

# 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 <sup>40CL</sup> & GAMMELDANSK <sup>3CL</sup> .....	160,-
TONIGHT'S COCKTAIL <sup>5CL</sup> .....	165,-

### 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. <sup>HALF</sup> 175,-/ <sup>FULL</sup> 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 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 ALT. Karoliner klassisk lager</i>	

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

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

CRÈME BRÛLÉE .....	110,-
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 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

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** ..... 110,-  
Mozzarella, bacon, red onion and chives. ◉ ♦

**TARTUFO** ..... 165,-  
Mozzarella, mushrooms, arugula and truffle oil. ◉ ♦ ♦

## PIZZA ROSSO

PIZZA ROSSO IS MADE WITH TOMATO SAUCE

**MARGHERITA** ..... 135,-  
Mozzarella and basil oil. ◉ ♦ ♦

**VESUVIO** ..... 145,-  
Mozzarella and ham. ◉ ♦

**DANTES INFERNO** ..... 185,-  
Mozzarella, pepperoni, garlic, jalapenos and red onion. ◉ ♦

**MAFFIOSO** ..... 195,-  
Mozzarella, Prosciutto di Parma, goat cheese and honey  
cream, basil oil and arugula. ◉ ♦

**RÄKAN** ..... 210,-  
Mozzarella, shrimps, pickled fennel, red onion and  
dill aioli. ◉ ♦

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 Tartufo.

### PIZZA TAKEAWAY

+46 (0)370-33 97 50

All our pizzas are available for takeaway.

Welcome to place your order!