

Here at the brewery we think our food is as important as ours brews.

Beer and food have a strong connection with food culture in Sweden. They come together into a food experience that is hard to resist. We celebrate the modern Swedish cuisine inspired by food from around the world. We use locally sourced products from producers such as Kiplingeberg Vilt and handpicked berries and mushrooms from the forests of Uppland.

Starters

Charcuterie marinated cheddar cheese, olives, & seed crackers. Recommended for two.

209:-

Loaded fries with slow cooked beef with chili, homemade chipotle hot sauce, lime dressing & melted cheese. Recommended for two.

199:-

Three cheese ravioli, with brown butter, fermented carrot, kale & hazelnut crumble.

179:

Beetroot hummus with kalamata olives, lemon-marinated cauliflower & fried bread. Recommended for two.

165:-

Arancini with cheddar and jalapeños. Served with lime cream, pickled rutabaga & herb salad.

165:-

Mains

Hamburger of chuck steak on brioche with tomato marmelade, herb cream cheese, bacon, arugula & white onion. French fries with basil dip.

269:-

Tomato soup with black beans & cumin. Served with fried tortilla bread, fried corn & feta cheese.

229:-

Homemade pork **sausage** spiced with cayenne.

Served with honey-baked parsnip, parsley, sea buckthorn saurkraut & mustard.

279:-

Confit **cod** served with salt baked potatoes, fried coppa, white wine sauce & fennel.

279:-

Gulasch with chuck steak & spiced sausage. Sea buckthorn saurkraut, sour cream & roasted potatoes.

249:-

Desserts

Chocolate passionfruit cake with cacao nibs & hazelnuts.

109:-

Grapefruit **créme caramel** with miso popcorn.

109:-

Churros with stout chocolate sauce.

89:-

Snacks

Salted peanuts, chili nut mix, salted almonds 43:-, chips salted, sour cream or barbeque 43:- marinated cheddar cheese 59:-, marinated olives 49:-, bierwurst 59:-.

Children under 13 years old: smaller portions with a 33% price reduction.

Speak with our staff if you have allergies.