



## Drinks

### Marie Framboise 6CL 140:-

LINDGÅRDENS HOUSE APERITIF

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

### Aperitifs

<b>Berry White</b>	5CL 195:-
<i>Gotlands Ginfabrik Dry Gin, Lindgården's mulberry liqueur, lemon, champagne sugar.</i>	
<b>Dry Martini</b>	195:-
<i>Gotlands Ginfabrik Dry, Noilly Prat, olive</i>	
<b>Old Fashioned</b>	195:-
<i>Woodford Reserve Bourbon, sugar, bitters, orange</i>	
<b>Rhubarb Margarita (On the rocks)</b>	195:-
<i>Olmecca Reposado Tequila, rhubarb liqueur, lime, agave syrup, chili salt</i>	
<b>Beetlejuice</b>	195:-
<i>Hernö Dry Gin, SPILL Limoncello, beetroot sugar, lemon, bitters</i>	
<b>Rose Mojito</b>	195:-
<i>Havana Club 3 años, lime, mint, rose sugar, soda</i>	
<b>Violette</b>	195:-
<i>Whitley Neill Violette Gin, lemon, violet sugar, licorice</i>	
<b>Sangria red / white</b>	145:-
<i>Red / white wine, mix of fruits, lemonade</i>	
	4CL
<b>Mulberry Spritz</b>	175:-
<i>Lindgården's mulberry liqueur, mulberry, Prosecco</i>	
<b>Limoncello Spritz</b>	175:-
<i>SPILL Limoncello, lemon, Prosecco</i>	
<b>Campari Spritz</b>	175:-
<i>Campari, Prosecco, orange, olive</i>	
<b>Aperol Spritz</b>	175:-
<i>Aperol, Prosecco, orange, olive</i>	

### Cin & Tonics

<b>Lindgården's Häggbloms</b>	5CL 195:-
<i>Lemon, lemon zest, lemon balm. Fever-Tree Elderflower Tonic</i>	
<b>Gotland Spirits Dry</b>	195:-
<i>Juniper, lemon, rosemary, black pepper. Three Cents Tonic</i>	
<b>Gotlands Ginfabrik Dry</b>	195:-
<i>Juniper, sea coral, orange zest. Thomas Henry Botanical Tonic</i>	
<b>Hellström</b>	195:-
<i>Lemon zest, thyme, apple. Ekobryggeriet Elderflower &amp; Seasalt Tonic</i>	
<b>Gotlands Ginfabrik Pink</b>	195:-
<i>Juniper, strawberry, rhubarb, grape. Schweppes Pink Zero Tonic</i>	

### Non-alcoholic drinks

<b>Alcohol-free Gin &amp; Tonic</b>	95:-
<i>Gordon's Gin 0,0% Choose from one of the recipes above!</i>	
<b>Lindgården's lemonade</b>	95:-
<i>The season's fruits mixed with our lemonade</i>	
<b>Elderflower season</b>	95:-
<i>Elderflower cordial, lemon, sparkling wine 0,0%</i>	
<b>Blueberry Mojito</b>	95:-
<i>Blueberries, mint, lime, sugar, soda</i>	
<b>Mulberry season</b>	95:-
<i>Mulberry cordial, lemon, sparkling wine 0,0%</i>	



# Kitchen Suggestions

## THE TAVERN'S MENU

### **Kajp onion Vichyssoise**

*Served with scallop mousseline and Baerii caviar.*

### **Herb-marinated Gotland Lamb Roast Beef**

*Accompanied by lamb salsiccia from Gotlands Korvfabrik,  
Grilled Gotlandic summer carrots and baked beets,  
Robiola cream from Gotland Creamery, and buttered lamb jus.*

### **Lindgårdens 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**

## THE ARCHIVE

### **Gotlandic "Wienerschnitzel"**

*Linderöds pig from Buttlegrisen 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 BUTTLEGRISEN. WE FRY THE SCHNITZEL IN ITS OWN TALLOW, WHICH WE MELT DOWN. WIENER SCHNITZEL 2.0

**395:-**



## Starters

- Kajp onion Vichyssoise** 215:-  
*Served with scallop mousseline and Baerii caviar.*
- Baked Goat Cheese** 225:-  
*Terrine of baked goat cheese from Gotland Creamery. Served with a salad of local beets, walnuts from our own tree, and honey vinaigrette made with Hejnum honey.*
- Lindgården's Toast Skagen** 235:-  
*Classic Skagen with butter-fried bread and topped with Kalix vendace roe, horseradish, red onion, and chives.*
- Kalix Vendace Roe** 295:-  
*Served with smetana, chopped red onion and chives, lemon, dill, freshly ground black pepper, and butter-fried toast.*
- Asian Beef Tartare** 285:-  
*Made with local beef tenderloin. Mixed with coriander, chili, and kimchi sesame. Served with Sriracha mayonnaise, gari, and fried rice noodles.*
- Classic Matjes Herring** 210:-  
*Norrøna matjes, served with sour cream, organic eggs from Gandarve Gård, red onion, chives, organic new potatoes, and browned butter.*
- Baked Goat Cheese** 145:-  
*Terrine of baked goat cheese from Gotland Creamery. Served with a salad of local beets, walnuts from our own tree, and honey vinaigrette made with Hejnum honey.*



## Main courses

- Smooth-cured Cod Loin** 415:-  
*Served with browned butter chive hollandaise, shrimp tossed in horseradish, fennel, and boiled organic new potatoes.*
- Cold Poached Salmon** 335:-  
*Served with herb garden sauce, summer vegetables tossed in mustard vinaigrette, and organic potatoes from Stora Tollby Gård.*
- Plankstek** 465:-  
*"A Swedish classic that has been on the menu for over 55 years."  
Local beef tenderloin with duchesse potato, mushrooms, bacon-wrapped local harricot verts, grilled tomato, and bearnaise sauce.*
- Wallenbergare** 315:-  
*A classic Swedish dish. Minced veal steak made with cream and egg. We make our local version with minced Linderöd pig instead. Farmed with love by Fredrik from Buttlegripen. Traditionally served with shallot tossed organic green peas, lingonberries, browned butter, and mashed potatoes.*
- Herb-marinated Gotland Lamb Roast Beef** 395:-  
*Accompanied by lamb salsiccia from Gotlands Korvfabrik, Grilled Gotlandic summer carrots and baked beets, Robiola cream from Gotland Creamery, and buttered lamb jus.*
- Grilled local Beef with Cap** 445:-  
*Organic beef from animals that have grazed on the herb-rich and calcareous soils. Served with Café de Paris butter, baked cocktail tomatoes, grilled organic asparagus from Vägume Kvarn, and dill and parmesan tossed fries.*
- Lindgården's Asparagus Croquettes** 310:-  
*Risotto croquettes flavoured with organic parmesan and organic asparagus from Vägume Kvarn on a warm summer salad. Served with wild garlic chimichurri, parmesan cream, and plant-based sausage. (vegetarian)*

### SUMMER SPECIAL

#### Gotland BBQ for Two

*Mixed grill with local meat. Served with tomato salad with Gotlandic organic tomatoes, grilled seasonal vegetables, and a grill platter with herb butter, BBQ beans on black beans from Ekofrida, grey pea hummus, ramson chimichurri, bearnaise, and dill- and parmesan-tossed fries.*

PRICE 975:- FOR 2 PAX



## Desserts

### **Lindgården's 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*

### **Whipped Cheesecake with Lemon Curd** 155:-

*Served on an almond base with elderflower-marinated strawberries and summer berries.*

**2022 Brachetto d'Aqui, Pineto**

138:- / 6 CL

*Piedmont - Italy*

*Brachetto*

### **Lavender Crème Brûlée** 155:-

*Crème Brûlée flavored with lavender flowers, served with lemon cremeux.*

**2021 Loupiac Grand Réserve, Kressman**

138:- / 6 CL

*Bordeaux - France*

*Sauvignon Blanc, Sémillon*

### **Lindgården's Cheeses** 195:-

*We often have at least one local cheese from Gotland Creamery.*

*Served with marmalade 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.*



## **Lindgården Sunday Afternoons** by Citadelle

*Sundays at Gingården from July 7th to August 18th starting at  
3:00 PM We offer live music, oysters, and a great atmosphere!  
Welcome to our summer Sunday afternoons!*

## **LGs Mosbar**

*In July, LGs Mosbar will premiere at Södertorg.  
A concept where we flirt with the classic street food,  
but with mashed potatoes in focus.*

*Everything is delicious with mashed potatoes.  
We are working hard on this project and everything is not yet  
finalized. A website with more information is coming soon,  
and you will also be able to follow us on social media soon.*