

LUNDS BASTA ÖLBAR

The meeting place for all hop lovers.

SUMMER MENU

OFFERING

2 COURSES / 3 COURSES 320/420:-

Combine a main course with either a starter or a dessert, or why not one of each!

STARTER

CARPACCIO

Thinly sliced beef tenderloin with grated horseradish, pickled cucumber, crispy rye bread, cold-pressed rapeseed oil, dried egg yolk, and herbs.

Suitable beer - Saison

S.O.S

Three types of herring with classic accompaniments: butter, boiled potatoes, and Skåne cheeses. Suitable beer - Lager + Aquavit (Snaps)

BEETROOT (VEGAN)

Oven-baked beetroot slices with horseradish cream, roasted hazelnuts, and fresh chives. Suitable beer - Wheat beer or Dry Cider

MAIN COURSE

MEATBALLS

Veal meatballs served with mashed potatoes, pickled pressed cucumber, cream sauce, and lingonberries. Suitable beer - Bock/Dubbelbock or Belgian Strong Dark Ale

COD LOIN

Served with creamy mashed potatoes, brown butter with capers and dill, pickled fennel, asparagus, and lemon.

 $Suitable\ beer\ -\ Lambic\ -Gueuze\ or\ Belgian\ Strong\ Ale\ +\ Aquavit\ (Snaps)$

CELERIAC/ROOT CELERY (VEGAN)

Slow-roasted celeriac with browned hazelnut butter, baked leeks, parsley foam, and pickled onions. $Suitable\ beer\ -\ Dry\ Cider$

DESSERT

THE CELLAR'S HOMEMADE ICE CREAM

The season's flavor from our kitchen. Ask us about today's flavor! Suitable drinks - Mead, Fruity Cognac, or Sweet Stout

RHUBARB & ALMOND

Baked rhubarb with roasted almond crunch and smooth vanilla coconut cream.

Suitable drinks - Mead, Fruity Single Malt, or Barley Wine

THE FIRST BITE

NOCELLARA OLIVES 69:-
MARCONA ALMONDS 69:-
CHEESE WITH HOMEMADE PEAR JAM & SEED CRACKER 1 type - 50:- / 3 types of cheese - 139:- Suitable beer - Lambic
FOCACCIA WITH OLIVE OIL
DIRTY FRIES
SAUSAGE PLATTER
THE CELLAR MASTER'S FAVORITES 249:- Nocellara olives, cheese, smoked pork rillette, homemade pear jam and seed crackers. Suitable beer - Saison

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

STARTERS

(Perfect for sharing or enjoying as a starter.)

BEETROOT (VEGAN) 149:-
Oven-baked beetroot slices with horseradish cream, roasted
hazelnuts, and fresh chives.
Suitable beer - Wheat beer or Dry Cider
TOAST SKAGEN Small 139/Large 239:-
A Swedish classic with hand-peeled shrimp, red onion, mayonnaise, and roe on butter-fried bread.
$Suitable\ beer$ - $Wheat\ beer/\ Saison\ or\ Lambic ext{-}Geuze+Aquavit\ (Snaps)$
CARPACCIO 159:-
Thinly sliced beef tenderloin with grated horseradish, pickled cucumber crispy rye bread, cold-pressed rapeseed oil, dried egg yolk, and herbs. Suitable beer - Saison
RILETTE 199:-
Slow-cooked and lightly smoked pork rillette with calvados, pickled pears, Dijon cream, and toasted brioche.
Suitable beer - Porter/ Stout or Fruity Single Malt
RÅRAKA
Crispy mini rösti (potato pancakes) topped with Kalix roe, red onion, dill, and lightly seasoned horseradish sour cream.
$Suitable\ beer\ ext{-}\ Geuze\text{-}Lambic\ +\ Aquavit\ (Snaps)$
S.O.S
Three types of herring with classic accompaniments: butter,
boiled potatoes, and Swedish cheeses.
$Suitable\ beer\ ext{-}\ Lager+Aquavit\ (Snaps)$

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MAIN COURSES

JÄGERSCHNITZEL	259:-
Pork schnitzel with browned chante	erelle gravy, roasted new potatoes,
and pickled summer cabbage. Toppe	ed with fried parsley and lemon.
Suitable beer - Belgian Malty Ale or	$r \ Smoked \ Beer + Aquavit \ (Snaps)$
COD LOIN	239:-
Served with creamy mashed potato	es, brown butter with capers and
dill, pickled fennel, asparagus, and	lemon.
Suitable beer - Lambic-Gueze or Be	$lgisk\ Strong\ Ale+Aquavit\ (Snaps)$
CELERIAC/ ROOT CELERY (VE	GAN) 259:-
Slow-roasted celeriac with browned	l hazelnut butter, baked leeks,
parsley foam, and pickled onions.	
Suitable drink - Dry Cider	
STEAK SANDWICH	
Flank steak on toasted sourdough b	oread with Dijon cream, salad,
chimichurri, and confit tomato.	
Suitable beer - Fruity Sour Beer or	IPA/DIPA/TIPA
MEATBALLS	249:-
Veal meatballs served with mashed cream sauce, and lightly mashed lin	potatoes, pickled pressed cucumber
Suitable heer - Bock/Dubbelbock or	

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MAIN COURSES

MUSSELS IN THE SKÅNE STYLE 259:-

Blue mussels cooked in white wine with shallots, dill, cream, and a splash of aquavit. Served with crispy potatoes and whipped lemon aioli. Suitable beer - Lambic-Gueuze or Saison + Aquavit (Snaps)

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DESSERTS

CHOCOLATE PANNA COTTA 119:-		
Chocolate panna cotta with mashed raspberries, white chocolate cream,		
and pistachio meringue crumbs.		
Suitable beer - Mead, Aromatic Rum, or Sour Ale		
RHUBARB & ALMOND (VEGAN) 109:-		
Baked rhubarb with roasted almond crunch and smooth vanilla coconut cream.		
Suitable beer - Mead, Fruity Single Malt, or Barley Wine		
CRÈME BRÛLÉE 109:-		
Smooth vanilla cream with a caramelized top and mashed berries.		
Suitable beer - Mead, Smoked Single Malt, or Imperial Stout		
THE CELLAR'S HOMEMADE ICE CREAM 109:-		
The season's flavor from our kitchen. Ask us about today's flavor!		
Suitable beer - Mead, Fruity Cognac, or Sweet Stout		
BASQUE CHEESECAKE 119:-		
Dark-baked cheesecake served with tangy lemon curd.		
Suitable beer - Mead, Dry Cider, or Aromatic Rum		

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