



Pre dinner cocktails

André Clouet Champagne

Marie Framboise

Lindgården's Kir Royale

Dry Martini

You can also see our separate cocktail menu

Starters

- Beetroot Carpaccio** 195:-
*Thinly sliced beets from Buters Eko.
Served with goat cheese cream from Gotland Creamery,
roasted walnuts, and saffron dressing.*
- Roasted local wax beans** 190:-
*Served with parsnip cream, grilled leek, roasted Marcona almonds,
and crispy fried chanterelle mushrooms.*
- Crayfish soup** 215:-
*Frothy crayfish soup with kryddost
(Cheese with caraway) omelette, and dill oil.*
- Lindgården's Toast Skagen** 220:-
*Classic Skagen with butter-fried bread and topped
with Kalix bleak roe, horseradish, red onion, and chives.*
- Fried Baltic herring** 215:-
*Served with sour cream, red onion, chives,
potatoes, browned butter, and roasted hazelnuts.*
- Beef tartare with local tenderloin** 265:-/375:-
*Mixed with browned butter.
Served with silver onion purée, preserved chanterelle mushrooms,
grated egg yolk, pickled silver onions, and potato crisps.*

THE TAVERN'S MENU

Crayfish Soup

*Frothy crayfish soup with kryddost
(Cheese with caraway) omelette, and dill oil.*

Grilled Veal Entrecôte

*Served with chanterelle sauce,
onion-fried Gotlandic beans, kale from Buters Eko,
and home-fried wedged potatoes from Stora Tollby Gård.*

Lindgården's mulberry parfait

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

MENU 745:-/PP • SELECTED WINES 445:-



Main courses

Gently cured cod loin 410:-

With crayfish tails, chanterelles, baked fennel, crayfish hollandaise, and boiled organic potatoes.

Lindgården's Fish and Shellfish Stew 375:-

Tomato, organic saffron, cream, and mussel broth combined with marinated fish, vegetables, blue mussels, and shrimp.

Wallenbergare 275:-

A classic Swedish dish. Minced veal steak made with cream and egg. We make our local version with minced Linderöd pig instead. Farmed with lots of love by Fredrik from Buttlegrisen. Traditionally served with shallot tossed green peas, lingonberries, browned butter, and mashed potatoes.

Plankstek 435:-

"A Swedish classic that has been on the menu for over 55 years." Local beef tenderloin with duchesse potato, mushrooms, bacon-wrapped local haricot verts, grilled tomato, and bearnaise sauce. Served on an oak plank.

Lamb racks from Graute Gård 435:-

Served with lamb sausage from Gotlands Korvfabrik, baked kohlrabi from Winthers Gård, pommes Dauphinoise, and roasted garlic jus.

Grilled Veal Entrecôte 385:-

Served with chanterelle sauce, onion-fried Gotlandic beans, kale from Buters Eko, and home-fried wedged potatoes from Stora Tollby Gård.

Swedish Chanterelles 275:-

Butter-fried Swedish chanterelles served with mixed vegetables from the Gotlandic autumn pantry, gray pea cream, legume crisps, and buttered cabbage red wine sauce (vegetarian).

FROM THE ARCHIVE

Pepper steak with local beef tenderloin

Served with Cognac-spiked peppercorn sauce, onion-fried beans from Källunge, and organic potatoes from Stora Tollby, roasted in Prima Talg (tallow) and rolled in fresh herbs.

A FRENCH CLASSIC, WITH AN UNKNOWN HISTORY,
THAT HAS EXISTED SINCE ANCIENT TIMES.
A DISH THAT HAS BEEN ON LINDGÅRDEN'S MENU
ON AND OFF SINCE 1968.

425:-