



Drinks

Aperitifs

Marie Framboise

LINDGÅRDEN'S HOUSE APERITIF 120:-

A unique product made exclusively by one of our cognac producers, Jean-Luc Pasquet. The aperitif is based on sweet raspberry grape juice from our own garden, combined with cognac.

The Big Apple

185:-

Skånska spritsfabriken's apple gin, Campari, swedish apple vermouth, apple, cinnamon.

Pure Pear

185:-

Swedish white vermouth aged in oak barrels, Koskenkorva Vodka, pear and ginger sugar, lemon, cinnamon sugar.

Dry Martini

185:-

Gotland Gin Factory Dry, Noilly Prat, lemon zest, olive.

New York Sour

185:-

Woodford Reserve bourbon whiskey, lemon, sugar, Angostura's bitters, red wine.



Limoncello Spritz

185:-

Gotland Spirit's Limoncello, Prosecco, lemon

Spring Spritz

185:-

Gotland Spirits Elderflower Liqueur, Prosecco, hack berry syrup, lemon, lemon balm.

Aperol Spritz

185:-

Aperol, Prosecco, orange.

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 from one of the recipes above!*

Lindgårdens lemonade

95:-

*Seasonal fruits mixed with our homemade
lemonade*

Non-Alcoholic Spring Spritz

95:-

*Hack berry syrup, lemon,
Barrels & Drums sparkling.*





Kitchen Suggestions

THE TAVERN'S MENU

Ramson Soup

Served with a fried potato cake flavoured with Gruyère, seaweed caviar, and smetana.

Whole Roasted Lamb Entrecôte

Our version of the classic dish, lamb in dill. Spring vegetables, potatoes, and a light dill velouté at the base. We top this with grilled Gotland lamb entrecôte and accent it with a robust dill oil.

Lindgården's Mulberry Parfait

*Served with almond crunch and mulberry sauce.
A classic made with hand-picked mulberries from the garden.*

MENU 725:- /PAX • SELECTED WINES 445:- /PAX

ARKIVET

Gotlandic "Wiener Schnitzel"

*Linderöds pig from Buttlegripen that is banked and breaded.
Served with warm Austrian potato salad, sautéed peas with lightly smoked ham and cucumber salad on cucumbers from Slite.*

WIENER SCHNITZEL BEGINS TO APPEAR UNDER ITS CURRENT NAME IN AUSTRIA AT THE BEGINNING OF THE 19TH CENTURY, BUT THEN ALREADY EXISTED SINCE THEN OLD SEVERAL SIMILAR DISHES. WE DO IT FROM GOTLAND LINDERÖDS PIG FROM OUR LOCAL FARMER BUTTLEGRIPEN. WE FRY THE SCHNITZEL IN ITS OWN TALLOW, WHICH WE MELT DOWN. WIENER SCHNITZEL 2.0

395:-



Lindgårdens Platters

SMALL SNACKS FOR SHARING DURING THE APRETIF

- Salted Cucumber** 70:-
Served with smetana, Gotlandic honey, and roasted Marcona almonds.
- Deep fried sprat from the Baltic sea** 85:-
Served with ramson mayonnaise.
- Olives 80g** 65:-
Black Ligurian olives and green Nocellara olives.
- Marcona Almonds 80g** 85:-
Grade 16 Marcona almonds. Marcona almonds are considered one of the best in the world. We fry these and sprinkle them with sea salt.

Starters

- Kalix Vendace Roe** 295:-
Served with almond potato croquettes with Västerbotten cheese, pickled red onion, Västerbotten thin crisp, dill oil and sour cream.
- Ramson Soup** 195:-
Served with a fried potato cake flavoured with Gruyère, seaweed caviar, and smetana.
- Lindgårdens' s Toast Skagen** 220:-
Classic Skagen with butter-fried bread and topped with vendace roe, horseradish, red onion, and chives.
- Green Asparagus** 195:-
Organic green asparagus from Vägume mill in Lärbro. Served with Sandefjord sauce with parmesan, trout roe and puffed buckwheat.
- Swedish blue mussels** 185:-
Swedish blue mussels grown on demand in a creamy cream flavored with K-duja from Gotlands korvfabrik. K-duja is a fermented Nduja with gochujang topped with fried kimchi with cabbage from Buters EKO.
- Beef Tartare with local Tenderloin** 265:-/375:-
Beef tartare with Dijon mustard, capers, cornichons, pickled silver onions, sourdough bread crisps, and grated Parmesan.





Main courses

Smooth-cured Cod Loin 395:-

Poached cod loin with capers, beetroots, horseradish, and browned butter. Served with dill-boiled organic potatoes from Stora Tollby Farm.

Butter-fried Swedish perch 435:-

With grilled spring vegetables and delicacy cucumber from Slite, shallot-acidified white wine sauce burst with oil on Gotland nettles and ramson. Served with dill-boiled organic potatoes from Stora Tollby Gård.

Wallenbergare 295:-

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 455:-

"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.

Biff Rydberg 355:-

Made from Gotland beef fillet with potato croutons made from potatoes from Buters Eko, butter-cooked onions, egg yolk, and mustard cream.

Grilled Lamb Entrecôte 385:-

Our version of the classic dish, lamb in dill. Spring vegetables, potatoes, and a light dill velouté at the base. We top this with grilled Gotland lamb entrecôte and accent it with a robust dill oil.

Feather cut from rapeseed fed pig 315:-

Served with grilled local green asparagus, baked vine tomatoes, fried small potatoes with pickled shallots and parmesan, ramson butter, and a touch of red wine sauce.

Fried Chèvre 295:-

With honey-glazed beets and carrots, borlotti bean cream from EKO Frida, buttered cabbage broth with Gotland soy sauce, walnuts from our own garden, and puffed buckwheat. (vegetarian)



Desserts

- Lindgårdens Mulberry Parfait** 155:-
Served with almond crunch and mulberry sauce.
A classic made with hand-picked mulberries from the garden.
2018 Elysium, Quady Winery 138:- / 6 CL
California - USA
Black Muscat
- Violet panna cotta** 155:-
Served with licorice curd, citrus cremeux, violet crunch and lemon sponge.
2021 Brachetto d'Aqui, Pineto 138:- / 6 CL
Piedmont - Italy
Branchetto
- Rhubarb soup** 155:-
Warm rhubarb soup served with almond biscuits,
cardamom ice cream and rhubarb tartare.
2018 Les 4 Villages Coteaux du Layon, Domaine FL 138:- / 6 CL
Loire - Frankrike
Chenin Blanc
- Black lemon brûlée** 155:-
Served with elderberry cream and fresh raspberries.
Sweet Emotion Ambré Rivesaltes 138:- / 6 CL
Celleries de la Dona Rivesaltes - Frankrike
Grenache Blanc, Macabeo
- 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** 80:-
In collaboration with Gotlato on the main square.
Ask your waitress about this evening's tastes.
- Lindgårdens Chocolate Truffles** 80:-
Two of our homemade truffles



Welcome to Vårdshuset Lindgården

GOTLAND EXPERIENCE WITH FEELING

This is happening at Lindgården

The hotel

*As we are an inn, we also offer accommodation.
We have 8 double rooms, one suite and one junior suite.
You can book these rooms directly on our website via the
QR code.*



Spring harvest month

*Meet spring on Gotland. Between May 9 and June 9,
serving in addition to our regular menu, we offer a
5-course spring harvest menu.
Read more & book a table on the QR code.*



Eastern European wines meets the spring vegetables of Gotland

*Eastern & Central European wine tasting with
the green gold of spring
– a tasting menu in 5 servings with 7 wines –
Unexplored wine lands & grapes with magical combinations
can you expect this evening.
Lots of new & exciting knowledge!
Book directly & read more on the QR code.*

