

## LUNCH MENU

### Main courses

**Swedish meatballs** with cream sauce, lingonberry preserves,  
pickled cucumber & new potatoes | **189 SEK**

**Ribeye steak** with Café de Paris butter, red wine sauce, French fries & tomato salad | **375 SEK**

**Lamb sirloin** with tahini white bean purée, beetroot variations, truffled Gotland lentils,  
red wine jus & wild garlic oil | **330 SEK**

**Crispy fried plaice** with remoulade sauce & new potatoes | **189 SEK**

**Pink pepper-cured salmon** with creamy dill potatoes & blanched asparagus | **220 SEK**

**Gratinated chèvre** with beets, pear, mixed salad, balsamic vinaigrette & roasted walnuts | **210 SEK**

**The Hoburger** – smash burger or portobello mushroom – with or without cheddar cheese –  
served with dressing, tomato, crispy lettuce & onion. Comes with French fries & wild garlic mayo  
| Adults **220 SEK** | Children **120 SEK**

### For the Kids

**Crispy fried plaice** with remoulade & French fries | **120 SEK**

**Meatballs** with cream sauce, new potatoes & lingonberry jam | **120 SEK**

**Pancakes** with whipped cream & strawberry jam | **95 SEK**

### Desserts

**Gute ice cream** – vanilla or dewberry | **50 SEK**

**Saffron pancake** with whipped cream, dewberry jam & crushed almonds | **120 SEK**

**Chocolate truffle** with Cointreau | **50 SEK**

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*We use locally sourced ingredients  
as much as possible. When Gotland alternatives  
aren't available, we choose Swedish, Nordic,  
and European products – in that order.*

#### **Allergies? Just ask us!**

Thank you for your visit  
– we look forward to  
welcoming you back!