

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

CLASSIC TOAST SKAGEN	215,-
Topped with whitefish roe on a brioche bread, pickled red onion, fresh dill and lemon. ♦ ◎	
<i>Prosecco Treviso Eco</i>	

GRATINATED CANNELLONI WITH SMOKED SALMON. ^{HALF} 175,- / ^{FULL} 235,-	
Mozzarella, ricotta, spinach, topped with cold-smoked salmon and basil oil. ♦ ◎	
<i>Donna Di Valiano Chardonnay</i>	

BEEF CARPACCIO	229,-
Lime and thyme-marinated beef, fried capers, porcini cream, pickled radish and lemon vinaigrette.	
<i>Pasqua Bardolino</i>	

MAIN COURSE

SLOW-COOKED BEEF CHEEK	289,-
Slow-cooked in rich red wine, served with fried oyster mushrooms, baked celeriac and truffle purée.	
<i>Torre Del Falasco Ripasso</i>	

CREAMY HERB RISOTTO	195,-
Green peas, grilled haricots verts, thyme, chives, garlic and parsley. ♦	
<i>Terreno Il Momento</i>	

180 GR GROUND BEEF BURGER FROM PELLE IN DALSTORP	215,-
Brioche bun, beef tomatoes, crispy lettuce, homemade smoky dressing, cheddar cheese and fries with house seasoning. ♦ ◎	
<i>Pasqua Bardolino</i> ALT. Karoliner klassisk lager	

SEARED COD FILLET	355,-
Champagne sauce, dill oil, trout roe, chives, broccolini, served with crushed potatoes and tangy fennel with dill.	
<i>Donna Di Valiano Chardonnay</i>	

GRILLED SIRLOIN STEAK	355,-
Marinated with rosemary and garlic, served with béarnaise sauce, French fries and tomato-onion salad.	
<i>Torre Del Falasco Ripasso</i>	

CLASSIC GOULASH SOUP	195,-
Served with butter-fried bread and crème fraîche. ♦	
<i>Pasqua Bardolino</i>	

DESSERT

CHOCOLATE FONDANT	145,-
Brown butter ice cream, caramel sauce and hazelnut sprinkles. ♦ ◎	
<i>Tesauro Recioto della Valpolicella</i>	

HEISSE LIEBE	115,-
Soft serve ice cream and warm raspberries.	
<i>Muscato D'Asti</i>	

CRÈME BRÛLÉE	110,-
Classic recipe, topped with berries.	
<i>Terreno Vin Santo</i>	

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

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

CHILDREN'S MENU

CREPES WITH STRAWBERRY JAM AND CREAM ♦ ◎	80,-
SEARED COD FILLET	145,-
Served with melted butter and boiled potatoes.	
BURGER WITH FRENCH FRIES AND KETCHUP ♦ ◎	98,-
PASTA BOLOGNESE ♦	98,-
1/2 PIZZA VESUVIO / MARGHERITA ♦ ◎	98,-
SOFT SERVE ICE CREAM	65,-
Chocolate sauce and marshmallows.	

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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. ◉ ◆ ◆

DANTES INFERNO..... 165,-

Mozzarella, salami, garlic, spice jalapenos and peppers. ◉ ◆

VESUVIO..... 135,-

Mozzarella and ham. ◉ ◆

MAFFIOSO..... 175,-

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

CAPRICCIOSA..... 145,-

Mozzarella ham and mushrooms. ◉ ◆

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 IL MOMENTO..... 125,-/575,-

Italien, Greve in Chianti. Pairs well with all Pizza Rosso.

AP BIANCO..... 95,-/415,-

Italien, Veneto. Pairs well with Helrätt and Piselli.

PIZZA TAKEAWAY

+46 (0)370-33 97 50

All our pizzas are available for takeaway.

Welcome to place your order!