



THE BEST BEER BAR IN LUND

The place for all hop lovers.

WINTER MENU

LUNDSOLKALLARE.SE

SPECIALS

2 COURSE / 3 COURSE 299/399:-

Combine a Main Course with either a Starter or Dessert, or why not one of each!

STARTERS

TOAST SKAGEN

Swedish Classic with shrimps, red onions, mayo & lumpfish roe on butter-fried bread.

Beer of choice - Pilsner

CARPACCIO

Classic carpaccio with Parmesan and toasted pine nuts.

Beer of choice - Saison

S.O.S

Butter, Cheese & Pickled Herring.

Beverage of choice - Lager and a Snaps

MAIN COURSE

JERUSALEM ARTICHOKE SOUP

Served with pickled chanterelles, onions, and Jerusalem artichoke chips.

Beer of choice - Saison

BACK OF COD

Cod filé served with potato puree, lingonberries, melted butter, curly kale & dill.

Beer of choice - Lambic-Gueuze (tart, fresh & complex) or Belgian Pale Ale

MEATBALLS

Veal meatballs served with potato purée, pickled pressed cucumber, cream sauce, and sweetened lingonberries.

Beer of choice - Bock / Doppelbock or Belgian Strong Dark Ale

SCHNITZEL

Pork Schnitzel, served with green peas, cafe de paris butter, lemon, ansjovis, capers & french fries.

Beer of choice - Belgian Malty Beer or Another Malty Ale

DESSERT

CRÈME BRÛLÉE

Classic creme brulee.

HOMEMADE ICE CREAM

Homemade ice cream of chefs choice.

For your dessert try a Porter or a Stout to round out the sweetness

STARTERS

WONTONS 129:-

Chicken-filled phyllo parcels served with sesame and tomato sauce, topped with onion and coriander.

Beer of choice - Saison / Snaps

S.O.S 119:-

Butter, cheese & herring.

Beer of choice - Lager / Aquavit

TOAST SKAGEN 119:-

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

Beer of choice - Wheat Beer / Saison or Lambic-Gueuze (tart, fresh & complex) / Aquavit

GOAT CHEESE 119:-

Filo pastry-wrapped goat cheese, walnuts, honey, and root vegetable chips

Beer of choice - Porter / Aquavit

CHANTRELLE TOAST 139:-

Cream-stewed chanterelles on butter-toasted sourdough, topped with 24-month aged Parmesan and parsley.

Beer of choice - Malty Ale / Aquavit

BEEF CARPACCIO 139:-

Classic carpaccio with Parmesan cheese and toasted pine nuts.

Beer of choice - Pilsner / Lager / Aquavit

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

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MAIN COURSE

JERUSALEM ARTICHOKE SOUP 119/209:-

Served with pickled chanterelles, onions, Jerusalem artichoke chips.

Beer of choice - Saison

MEATBALLS 229:-

Veal meatballs served with potato purée, pickled pressed cucumber, cream sauce, and sweetened lingonberries.

Beer of choice - Bock / Doppelbock or Belgian Strong Dark Ale

CLUBSANDWICH 229:-

A twist on the classic club sandwich with juicy chicken, bacon, chili mayonnaise, tomatoe, lettuce, onions, and French fries.

Beer of choice - Hazy IPA

COD 239:-

Served with creamy potato pure, lingonberries, clarified butter, kale & dill.

Beer of choice - Lambic-Gueuze (tart, fresh & complex) or Belgian Pale Ale

KIDS MENU MEATBALLS 109:-

Veal meatballs with cream sauce, pickled cucumber, lingonberries & creamy potato pure.

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Meat



MEAT

DRY-AGED SIRLOIN 359:-

Served with French fries, tomato salad, Café de Paris butter, red wine sauce, and topped with carrot chips and sage.

Beer of choice - Bock or Belgian Malty Ale

WIENERSCHNITZEL 229:-

Pork schnitzel served with fried potatoes, green peas, Café de Paris butter, lemon, anchovies, and capers.

Beer of choice - Belgian Malty Beer or Another Malty Ale

BBQ RIBS 219:-

Served with coleslaw, devil's sauce and fries.

Beer of choice - Bock / Malty Ale or Smoked Beer

LEG OF LAMB 249:-

Red wine-braised lamb shank served with potato purée, red wine sauce, topped with crispy rosemary and shallots.

Beer of choice - Smoked Beer, Porter, or Stout

BEEF CHEEK 249:-

Served with potato purée, smoked pork belly, chanterelles, and topped with shallots.

Beer of choice - Belgian Dubbel, Dark Ale, or Quadrupel

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SOME SWEET

SNICKERS 119:-

Chocolate cake served with nougat ice cream, dulce de leche, peanut/chocolate crisps.

Beer of choice - Sweet Stout or Belgian Quadrupel/ Mead

HOMEMADE ICE CREAM 99:-

Dreamy ice cream. Chef's choice.

APPEL CAKE 119:-

Served with caramel ice cream, caramelized hazelnuts, fried chocolate.

Beer of choice - Tart Ale / Mead

CRÈME BRÛLÉE 109:-

Classic crème brûlée.

Beer of choice - Double IPA or Dry Smoked Whisky/Mead

COFFEE/TEA 25:-

COFFEE DRINK 4 CL/110:- 6 CL/130:-

SNAPS 4 CL/95:-

SKÅNE AKVAVIT

WET CITY KUSTEN

O.P ANDERSSON

HALLANDS FLÄDER

BESKA DROPPAR

RENAT BRÄNNVIN

RÅNÄS BRÄNNVIN

PIRATENS BESK

Vi har även flera snaps från Danmark & Norge på besök! Fråga gärna oss!

GRAPPA 25:-/ CL

SARPA ORO DI POLI

WHISKY 25:-/ CL

FAMOUS GROUSE

HIGHLAND

MAKER'S MARK

COGNAC 25:-/ CL

BOULARD

GRÖNSTEDTS VS

ROM 35:-/ CL

PLANTATION STIGGINS FANCY

PINEAPPLE

RON BARCELÓ IMPERIA

For your dessert try a Porter or a Stout to round out the sweetness