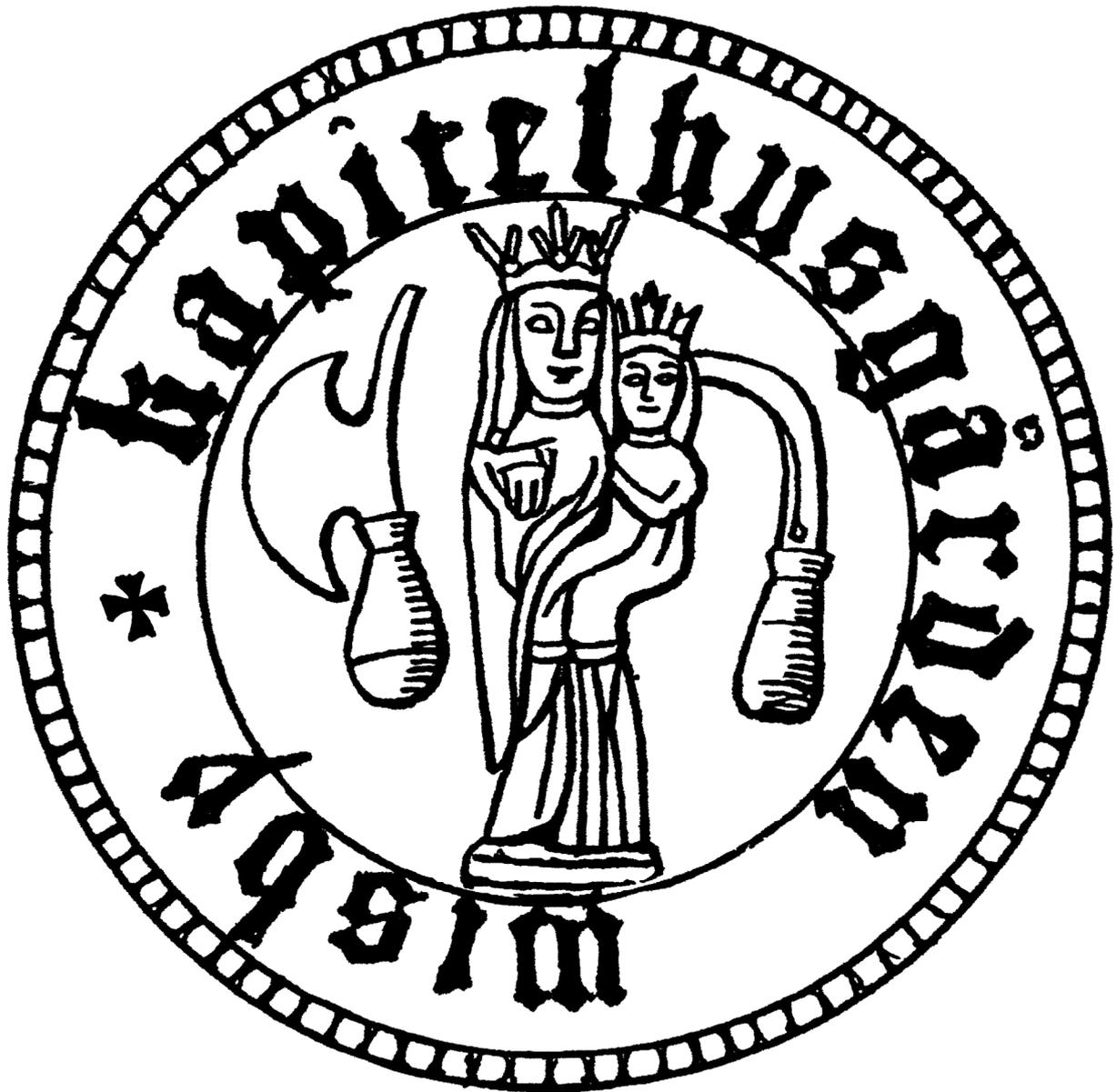


Welcome to the medieval saga!
Confined fire, romance, music, medieval food and
beevarage



A medieval saga

in Visby city center

You may have heard that "there were monks, there were also fermented drinks". Of course, that is not entirely true, but in fact, the monks around Europe are diligent producers of beer and wine. How good it was or what flavors there were, do not the story tell but you can imagine. Monks and nuns in their monasteries cultivated spices from all corners of the world used to flavor both drinks and food. Some medieval recipes are preserved today and with the help of them we welcome you to taste our food of medieval times!

Starters

Soup - With leek and mushrooms 75:-

Starter- Spicy salami, saffron cabbage, bean salad with medieval vinaigrette, roasted roots, spicy cheese, soured red onions and fresh cheese 149:-

Main Course

Burning chicken half

- Spotted with dried fruit served on a bed of honey cabbage 179:-

Vegetarian Pirog

- Stuffed with mushrooms, onions and spinach, served with honey cabbage and fresh cheese 159:-

Ribs - With lingon served on a bed of cumin sauerkraut 180:-

Lamb - With ripe risotto, soured red onions and horseradish cream 229:-

Desserts

Pancake - Served with salmonberry and cream	72:-
Spicy apples – with sauce	69 :-
Elderberry pudding- with raspberry sauce and berries	106:-
Preussian pearls – with sour cream	95:-

Taffel

A meal in the Middle Ages consisted of several dishes, a so-called taffel. It starts with something sour, salty or tasty, followed by the main course and then something sweet. This scheme promotes digestion and was considered useful. We are trying to recreate a bit in our own way. The table is like a three-course dinner where everyone shares the same plate, except to the dessert that becomes personal. A taffel is sufficient for two adults and two children, or three adults. A closer look at the starters quickly shows that they are wholly or largely vegetarian. We want to start our taffels with a thought to the people who represented the majority of the population, namely the peasants. The gaps between rich and poor in the Middle Ages were gigantic (then like now) and something for us so obvious that meat was expensive and often only the higher social classes were won. During the main course we climb the social layers, to finally end up at dessert. These sweet and spicy experiences are supported at the court's dinner table, making this a trip through the Middle Ages society classes complete.

Whiljas Taffel

Starter- Spicy salami, saffron cabbage, soured red onions, bean salad with medieval vinaigrette, roasted roots, spicy cheese, cinnamon sprouts and fresh cheese

Main course – The ribs served with cumin sauerkraut. Served with lingon

Dessert- Preussian pearls with sour cream 992:-

Drinks – A mug of Chianti Classico fits perfectly with this main dish

Burning Taffel

Starter - Spicy salami, saffron cabbage, soured red onions, bean salad with medieval vinaigrette, roasted roots, spicy cheese, cinnamon sprouts and fresh cheese

Main course - Spotted with dried fruit served on a bed of honey cabbage

Dessert - Elderberry pudding- with raspberry sauce and berries 958:-

Drinking Tips - From far away countries Cranberry Mead is a fresh complement to this meal

Kapitels vegetarian taffel

Starter – Soup with leek and mushrooms, served with soft bread

Main course – Vegetarian Pirog Stuffed with mushrooms, onions and spinach, served with honey cabbage and fresh cheese

Dessert - Spicy apples with sauce 866:-

Drink Tips - Would you like to try our elder flower juice

Dryckjom

Thus, in our neighborhood, monks have ravaged ..

Beer

The art of brewing beer is probably as old as agriculture and in the Middle Ages it was an obvious part of everyday life. Especially in the cities, access to clean drinking water was not always obvious and therefore the beer was considered a more useful drink. It was no wonder that a person drank as much as 2-3 liters a day! On the other hand, the alcohol content was not as high as today, rather like light beer.

Of the beer we serve here, probably the summer pale ale reminds us of the medieval beverage with its slightly darker fullness. Or why not try another local brew like Klosteröl or Wisby pils?

Summer Pale ale	jar (0,4 l)	68 kr
	jug (3 l)	510 kr
Utmärk pilsner lager	jar (0,4 l)	49 kr
	jug (3 l)	370 kr
Wisby Kloster	bottle (33 cl)	55 kr
Wisby Pils	bottle (33 cl)	49 kr
Miss Behave IPA	bottle (33 cl)	55 kr

Wine

Like beer and mead, wine was also in the Middle Ages. In Europe, the Cistercian Order was especially known for its skill in the art of brewing wine. The drink was said to promote digestion, provide good blood and increase life expectancy. The medieval wine was often seasoned, but rarely stored. Just like here at Kapitelhusgården you could choose between red, white and rosévin, according to your own taste and taste!

Red/white/roséwine (House)	jar (0,2 l)	78 kr
Ananto eko	bottle	300 kr
Chianti Classico	jar (0,2 l)	139 kr
	bottle	530 kr

Cider

Briska elderberry	bottle (33 cl)	55 kr
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Mead

Suttungamjödet is said to have been brought to the world of people by the god Oden who stole it from the giants in ancient times. It was then given to the people of Asgard. Mead, the drink of this god, can be likened to a wine. It is done on honey and water and has been a high-performance drink throughout its millennial history. The oldest preserved recipes are from the 1400s, so we are sure that even during the Middle Ages the drink was popular. Often, one gave a mead to each other as a gift or drank on ceremonial occasions to show their wealth. At Kapitelhusgården we have selected six different types of meads from three countries. In Sweden, the honey gets flavor from our rapeseed fields and Scandinavian herbs, such as "brakved", giving the flour its unique touch. For those who have never tasted mead before, the American Sky River can be a good start, it is similar to white wine, or the Polish Korzenny with its neutral honey flavor. The house's mead, Biesiadny, has tones of citrus and cinnamon that are suitable for warm evenings.

Husets - Biesiadny (PL)	jar (0,2l)	97 kr
	bottle	340 kr
Aifur (PL)	jar (0,2l)	119 kr
	bottle	415 kr
Korzenny (PL)	jar (0,2l)	115 kr
	bottle	405 kr
Cranberry mead (USA)	jar (0,2l)	149 kr
	bottle	520 kr
Sky River (USA)	jar (0,2l)	125 kr
	bottle	430 kr
Sigtuna (SWE)	jar (0,2l)	98 kr
	bottle	345 kr

Shots

Hanssons hederliga hurvel	wiking shotglass (5 cl)	105 kr
Elderberry	wiking shotglass (5 cl)	105 kr
Fernet	wiking shotglass (5 cl)	105 kr
Raspberry	wiking shotglass (5 cl)	105 kr

Drinkar

Gin och Tonic	jar (4cl)	105 kr
Gin Russian	jar (4cl)	105 kr
Oasis (gin, curacao, sprite)	jar (4cl)	105 kr
Lennart (Xanté, sprite, lime)	jar (4cl)	105 kr
Razzjazz (Bacardi razz, sprite)	jar (4cl)	105 kr
Whiskey Sour (Tennessee Jack Daniels)	jar (4cl)	125 kr
Rom och cola (Plantation Rum)	jar (4cl)	125 kr

alcohol-free

Elderberry lemonad	jar (0,4 l)	25 kr
Ice-tea	bottle (0,33 l)	35 kr
Mineralvatten	bottle (0,33 l)	25 kr
alcohol-free beer	bottle (0,33 l)	35 kr
alcohol-free cider	bottle (0,33 l)	35 kr
alcohol-free wine	jar (0,2 l)	48 kr
alcohol-free mead	jar (0,4l)	46 kr
coffey/te	jar (0,2 l)	23 kr

Om kvällen skall dagen prisas

svärdet, då det frestat är

is, då man över kommer

öl, då det drucket är