

# OUR MENU

## Starters

### **Fried Manchego 129:-**

Fried balls on Manchego and spinach.  
Served with mushroom puree.

### **Charcuterie Board 169:-**

Mixed charcuterie, cheeses, olives,  
marmalade and biscuits.

### **Toast Skagen 129:-**

Levain bread, Skagen stir-fry,  
pickled onion and dill.

## Main Course

### **Braised Ox Cheek 235:-**

Served with celeriac puree, fried spinach,  
carrots and porter sauce.

### **Fish & Shellfish Stew 225:-**

Tomato and white wine-based soup with  
fish and shellfish. Served with boiled  
potatoes, cocktail tomatoes, dill and  
lemon cream.

### **Vegan Dish of the Week**

Ask the staff for more information.

We serve today's lunch, non-holiday  
weekdays between 11:00 - 15:00



If you have any allergies, please let  
the staff know before ordering.

## The Classics

### **Smash Burger 189:-**

Bread, 2 x smash burgers 100g (Högrev)  
pepper jack cheese, cheddar cheese,  
yellow onion, romaine lettuce, pickles,  
beer hall's original dressing. Served with  
fries. *(Can be replaced with plant-based  
meat, veg)*

### **Vegan Burger Beyond 189:-**

Bread, vegan burger, yellow onion,  
romaine lettuce, pickles, vegan dressing.  
Served with fries.

### **Shrimp Sandwich**

**Half 119:- Whole 199:-**

Levain red, shrimp, lettuce, lemon, egg,  
pickled onion, dill, chives and green garlic.

### **Öhallens Meatballs 179:-**

Juicy meatballs on mixed mince, served  
with mashed potatoes, cream sauce,  
pressed cucumber and raw-stirred  
lingonberries.

## Desserts

### **Tiramisu 125:-**

### **Crème brûlée - Vanilla 99:-**

## Kids Menu

### **Meatballs 89:-**

Juicy meatballs on mixed mince, served  
with mashed potatoes, cream sauce and  
raw-stirred lingonberries.

### **Smash Burger 89:-**

High rib burger 100g, served with cheese,  
ketchup and fries.



## Wine & Cava

### Les Calcaires Pinot Noir

Light to medium-bodied, with notes of plum, blackberry, ripe raspberry and cherry.

Rött - Glass: 89:- | Bottle: 329:-

### Chôte du Rhône Gentilhomme

Fruit-driven medium-bodied wine with notes of dark and red berries, a little licorice, herbs and cocoa. Pleasant tannins and good freshness.

Rött - Glass: 99:- | Bottle: 379:-

### Les Calcaires Sauvignon Blanc

Dry, fresh and youthful taste with hints of dried gooseberries and citrus.

Vitt - Glass: 89:- | Bottle: 329:-

### Even & Odd Reisling

Classic Riesling with a fresh taste of citrus, green apples, grapefruit and peaches.

Vitt - Glass: 99:- | Bottle: 379:-

### Signat Cava Brut

Dry, fresh, with a pleasant fruitiness of yellow apples, breadiness, and then the elegant mousse that gives a "mouthfeel".

Cava - Glass: 99:- | Bottle: 545:-

### Brandy

Rejmyre Akvavit	26:-/cl
O.P Andersson Eko	26:-/cl

### Non-Alcoholic

Bryggmästaren Alk.fri	55:-
No Worries Alk.fri	69:-
Roadtrip IPA Alk.fri (Uppsala Brygghus)	65:-

### Draft Beer

Fat 21	62:- (40cl)
Bryggmästaren premium gold	72:- (40cl)
Bryggmästaren premium dark	72:- (40cl)
Zlatopramen	84:- (40cl)
Ölhallens källaröl	90:- (40cl)
Bron IPA	90:- (40cl)
Bron APA	90:- (40cl)
ESB	79:- (40cl)
London Pride	74:- (40cl)
Murphys Irish Stout	109:- (50cl)

### Gluten Free Beer

1856	69:-
Pink Passion	95:-
San Miguel	79:-
Sansa	79:-

### Cider

Rekorderlig Päron	79:-
Rekorderlig Passionsfrukt	79:-
Strongbow Äpple	79:-

### Drinks

Irish Coffe	150:-
Kaffe karlsson	150:-
Lynchberg Lemonad	145:-
Passion Gin & Tonic	145:-
Hallon Gin & Tonic	145:-
Ölhallens Gin & Tonic	145:-
Xante / Amaretto	145:-
Whiskey Sour	145:-

