

GROUP MENU

Applies to groups of at least 20 people. Pre-order required at least 4 days in advance.

**Of course, we offer vegetarian options. Please let us know when placing your order in advance.*

Choose from our selected dishes:

2 rätter 399:-

3 rätter 499:-

STARTERS

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

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

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

MAIN COURSES

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

Suitable beer - Belgisk Maltig Ale el Rököl + 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

Cod Loin (MSC Certified) – Potato mousseline, caramelized celeriac cream, crispy kale, and browned butter with dill. Finished with lingonberries.

Suitable beer - Lambic-Gueuze el Strong Ale + Snaps

DESSERT

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

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

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

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

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