



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

Creamy mussel soup 165:-

Served with chantarelle quenelle and crispy fried local funnel chantarelles.

Roasted local wax beans 155:-

Served with parsnip cream, chive oil, roasted hazelnuts, crispy fried oyster mushroom and grated parmesan cheese.

Sashimi on artich char 185:-

Pickled with ginger, lime and lingonberries.

Served with butter fried funnel chantarelles and charred cucumber.

Toast Skagen 195:-

Classic toast Skagen topped with bleak roe.

King Crab roll 225:-

Our version of lobster roll with king crab, crayfish, celery and apple.

Served in a toasted brioche hot dog bread.

Asian beef tartar 195:-

Mixed with wasabi and sesame dressing, soy mayonnaise, gari, coriander and deep-fried rice noodles.

Deep fried goat cheese 175:-

Served with oven baked beetroot from Buters Eko, beetroot cream and pickled Gotlandic lenses from Mickelgårds Lantbruk.

THE TAVERN'S MENU

Roasted local wax beans

Served with parsnip cream, chive oil, roasted hazelnuts, crispy fried oyster mushroom and grated parmesan cheese.

Lamb shoulder from Graute Gård

Lamb shoulder baked with red wine and herbs overnight. With parsley root puree caramelized cabbage and carrots from Buters EKO. Served with creamy potato gratin and buttered lamb jus.

Caramelized apples

Served with vanilla panacotta, apple cream, cinnamon sponge and oat crunch.

MENY 565:- /PERS • VINPAKET 395:- /PERS

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES



Main courses

Lindgårdens fish- and shellfish soup 295:-

Tomatoes, saffron, mussel broth and cream together with cured fish, vegetables, blue mussels and shrimps.

Pike-perch from lake Hjälmarén 325:-

Butter fried pike-perch with a tomato and butter sauce, zucchini, chantarelles and crown dill oil. Served with potatoes from Stora Tollby Gård.

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.

Lamb shoulder from Graute Gård 265:-

Lamb shoulder baked with red wine and herbs overnight. With parsley root puree caramelized cabbage and carrots from Buters EKO. Served with creamy potato gratin and buttered lamb jus.

Pan-seared duck breast 285:-

Served with savoy cabbage rolls filled with fried cabbage, apple and funnel chantarelles, duck jus with butter and apple vinegar and duck confit Amandine potatoes from Stora Tollby Gård.

Swedish potato dumpling 245:-

Filled with mixed mushrooms, apple and onions. Served with butter fried kale from Buters EKO farm in Sanda, browned hazelnut butter, Gotlandic truffle and raw stirred lingonberries. (vegetarian)

FROM THE ARCHIVE

Fillet of Elk Rossini

Elk fillet topped with seared terrine of foie gras on butter fried brioche and local Bourgogne tryffle. Served with Madeira sauce and fondant potatoes.

THIS DISH IS NAMED AFTER ITALIAN OPERA COMPOSER GIOACCHIONI ROSSINI. HOWEVER, IT IS NOT EXACTLY CLEAR WHO CREATED THE DISH, BUT IT CAME INTO BEING IN FRANCE DURING THE FIRST HALF OF THE 19TH CENTURY. HERE WE MAKE OUR FREE INTERPRETATION OF THIS CLASSIC DISH.

365:-

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