-FREE PIZZA BASES FOR AN ADDITIONAL 25 SEK. NOT A GLUTEN-FREE ENVIRONMENT.

SLICING OR SHARING +10 SEK.

WINE ♥ PIZZA

GLASS / BOTTLE

TERRENO CHIANTI CLASSICO SANGIOVESE 130,-/585,-
Italien, Greve in Chianti. Pairs well with all Pizza Rosso

MARIN LANGHE RIESLING/NASCETTA 140,-/645,-
Italien, Piemonte. Pairs well with Helrätt, Piselli och Maffioso

TRUMHOF PINOT NERO 160,-/785,-
Italien, Alto Adige. Pairs well with Helrätt och Dantes

PIZZA TAKEAWAY

+46 (0)370-33 97 50

All our pizzas are available for takeaway.

Welcome to place your order!