

## **Welcome to Restaurant Koggen**

*With us at Restaurant Koggen you can always enjoy well-prepared dishes. Our menu is classic and uncomplicated with focus on good ingredients.*

*We love food and drink, especially in combination, each dish comes with carefully selected beverage recommendations to give you an even better taste experience.*

*Our ambition is to cook all food from scratch and as far as possible use products that are locally produced. With pride we would like to spice up our menu with nice Gotland products and elements, cultivated on our own island. The restaurant is environmentally certified and it is important for us to work accordingly. We are open for breakfast, lunch and dinner all year round.*

*If you have food allergies or intolerance, talk to us in the staff, we will guide you.*

*Have a nice meal!*

# Meny

## Before

### **"Matje" Pickled Herring**

potatoes/pickled onion/smoked sour crème/cripsy dark rye bread/chive

125 SEK

*To drink: Wisby Wit, Gotland interpretation of Belgian white beer, 69 SEK*

*Snaps: Hallandsfläder (elder berry flavour), 20 SEK/cl*

### **Ramson soup**

"Västerbotten" cheese/sourdough croutons

115 SEK

*To drink: Chablis Domain Laroche 2018, 120 SEK*

### **Whitefish roe**

Langos/red onion/Smetana

145 SEK

*To drink: Domaine Kuentz Collection Riesling, 130 SEK*

## **Under**

### **Fish of the day**

Trout roe/lime and cress mayonnaise/season vegetables

265 SEK

*To drink: Constitution Road Chardonnay, 130 SEK*

### **Pasta**

Creamy ricotta/spinach/truffle/asparagus/roasted hazel nuts

225 SEK

*To drink: Clos de Nouys Vouvray, 120 SEK*

## **After**

### **Crème caramel**

Cardamom/ruhbarb

95 SEK

*To drink: Pomino Vinsanto, 115 kr*

### **Chocolate icecream**

Salt almonds/raspberries

75 SEK

*To drink: Wisby stout, 69 SEK*

### **After dinner trilogy**

Whiskey truffle/double espresso and whiskey 4 cl

125 SEK

## **Scandic Classics**

### **Beyond Burger**

100% Herbal

Vegetable burger/pickled red onion/cheese/Chimichurri  
mayonnaise/tomatoes/salad/french fries

189 SEK

### **Beef**

Dragon emulsion/fennel salad/onion vinaigrette/  
roasted veal sauce/pickled fried onion/French fries/parmesan

299 SEK

### **Scandic Salad**

Chicken/crispy bacon/sourdough croutons/  
herb & garlic dressing/parmesan

189 SEK

### **Scandic Burger**

Dijon mayonnaise/cheddar/prezel bread/tomatoes/  
salad/pickled red onion/french fries

199kr

## Kid's menu

Pasta Bolognese  
85 SEK

Panncakes with jam and whipped cream  
75 SEK

Hamburger  
85 SEK

Children pays half half the price on the regular menu

## WHITE WINE

Douglas Green Fairtrade sauvignon Blanc <i>South Africa, Western Cape</i>	95/389
La Cappuccina Soave <i>Italia, Veneto</i>	115/460
Chablis Laroche Sauvignon Blanc	120/480
Clos de Nouys Vouvray <i>France, Loire</i>	120/480
Domaine Kuentz Bas Riesling <i>France, Alsace</i>	120/480
Plan B! "The King" Riesling <i>Australia</i>	125/500
Plan B! "The King" Chardonnay <i>Australia</i>	125/500
Constitution road Chardonnay <i>South Africa, Western Cape</i>	130/520
Touraine Sauvignon Blanc <i>France, Loire</i>	130/520

## ROSÉ WINE

Ancien Temps <i>France, Provence</i>	95/380
Miradou Rosé <i>France, Provence</i>	115/460
Torre del Falasco Bardolino, <i>Italia, Veneto</i>	115/460

## RED WINE

Douglas Green Fairtrade Merlot <i>South Africa, Western Cape</i>	95/380
Torre Del Falasco Ripasso Superiore <i>Italia, Veneto</i>	110/440
Dancing Bull Zinfandel <i>USA, California</i>	110/440
Bridlewood Pinot Noir <i>Usa, Monterey County</i>	115/460
Indomita Duette Cabernet S Chile <i>Chile, Mapio</i>	120/480
La Zorra Raro Rufete <i>Spain Castilien-León</i>	120/480
Don't tell Gary Pinot Noir <i>Australia, Central Victoria</i>	125/500
Amarone Valpolicciella Ninfeo Eko <i>Italia, Venetien</i>	145/580

## SPARKLING WINE & CHAMPAGNE

Prosecco Treviso Brut Eko	85/340
Le Contesse Pinot Rosé Spumante Brut	325
Anna Codorniu organic	95/380
Alexandre Bonnet Grand reserve Brut	415/800
Pata Negra Brut	430
Bollinger Champagne	800

## DESSERT WINE

Pomino Vinsanto DOC <i>Italia, Toscana</i>	glas 8cl	115/435
Cono Sur Late Riesling Chile	glas 8cl	115/435

# Drinks

<b>BEER</b>	SEK
Gränges 33 cl 4,2%	49
Heineken 33 cl	59
Wisby Daredevil, 33 cl, 3,5%	45
Wisby Pils 33 cl	63
Wisby Klosteröl 33 cl	63
Island Bulldog NEIPA 33 cl	63
Wisby Wit 33 cl	69
Hazy Bulldog APA 33 cl	69
Wisby lager 33 cl	69
Wisby Sleepy Bulldog 33 cl	69
Wisby Hazy Bulldog APA 33cl	69
Wisby Stout 33 cl	69
Bushveld Bulldog IPA 33 cl	69
Wisby Great White IPA 33 cl	69
Wisby Weisse, 50 cl	73
Mariestad 50 cl	73
Hop Shed, Gotland	84

<b>CIDER / ALCOHOLIC SODA</b>	SEK
Briska 33 cl	63
Cornish Gold Cider, eko	65

<b>NON ALCOHOLIC</b>	
Briska cider 33cl	39
Melleruds beer 33 cl eko	39
Easy rider IPA beer 33 cl	39
Barrels & Drums, white/red wine	55/215
Toselli, bubbel	55/215

<b>SODA</b>	kr
Scandic water small 0,4 l/large 0,8 l	19/39
<i>Carbonated / destilled</i>	
Gränges 33 cl, light beer	27
Milk Eko	27
Orange juice	27
Cola/Sprite/Fanta	29



Halfvede Apple juice	35
Ginger Beer, eko	35
Naturfrisk soda eko	35
Lemonade, Elderflower Raspberry, Cola	

We have a full range at the bar. Talk to us, we can guide you and give you the best drinking tips in the house!