GROUP MENU

Available for groups of 15 or more. Pre-orders must be placed at least 4 days in advance.

Choose from our selection of dishes:

2 courses 399:-
3 courses 499:-

STARTERS

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

Beef tartare - Finely 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 - Served with roasted beetroot, walnuts and honey vinaigrette.
Suitable beer: Fruity sour ale or fruity IPA

MAIN COURSE

Slow-cooked beef cheek - Beef cheek from Dalsjöfors, served with Västerbotten cheese potato purée, oyster mushrooms, deep-fried Brussels sprouts and red wine sauce.
Suitable beer: Fruity sour beer, saison or a rich, full-bodied red wine

Ölkällaren's signature schnitzel - Crispy pork schnitzel with roasted potatoes, braised black kale, pickled apple, capers and browned anchovy butter.
Suitable beer: Belgian malty ale, with aquavit

Swedish meatballs - 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

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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MAIN COURSES

Shellfish soup - Shellfish velouté with smoked cod loin, blue 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

DESSERTS

Crème Brûlée - Classic crème brûlée.
Suitable beer: Fruity mead or aromatic rum

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