



Drinks

Lindgårdens Cocktails

Rhubarb Pie 185:-
Boge Rhubarb, apple juice infused with christmas spices, lemon, cinamon sugar

Wingroni 185:-
Skånska Spritfabrikens apple gin, Campari, Blossa Glögg, cinamon, apple

Britta Bramble 185:-
Boge Britta, mulberry syrup, bitters, lemon

Aged Martinez 185:-
Gotland Spirits Barrel-Aged Gin, Carpano vermouth, Maraschino liqueur, Orange Bitters, orange

Mulberry Margarita 185:-
Olmecca Tequila Reposado, Lindgårdens Mulberry liqueur, lime, chili salt

Violet Gin Sour 185:-
Whitley Neil Parma Gin, violet sugar, lemon, licorice

Limoncello Spritz 185:-
Gotland Spirit's Limoncello, Prosecco, lemon

Winter Spritz 185:-
White mulled wine with hints of whiskey, prosecco, apple, cinamon

Mulled 135:-
Red wine, orange, cinamon, clove

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

Goose and Duck Rilette from Bondeblom

Served with butter-fried brioche, Bondeblom red cabbage, cornichons, and sauternes aspic.

Seared Arctic Char Fillet

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

Lindgårdens Saffron oven Pancake

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

MENU 645:-/PP • SELECTED WINES 445:-



Starters

- Västerbottens Cheese Omelette** 195:-
Served with red onion, butter-fried toast, smetana (sour cream), & vegan roe.
- Goose and Duck Rilette from Bondeblom** 190:-
Served with butter-fried brioche, Bondeblom red cabbage, cornichons, and sauternes aspic.
- 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.
- 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.



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)



Desserts

- 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
- Lindgårdens 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
- Lindgårdens 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



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.

