

# A TASTE OF SMÅLAND

In our restaurant we choose locally produced seasonal ingredients as much as possible.  
In our restaurant, food is a question of honesty, consciousness and joy.

## WELCOME

**DRINK OF TODAY / NON-ALCOHOLIC**..... 105,- / 58,-  
**GLASS OF SPARKLING WINE / NON-ALCOHOLIC**..... 75,- / 45,-  
**WISBY PILS 40CL**..... 68,-

**MARIESTADS UNFILTERED EXPORT 40CL**..... 65,-  
**OUR SPECIAL WISBY PILS 40CL & GAMMELDANSK 3CL** .... 128,-

## STARTERS

**KROGENS SKALDJURSSOPPA**..... 159,-  
Shell fish soup of the house. Served with a deep fried wrap filled with salmon, fennel and shrimps with aioli. ♦  
*Ortonese Malvasia Chardonnay*

**\*ISTER SVENSSON**..... 110,-  
Locally produced sausage on a butterfried toast, mustard dressed salad and butterfried chanterelle.  
*Terreno Chianti Classico*

**CARPACCIO PÅ OXFILE**..... 145,-  
Beef carpaccio, served with jerusalem artichoke, cream parsnip and pickled red onion, cold pressed canola oil, salt and pepper. ♦  
*Terreno Pinó Nero*

## MAIN COURSE

**\*BIFF HÖGANLOFT**..... 269,-  
Beef Tender Loin 180gr, fried potatoes, red onion, dijon- and horseradish with yolk served in an ironpan. ♦  
*Torre del Falasco Valpolicella Ripasso alt. Château Grand Renom Bordeaux Supérieur*

**SAVOY KÅLDOLMAR**..... 165,-  
Mushroom and chickpea filled cabbage rolls served with beets of the season and tomato sauce, butterfried chantarelles, smoked bacon and mashed potatoes with cheese. ♦ ♦  
*Terreno Chianti Classico*

**BURGARE**..... 175,-  
Hamburger 200g beef from Pelle in Dalstorp served on a sourdough bread with pesto, buffalo mozzarella, toasted parma ham, aioli and herbal flavored potato wedges.  
*Torre del Falasco Valpolicella Ripasso alt. Sitting Bulldog IPA*

**HJORTYTTERFILE**..... 289,-  
Grilled rosemary flavored deer sirloin, served with a portwine flavored sauce. ♦  
*Torre del Falasco Valpolicella Ripasso alt. Terreno Chianti Classico Riserva*

**TORSK**..... 265,-  
(MSC-certified) Cod with baked beets and root vegetables served with horse radish cream, capers, browned butter, dill and grilled lemon. ♦  
*Roero Arneis alt. Notre Dame de Cousignac Côtes du Rhône*

**\*RAGGMUNK**..... 140,-  
Traditional Småland potato pancake with crispy pork strips and lingonberries. ♦ ♦  
*Terreno Chianti Classico alt. Wisby Kloster öl*

**\*RAGGMUNK**..... 140,-  
Traditional Småland potato pancake with fried vegetables and aioli.  
♦ ♦ ♦  
*Terreno Chianti Classico alt. Wisby Kloster öl*

## DESSERTS

**CRÉME BRÛLÉE**..... 95,-  
Classic cracked crème brûlée. ♦  
*Rivesaltes Ambré Eko, Frankrike, Roussion*

**TVÅ SORTERS TARTE**..... 115,-  
Two kinds of tarte - pear and chocolate, served with pear chips, candied walnuts and locally produced pistachio ice cream.  
*Rivesaltes Ambré Eko, Frankrike, Roussion*

**\*KRÖGARMORS OSTKAKA**..... 99,-  
Traditional Småland cheesecake with strawberry jam and whipped cream. ♦  
*Terreno Vin Santo*



### RECOMMENDATIONS

We have a beverage recommendation to go with each dish. Ask your waiter and we will help you according to your preferences.

### THOREAU WATER CONCEPT

We recommend our locally, filtered water, choose between still or lightly carbonated. We also recommend our range of alcohol-free wines and beers.

### ALLERGIES?

Tell us and we'll help you! In most dishes, we can replace or remove ingredients and accessories. We have marked which dishes are gluten and lactose free.

- ♦ FREE FROM GLUTEN
- ⊕ LACTOS FREE
- ◆ VEGETARIAN

**\* ALWAYS AT ISABERG HÖGANLOFT**

**PLEASE SHARE YOUR EXPERIENCES ON TRIPADVISOR / ISABERG HÖGANLOFT, THANKS!**

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## PIZZA BIANCO

BAKED WITH SOUR CREAM

**HELRÄTT** ..... 118,-

This favourite is baked with sour cream, bacon, red onion and cheese. Sprinkled with fresh chives.

**PÅ RÖKEN** ..... 145,-

Smoked salmon, red onions, fresh horseradish, lemon, sour cream, cheese and arugula.

**VÅGRÄTT** ..... 139,-

Baked with sour cream, shrimps, crawfish, red onion, and cheese. Sprinkled with fresh chives.

## PIZZA ROSSO

TRADITIONAL PIZZA WITH TOMATO SAUCE

**MARGERITA** ..... 98,-

Mozzarella, cherry tomatoes, tomato sauce, basil-oil and cheese.

**VESUVIO** ..... 89,-

Swedish shredded ham, tomato sauce and cheese.

**MAFFIOSO** ..... 129,-

Parma ham, goat cheese, pesto, tomato sauce and cheese. Served with arugula salad and honey.

**FYRA OSTAR** ..... 139,-

Four local cheeses. Påverås blå, Prästost from Allerum, Brisa vitmögelost and goat cheese from Falköpings dairy. Honey and spinach/mangold.

**DANTES INFERNO** ..... 115,-

Salami, garlic, hot jalapenos, peppers, tomato sauce and cheese.

## WINE ♥ PIZZA

GLASS / BOTTLE

**TERRENO CHIANTI CLASSICO DOCG 2013** ..... 105, / 425,-

Italy, Greve in Chianti

**DR PAULY RIESLING TROCKEN 2013** ..... 115,- / 455,-

Germany, Mosel. Perfect match with pizza bianco.

♦ FREE FROM GLUTEN. We bake pizza crusts without gluten + 10,-.

Please note we can not guarantee a gluten-free environment when they are baked in its own form, but in the same oven as other pizzas.

### PIZZA TAKE-AWAY

+46 (0)370-33 97 50

All our pizzas are available for take-away!

PLEASE SHARE YOUR EXPERIENCES ON TRIPADVISOR / ISABERG HÖGANLOFT, THANKS!

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