



Pre dinner cocktails

André Clouet Champagne

Marie Framboise

Lindgårdens Kir Royale

El Bandarra Vermut - White, red or rosé with ice and fruit toppings

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

Starters

Kajp onion vichyssoise 170:-

Served with seared Swedish artichoke, dillmarinated cucumber and trout roe.

Fresh local beetroots 175:-

Served with Feta cheese cream flavoured with ramson, roasted hazel nuts, rosemary honey and browned butter.

Norröna matjes hering 175:-

Served with Spanish tortilla on new potatoes, sour cream, browned butter, red onion, chives and chopped egg.

Toast Skågen 195:-

Classic toast Skågen topped with bleak roe.

Bröderna Perssons Kalix bleak roe 275:-

Served with Västerbottens cheese terrine, pickled red onion, chive emulsion and dill pankko.

Mixed steak tartare 195/295:-

From local beef tenderloin. Mixed with Dijon, capers, gherkins, onions and brandy. Topped with egg cream deep fried kadaifi, caper berries & pickled beetroots.

Local garden tomatoes 185:-

Served with an amazing burrata from Puglia, basil from Röcklinger, a few drops of aged balsamic vinegar, olive oil, sea salt.

Summer salad 95:-

Small side salad with vinaigrette, puffed Gotlandic lenses & watermelon.

THE TAVERN'S MENU

Kajp onion vichyssoise

Served with seared Swedish artichoke, dillmarinated cucumber and trout roe.

Loin of lamb from local farms

Served with summer vegetables, lamb sausage from Gotlands Korvfabrik in Roma, sheep cheese cream with ramson and buttered lamb jus.

Lindgårdens mulberry parfait

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

MENY 625:- /PERS • VINPAKET 395:- /PERS

VÄNLIGEN MEDDELA OSS OM NI HAR NÅGRA ALLERGIER



Main courses

Butter fried local turbot 355:-

Whole fish on the bone with smooth vermouth sauce, baby spinach and sugar peas served with trout roe and new potatoes.

Baked Swedish artichoke 275:-

Served with white wine sauce, trout roe, cucumber, roasted hazel nuts, dill and celeriac purée.

Plankstek 355:-

" 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" 225:-

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

Loin of lamb from local farms 335:-

Served with summer vegetables, lamb sausage from Gotlands Korvfabrik in Roma, sheep cheese cream with ramson and buttered lamb jus.

Grilled chuck from Ejmunds Gård 285:-

Ejmunds finest chuck. Slowly cooked, grilled and glazed with honey mustard BBQ sauce. Served with grilled ratatouille, tomato- and garlic bearnaise and French fries.

Beetroot sausage with local lenses 245:-

Petter on Växtchark in Roma makes a sausage of beet roots and Gotlandic green lenses. Served with Risotto croquettes flavoured with parmesan cheese and organic green asparagus on a warm summer salad with ramson pesto and parmesan cream. (vegetarian)

FROM THE ARCHIVE

Fricassee on beef knuckle from Ejmunds Gård

With a creamy sauce on white wine, cream and French mustard.
Served with summer vegetables, morels from Älvdalen and Gotlandic lenses.

A FRICASSEE SAUCE IS COOKED BY CUTTING THE MEAT INTO MEDIUM SIZED PIECES, BOILING IN BROTH AND THICKENED WITH BUTTER AND CREAM.

AN ELEGANT SUMMER DISH THAT WE RECOMMEND WITH A LOVELY WHITE BURGUNDY OR A BUTTERY AMERICAN CHARDONNAY!

245:-

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