



MENU

LUNDABRYGGERIETS ÖLKÄLLARE

LUNDSOLKALLARE.SE

THE FIRST BITE

NOCELLARA OLIVES 69:-

MARCONA ALMONDS 69:-

CHEESE WITH HOMEMADE PEAR JAM & SEED CRACKERS

1 type – 50:- / 3 types of cheese – 139:-

Suitable beer - Lambic

SAUSAGE PLATTER 199:-

Three selected craft sausages from Grönby Chark, served with coarse mustard.

Suitable beer - Lager/Wheat beer

Allergic? Ask us and we'll help you adjust your menu!

Origin of the meat? Please feel free to ask the staff.

LUNDSOLKALLARE.SE

STARTER

Perfect for sharing or enjoying as a starter.

S.O.S 135:-

Matjes herring with dill mayonnaise, Västerbotten cheese cream on rye crisp, and buttered brioche dusted with browned butter powder.

Suitable beer - Lager + Snaps

TOAST SKAGEN Small 139/Large 239:-

A Swedish classic with hand-peeled prawns, red onion, mayonnaise, and roe on butter-fried bread.

Suitable beer - Veteöl/Saison el Lambic-Gueuze + snaps

MUSHROOM & CELERiac TARTARE 139:-

Chopped mushrooms and celeriac with juniper oil, topped with dried rye bread and lingonberries.

Suitable beer - Maltig el Mörk Ale

VEAL STEAK TARTARE Small 159/Large 249:-

Truffle mayonnaise, pickled mushrooms, quail egg, and fried capers.

Suitable beer - Dubbelbock, Stout el sherry fatlagrad whisky

SMOKED DUCK BREAST 159:-

Thinly sliced smoked duck with beetroot cream and sea buckthorn jelly, topped with crispy kale and fried onion.

Suitable beer - Fruktig IPA, Porter/Stout/Belgisk Mörk Ale + Lättkryddat snaps

Allergic? Ask us and we'll help you adjust your menu!

Origin of the meat? Please feel free to ask the staff.

LUNDSOLKALLARE.SE

MAIN COURSE

CONFIT DUCK LEG 295:-

Served with potato purée, caramelized red cabbage, pickled cranberries, and browned butter jus.

Suitable beer - Saison el Mörk Belgisk Ale

PORK SCHNITZEL 279:-

Panko-breaded pork schnitzel with potato salad, lingonberries, Café de Paris sauce, egg, and capers.

Suitable beer - Belgisk Maltig Ale el Rököl + Snaps

CHOUROUTE 295:-

Bratwurst and merguez with sauerkraut, slow-cooked brisket, and smoked pork belly. Served with roasted potatoes, lingonberries, mustard.

Suitable beer - Rököl el Belgisk Trippel & Snaps

BRAISED BEEF CHEEK 315:-

Slow-cooked beef cheek from Dalsjöfors with potato mousseline, butter-fried mushrooms, and crispy onion. Served with red wine sauce and fresh herbs.

Suitable beer - Porter El Mörk Ale

VEGAN MUSHROOM TERRINE 259:-

Served with caramelized celeriac cream, roasted potatoes, and smooth onion purée. Topped with crispy onions and fresh herbs.

Suitable beer - Saison, Maltig Lager el Torr Stout

Allergic? Ask us and we'll help you adjust your menu!

Origin of the meat? Please feel free to ask the staff.

LUNDSOLKALLARE.SE

MAIN COURSE

COD LOIN (MSC CERTIFIED) 295:-

Potato mousseline, caramelized celeriac cream, crispy kale, and browned butter with dill. Finished with lingonberries.

Suitable beer - Lambic-Gueuze el Strong Ale + Snaps

SKÅNE EGG CAKE 259:-

Traditional southern Swedish egg cake with smoked pork belly, caramelized onion cream, and lingonberries. Topped with crispy onions and herbs.

Suitable beer - Fruktig Syrlig Ale el Rouchbier

SWEDISH MEATBALLS 249:-

Veal meatballs with mashed potatoes, pickled cucumber, cream sauce, and lingonberries.

Suitable beer - Belgisk Strong Dark Ale el Mörk Lager

Allergic? Ask us and we'll help you adjust your menu!

Origin of the meat? Please feel free to ask the staff.

LUNDSOLKALLARE.SE

DESSERT

BROWN BUTTER-CRÈME BRÛLÉE 125:-

Crème brûlée with a hint of browned butter, topped with caramelized cane sugar and berry compote.

Suitable drink - Mjöd, IMP Stout el Rök Singel Malt Whisky

CHOCOLATE TERRINE 129:-

Served with coffee cream, roasted nut crunch, and salted caramel sauce.

Suitable drink - Mjöd, Rhum El Mörk Strong Ale

SORBET OF THE EVENING 115:-

Seasonal sorbet with matching garnish.

Suitable drink - Mjöd, Lambic el Torr Cider

Allergic? Ask us and we'll help you adjust your menu!

Origin of the meat? Please feel free to ask the staff.

LUNDSOLKALLARE.SE

CLASSIC MENU

495:-

SMOKED DUCK BREAST

Thinly sliced smoked duck with beetroot cream and sea buckthorn jelly, topped with crispy kale and fried onion.

Suitable beer - Fruktig IPA, Porter/Stout/Belgisk Mörk Ale + Lättkryddat snaps

BRAISED BEEF CHEEK

Slow-cooked beef cheek from Dalsjöfors with potato mousseline, butter-fried mushrooms, and crispy onion. Served with red wine sauce and fresh herbs.

Suitable beer - Porter El Mörk Ale

CHOCOLATE TERRINE

Served with coffee cream, roasted nut crunch, and salted caramel sauce.

Suitable beer - Fruktig Lambic/ Fruktig Syrlig Ale el Fruktig Mjöd

Allergic? Ask us and we'll help you adjust your menu!

Origin of the meat? Please feel free to ask the staff.

LUNDSOLKALLARE.SE