



## Drinks

### Lindgårdens Cocktails

- Dry Martini** 185:-  
*Citadelle Dry Gin, Noilly Prat, olives, lemon zest*
- The Last Word** 185:-  
*Citadelle Dry Gin, Chartreuse, Maraschino liqueur, lime, cherry*
- Gibson Vesper** 185:-  
*Koskenkorva Climate Vodka, Citadelle Dry Gin, White Vermouth, lemon zest, pickled onion*
- Aged Martinez** 185:-  
*Gotland Spirits Barrel-Aged Gin, Carpano vermouth, Maraschino liqueur, Orange Bitters, orange*
- Violet Gin Sour** 185:-  
*Whitley Neil Parma Gin, violet sugar, lemon, licorice*

### Lindgårdens Spritz

- Aperol Spritz** 185:-  
*Aperol, Prosecco, soda, orange*
- Höstspritz** 185:-  
*White mulled wine with hints of whiskey, prosecco, apple, cinamon*
- Sangria (vit eller röd)** 135:-  
*Wine, lemonade, lemon, seasonal fruits*

### Cin & Tonics

- Lindgårdens Häggbloms** 185:-  
*Lemon, lemon zest, lemon balm  
Fever-Tree Elderflower Tonic*
- Gotland Spirits Dry** 185:-  
*Rosemary ice cube, juniper, lemon, rosemary,  
black pepper.  
Three Cents Tonic*
- Gotland Spirits Botanical** 185:-  
*Botanical Rassberry & Thyme,  
Rassberry, thyme, juniper.  
Lost Island Brewery Orginal Tonic*
- Hellström** 185:-  
*Apple, thyme, lemon zest.  
Ekobryggeriet Elderflower & Seasalt Tonic*
- Gotlands Ginfabrik Pink** 185:-  
*Strawberries, blood grape, lemon, juniper.  
Schweppes Pink Zero Tonic*

### Non-Alcoholic Drinks

- Non-Alcoholic Gin & Tonic** 95:-  
*Gordon's Gin 0,0%  
Choose your toppings and tonic from the  
recipes above!*
- Rosita** 95:-  
*Schweppes Pink Tonic with  
seasonal berries, lemon and sugar*
- No Spritz** 95:-  
*Lyre's Italian Spritz,  
Aperoni Spritz, orange & olive*



# Kitchen Suggestions

## THE TAVERN'S MENU

### Beef tartare with local Tenderloin

Mixed beef tartare with Dijon mustard, capers, cornichons, onions, and cognac. Topped with pickled beets from Buters EKO, cheddar cream, and Jerusalem artichoke crisps.

### Jansson's Temptation

Gratin made with potatoes from Buters EKO, flavored with swedish anchovys from sprat, onions, and cream. Served with pickled beets, organic crispbread, and cheddar cheese from Wyke Farms in Somerset.

### Lindgårdens Saffron oven Pancake

Served with dewberry compote, whipped cream and rum marinated sultan raisins.

625:-

## Beverage package

### 1 glass of wine with the beef tartare

2022 Petit Nicolas Maranges, Nicolas Perrault

### 1 beer and 2cl schnapps with Jansson's Temptation

Snausarve Silte Saison

Boge Bränneri Akka

### 6cl dessert wine with the saffron pancake

2020 Loupiac Grand Réserve, Kressman

450:-

## FROM THE ARCHIVE

### Jansson's Temptation

Gratin made with potatoes from Buters EKO, flavored with swedish anchovys from sprat, onions, and cream. Served with pickled beets, organic crispbread, and cheddar cheese from Wyke Farms in Somerset.

ONE OF THE ABSOLUTE SWEDISH CLASSICS, OFTEN SERVED AS A SNACK BUT ALSO A MUST-HAVE ON THE TRADITIONAL CHRISTMAS TABLE. ITS NAME LIKELY ORIGINATED FROM A MRS. ELVIRA STIGMARK (1886–1953) FROM ÖSTERMÅLM WHO, AT A GATHERING, HAD THE COOK, MRS. SOFIE PAULINE BROGÅRDE, NAME THE ANCHOVY GRATIN. THE NAME THEN BECAME "JANSSON'S TEMPTATION" AFTER THE 1928 FILM OF THE SAME NAME.

225:-

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES



## Starters

### Herring Platter

225:-

Our four varieties of herring.

Two clear varieties & two creamy varieties. Half an egg with mayonnaise & shrimp, matjes herring cake, cheddar cheese, and boiled potatoes.

### Frothy Lobster Soup

215:-

Served with prosciutto-wrapped lobster mousseline on Swedish lobster and pickled local dill umble.

### 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 beef tartare with Dijon mustard, capers, cornichons, onions, and cognac. Topped with pickled beets from Buters EKO, cheddar cream, and Jerusalem artichoke crisps.

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## Main courses

### Seared Arctic Char Fillet 310:-

Served with celeriac purée made from Buters' celeriac, baked Jerusalem artichokes, Sandefjord sauce with lumpfish roe and trout roe. Topped with potato crisps.

### Wallenbergare 275:-

A classic Swedish dish. Minced veal steak made with cream and egg. We make our local version with minced Mangalica pig instead. Farmed with lots of love by Anna and Jimmy from Bondeblom. Traditionally served with shallot tossed organic 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.

### Roasted Lamb Entrecôte 365:-

Lamb Entrecôte that we roast whole and serve with pumpkin purée, Brussels sprouts, and fried potato cake. Accompanied by a Robiola cream from Gotland Creamery and a cinnamon-scented lamb jus.

### Sirloin Steak 375:-

Organic sirloin steak with the cap from Gotland. Served with cognac-flambéed green peppercorn sauce, garlic-sautéed mushrooms, beans from Källunge, baked tomatoes, and homemade fries from Lilla Bjers.

### Confit Pointed Cabbage 275:-

Butter-confited pointed cabbage from Gotland. Served with chanterelle croquettes, borlotti bean cream from Mickels gård, cabbage and onion crisps, mushroom emulsion, and pickled local red-yellow trumpet mushrooms. (vegetarian)

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## Desserts

### Lindgården's 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

### Lindgården's Saffron oven Pancake 155:-

Served with dewberry compote, whipped cream and rum marinated sultan raisins.

### 2020 Loupiac Grand Réserve, Kressman 138:- / 6 CL

Bordeaux - France

Sauvignon Blanc, Sémillon

### Dark Chocolate Fondant 155:-

Creamy hot chocolate fondant with Valrhona chocolate. Served with hazelnut cream, hazelnut crunch, and sour cream sorbet from Puttersjau's mountain cows.

### NV Antique Muscat, Yalumba 138:- / 6 CL

Yalumba Valley - Australia

Muscat

### Lindgården's Cheeses 185:-

Served with quince marmalade of local quince and fried flatbread.

Ask your server about tonight's cheeses.

Also, inquire about suitable wine pairings.

### Ice Cream/Sorbet of the day 75:-

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

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# Welcome to Vårdshuset Lindgården

*Whats happening at Lindgården?*

## Christmas Buffet

*Between 24/11-22/12, we serve our sustainable Christmas buffet on the second floor.  
Read more and make your reservation directly on our website.*



## Gin Tastings

*On 6 dates this autumn, you can book a gin tasting with Swedish craft gin.  
Read more and see the dates on the website*



## Lindgården Live

*Visby's new live stage offers both famous and unknown stars, one Wednesday a month in the gin room. See the calendar on the website*



## Wine Wednesdays

*One Wednesday a month, our sommelier and beverage manager, Niklas Törnberg, takes over the gin room from 5:00 PM to 10:00 PM and brings along beverages enthusiasts for various events.*

