MENU

LUNDABRYGGERIETS ÖLKÄLLARE

LUNDABRYGGERIET.SE

CLASSIC MENU

3 course for 549 :-

STARTER

TOAST SKAGEN
Hand-peeled prawns with mayonnaise, dill, lemon and roe on butter-fried brioche.
Suitable Beer: Belgian blond ale or sparkling wine, with aquavit

MAIN COURSE

SLOW-COOKED BEEF CHEEK
Beef cheek from Dalsjöfors, served with Västerbotten cheese potato purée, oyster mushrooms, crispy Brussels sprouts and red wine sauce.
Suitable Beer: Fruit-forward sour beer, saison or a full-bodied red wine

DESSERT

CRÈME BRÛLÉE
Classic crème brûlée.
Suitable Beer: Fruit-forward mead or aromatic rum

Please let us know about any allergies.

Ask our staff about the origin of the meat.

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BAR SNACKS

MARCONA ALMONDS 69:-

NOCELLARA OLIVES 69:-

CHEESE SELECTION 139:-

Three cheeses served with homemade pear preserve and seed crispbread.

Suitable Beer: Lambic

SAUSAGE PLATTER 199:-

Three selected sausages from Grönby Chark, served with wholegrain mustard.

Suitable Beer: Lager or wheat beer

POTATO CRISPS WITH KALIX VENDACE ROE ... 175:-

Potato crisps topped with Kalix vendace roe, smetana, red onion and chives.

Suitable Beer: Gueuze or pilsner, with aquavit

SARDINES IN OLIVE OIL, 120 G 149:-

Served with toasted levain bread and lemon.

Suitable Beer: Sour beer or saison, with aquavit

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STARTERS

KALIX VENDACE ROE 249:-

Served with butter-fried bread, red onion, smetana and lemon.

Suitable Beer: Belgian saison or tripel, aromatic white wine, with aquavit

TOAST SKAGEN 169:-

Hand-peeled prawns with mayonnaise, dill, lemon and roe on butter-fried brioche.

Suitable Beer: Belgian blond ale or sparkling wine, with aquavit

BEEF TARTARE 195:-

Hand-chopped beef with mustard cream, pickled pearl onions, capers and crisp brioche.

Suitable Beer: Saison or gueuze, Pinot Noir, with aquavit

GOAT'S CHEESE IN FILO PASTRY 149:-

Served with roasted beetroot, walnuts and honey vinaigrette.

Suitable Beer: Fruit-forward sour ale or fruity IPA

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MAIN COURSES

SKÅNE-STYLE EGG CAKE 269:-

A Skåne classic with smoked pork belly, raw-stirred lingonberries and caramelised onion, topped with tart apple.

Suitable Beer: Dark malty ale or fruit-forward sour ale, crisp dry white wine, with aquavit

SLOW-COOKED BEEF CHEEK 329:-

Beef cheek from Dalsjöfors, served with Västerbotten cheese potato purée, oyster mushrooms, crispy Brussels sprouts and red wine sauce.

Suitable Beer: Fruit-forward sour beer, saison or a full-bodied red wine

BIFF RYDBERG 349:-

Butter-fried beef tenderloin with potatoes, caramelised onion, mustard emulsion, egg yolk cream and pickled mustard seeds.

Suitable Beer: Malty beer or dark lager, Pinot Noir, with aquavit

ÖLKÄLLAREN'S SIGNATURE SCHNITZEL 279:-

Crispy pork schnitzel with roasted potatoes, braised black kale, pickled apple, capers and browned anchovy butter.

Suitable Beer: Belgian malty ale, with aquavit

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MAIN COURSES

PARMESAN-BAKED POINTED CABBAGE 269:-

Served with butter-braised beluga lentils, roasted carrot, marinated pearl onions, mushroom velouté and toasted hazelnuts.

Suitable Beer: Saison or crisp white wine

SHELLFISH SOUP 319:-

Shellfish velouté with smoked cod loin, mussels and hand-peeled prawns. Finished with fennel and served with lemon aioli and toasted levain bread.

Suitable Beer: Gueuze, saison or crisp white wine

SWEDISH MEATBALLS 249:-

Veal meatballs with Västerbotten cheese potato purée, quick-pickled cucumber, cream sauce and raw-stirred lingonberries.

Suitable Beer: Belgian strong dark ale or dark lager, with aquavit

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DESSERTS

CRÈME BRÛLÉE 109:-

Classic crème brûlée.

Suitable Beer: Fruit-forward mead or aromatic rum

APPLE TERRINE 129:-

Apple terrine served with vanilla ice cream, Calvados caramel and crisp white chocolate.

Suitable Beer: Fruit-forward sour beer, fruity mead or single malt whisky

TODAY'S SORBET 115:-

Please ask your server for today's flavour.

Suitable Beer: Fruit-forward mead or grappa

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