



Pre dinner cocktails

André Clouet Champagne

Marie Framboise

Lindgårdens Kir Royale

You can also see our separate Gin & Tonic list for more suggestions

Starters

Gazpacho 165:-

Gazpacho on late summer vegetables from local farmers. Served on grilled bread with humus spread of spring spelt from Sigsarve Gård in Näs and herb and garlic fried Gotlandic lens ragout.

Swedish chanterelles 195:-

On fried levain bread from Warfsholms Bageri, spread with fresh cheese flavoured with garlic, parsley and shallots. Topped with butter fried Swedish chanterelles.

Deep fried herring 175:-

Served with potatoes, egg, sour cream, browned butter, chives, red onion and roasted hazelnuts.

Toast Skågen 185:-

Classic toast Skågen topped with bleak roe.

Gotlandic crayfish 225:-

Farmed with care by Jeppa in Stenkumla. Served with crayfish soup Västerbottens cheese omelette, cumin cheese and bread from Warfsholm.

Lindgården's steak tartare 185:-/235:-

Served with dijonnaise, deep fried capers, pickled onion, pommes alumette and grated parmesan cheese.

Rabbit terrine 185:-

Made with rabbit from Kajffjords Farm in Sjonhem. Served with butter fried brioche, local blueberries, balsamic vinegar and salt roasted Marcona almonds.

THE TAVERN'S MENU

Rabbit terrine

Made with rabbit from Kajffjords Farm in Sjonhem. Served with butter fried brioche, local blueberries, balsamic vinegar and salt roasted Marcona almonds.

Quenelles of pike

Served with creamy crayfish sauce, pickled chanterelles, shallot tossed spinach, trout roe and pressed potatoes.

Lindgårdens mulberry parfait

Served with almond crunch and season berries. "Handpicked mulberries from the garden".

MENY 575:- /PERS • VINPAKET 395:- /PERS

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES



Main courses

Quenelles of pike 245:-

Served with creamy crayfish sauce, pickled chanterelles, shallot tossed spinach, trout roe and pressed potatoes.

Seared turbot 375:-

Turbot fished by Leo Nordin i Syssne. Served with creamy white wine sauce spiked with dill, butter fried Swedish chanterelles and pressed potatoes.

Lamb from local farmers 310:-

Rump of lamb served with butter tossed fresh local beans, homemade lamb sausage with herbs, creamy root vegetable gratin with Stafva Sandra and sage buttered lamb jus.

Plankstek 335:-

"A Swedish classic that's been on the menu for more than 50 years." Local beef tenderloin with duchesse potato, mushrooms, French beans with bacon, grilled tomato and sauce Bearnaise. Served on an oak platter.

"Wallenbergare" 210:-

A classic Swedish dish. Minced veal steak made with cream and egg. Traditionally served with green peas, lingonberries, browned butter and mashed potatoes.

Grilled veal entrecôte 275:-

Served with roasted corn cream, grilled lemon, caramelised red onion butter, deep-fried potatoes tossed in smoked paprika, parmesan cheese and herbs.

Farotto on Swedish Chantarelles 215:-

Creamy farotto on Swedish chanterelles and whole spelt from Sigsarve Gård. Served with butter tossed fresh local beans, deep fried pumpkin and pumpkin cream. (vegetarian)

FROM THE ARCHIVE

Beef Tenderloin "Roquefort"

Tournedos, of local beef tenderloin, rolled in bacon and filled with Roquefort cheese. Served with chanterelle sauce and french fries.

THIS COURSE WAS CREATED BY THE
FOUNDER OF LINDGÅRDEN, CHEF BO LINDQVIST.
A CLASSIC THAT HAS BEEN ON THE MENU ON AND OFF SINCE 1968.

345:-

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