

Eau de Vie

Boge Bränneri - Raspberry	36:-
Boge Bränneri - Apple	45:-
Boge Bränneri - Långmyre	45:-
Poire William Rouge - Jos Nusbaumer	40:-

Amaro

Gotlands bittar	30:-
Punt e Mes	30:-
Averna	30:-
Fernet-Branca / Brancamenta	30:-

Punsch

Bestes Punsch	30:-
Carlshamns Flaggpunsch	30:-
Cederlunds Caloric	30:-

Liqueur

D.O.M. Benedectine	30:-
Seve Fournier	30:-
Drambuie	30:-
Cointreau	30:-
Galliano	30:-
Grön Chartreuse	35:-
Grand Marnier	30:-
Strega	30:-
Bailey's	30:-
Amaretto Luxardo di Saschira	30:-
Frangelico	30:-
Xanté	30:-
Sambucca Ramazzotti	30:-
SPILL Limoncello	30:-
SPILL Kaffelikör	30:-
Lindgården Valnötslikör på våra egna Valnötter	30:-

Coffee

	SINGLE	DUBBLE
Espresso	35 kr	45:-
Cappuccino		48:-
Caffé latte		50:-
Filter coffee		42:-
Tea-Ecological		42:-

Black-Earl Grey Hage, Red-Rooibos Skogsglänta, Green- Äppellund

Kaffedrinkar

	4CL	6 CL
Irish Coffee	148:-	195:-
Kaffe D.O.M.	148:-	195:-
Leonard Sachs	148:-	195:-
Kaffe Spill Kaffelikör	148:-	195:-
Kaffe Karlsson	148:-	195:-
Kaffe Calypso	148:-	195:-
Lindgårdens Kaffedrink	148:-	195:-

(With our own walnut liqueur)

Desserts

WE'D LOVE TO GIVE SUGGESTIONS ON SWEET WINES THAT WILL ENRICH THE ENDING OF YOUR DINNER.

Lindgårdens mulberry parfait 155:-

Served with almond crunch and mulberry sauce.

A classic made with hand-picked mulberries from the garden.

2021 Brachetto d'Aqui, Pineto 138:- / 6 CL

Piemonte - Italy

Brachetto

French toast with fried apples 155:-

From Käbbe farm. Served with cardamom crunch, caramelized dulce cream and sour cream ice cream

2015 Brauneberger Juffer Beerenauslese 138:- / 6 CL

Weingut Paulinshof

Mosel - Tyskland

Riesling

Baked blueberries 155:-

Served with lemon ice cream, chocolate cream, Italian meringue & licorice crunch.

2018 Elysium, Quady Winery 138:- / 6 CL

California - Usa

Black Muscat

Dark chocolate Crème brûlée 155:-

Served with vanilla cream and Gotland autumn raspberries

NV Antique Muscat, Yalumba 138:- / 6 CL

Yalumba Valley - Australien

Muscat

Cheeses of the evening 185:-

Plum compote with lemon and ginger and fried flatbread.

Ask your waitress about the cheeses of the evening.

Also ask about matching wine.

Ice cream or sorbet 65:-

In collaboration with Gotlato on the main square.

Ask your waitress about this evening's tastes.

Lindgårdens chocolate truffles 75:-

Two of our homemade truffles

After Dinner Cocktails 5 CL

Walnut espresso martini 185:-

Koskenkorva Climate Vodka, Lindgården's walnut liqueur, espresso simple syrup, chocolate bitters.

Chocolate martini 185:-

Koskenkorva Climate Vodka, Baileys, grated chocolate, dark chocolate sauce, cream, milk.

Grasshopper 185:-