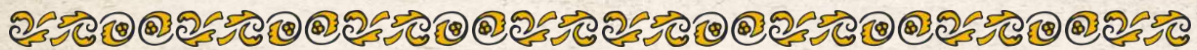


Menu



Food

Cold Plates

Plate of Cold Cuts 155 kr
Bread, sausage, cheese, olives and salted almonds.

Salmon plate 145 kr
Smoked salmon, dill, sourcream, red onion, pickled mustard seeds and hard bread.

Main Courses

Chicken leg 245 kr
Oven grilled chicken leg with tastes from the oriental rich spices. Served with sweet cabbage.

Sausage from Local Farms 255 kr
The best sausage maker on Gotland has made a sausage together with local farms to be served here at Kapitellhusgården. Ask the staff to know more. Served with local vegetables, caramelised cabbage and mustard. *(vegan alternative available)*

Lamb Stew 275 kr
Our chefs pride is this lamb stew served with bread and roasted vegetables.

Lentil Stew 245 kr
Lentils have found their way to Gotland through monks in early middle ages. The gotlandic lentil is a crop that has had hundreds of years to adapt to our special soil. Served with pumpkin and roasted vegetables.

Childrens Menu

Chicken on a stick 135 kr
With roasted vegetables and cream cheese

Lamb stew 135 kr
With roasted vegetables

Lentil stew 135 kr
With roasted pumpkin

Desserts

Elderflower Pudding 130 kr
The sweet taste of elderflower was presented to us from the 14:th century cookbook *Forme of Curye*. Here is our take on a pudding with fresh taste of lime and raspberry sauce.

Saffron Pancake 145 kr
When visiting Gotland you have to try this local tradition. Saffron pancake with whipped cream and local berry salmbär.

Lambs Wool 130 kr
Apples, plum and apricot that has been long boiled together with cinnamon, served with whipped cream. A Kapitellhusgården classic!

Menu for Feasts

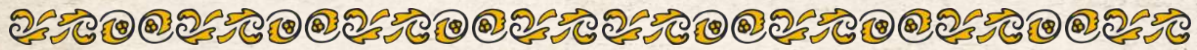
Served for companies of at least four persons. Every dish is served at the same time and everyone shares the food. The perfect way to share a meal in medieval style!

Rich Gotlandic Feast 625 kr per person
The gotlandic people are rich from their trade with fur and beeswax. Therefore they invite you to a feast worthy of challenging the perils of the Baltic Sea to enjoy.

Rye bread with honey butter
Salmon plate
Plate of cold cuts
Sausage from local farms
Saffron pancake

Allergies?
Please ask the staff for
details on every dish

Drinks



Mead

Swedish Meads:

Jarls Brew cup (18 cl) 155 kr, bottle (75 cl) 600 kr
Traditional sweet mead suitable for cheese and desserts.

SuttungR cup (18 cl) 145 kr, bottle (75 cl) 560 kr
Lingonberry mead.

Godegubben cup (18 cl) 135 kr, bottle (75 cl) 520 kr
Sweet strawberry mead.

Tatt av vinden cup (18 cl) 125 kr, bottle (75 cl) 520 kr
Sweet strawberry mead.

From Distant Lands:

Biesiadny cup (18 cl) 125 kr, bottle (75 cl) 460 kr
Sweet, spicy mead with hints of vanilla, cloves and cinnamon.

Sky River cup (18 cl) 125 kr, bottle (75 cl) 460 kr
Medium sweet mead from the new world.

Jadwiga small glass (6 cl) 90 kr
Very sweet polish mead, suitable as dessert.

Mead Tray 6 meads (6x6 cl) 350 kr
For those who have not yet found their mead of choice.
Travel through the world of meads on a tray!

Wine

Red or White cup (18 cl) 125 kr, bottle 480 kr



Öl

Klosteröl jar (40 cl) 95 kr

Garden Brew jar (40 cl) 85 kr

Wisby Lager bottle (33 cl) 78 kr

Wisby Stout bottle (33 cl) 85 kr

Cider

Sweet Elderflower bottle (33 cl) 75 kr

Dry Apple bottle (33 cl) 85 kr

Kapitelhusgårdens Spiced Drams

Gotlands Bittar small cup (5 cl) 125 kr

Non Alcoholic

Easy Rider bottle (33 cl) 60 kr

Wisby Lager bottle (33 cl) 60 kr

Mead jar (40 cl) 55 kr

Bottle of Mead bottle (63 cl) 86 kr

Cider bottle (33 cl) 60 kr

Mineral Water bottle (33 cl) 35 kr

Wine cup (18 cl) 70 kr

Mint- or licorice Tea cup 35 kr

Coffee cup 35 kr

Elderflower Lemonade jar (40 cl) 30 kr

