



Smokehouse BARBECUE

DÄR GENERATIONER
★★★★★
MÖTS

LUNDGRENS GARAGE • HÖPMANGATAN 18 • 387 31 BORGHOLM • TEL. 0485 - 101 90 • WWW.LUNDGRENSGARAGE.SE

COCKTAILS

PALOMA.....159 KR

Jose Cuervo tequila, sparkling pink grapefruit.

CAPRI SOUR.....159 KR

San Pietro limoncello, freshly squeezed lemon, egg white, Angostura.

FLÄDER COLLINS.....159 KR

Gin, elder flower liqueur, lemon juice, egg white, soda, and Sprite.

NEGRONI.....159 KR

Gin, carpano botanic bitter & vermouth antica formula.

VANILLA PASSION.....159 KR

Vanilla vodka, passion fruit liqueur, lime, and Sprite.

PERFECT MARGARITA.....159 KR

Patrón tequila, triple sec, and freshly squeezed lime juice.

LYNCHBURG LEMONADE / LYNCHBURG APPLE.....159 KR

Jack Daniel's, triple sec, freshly squeezed lemon juice, and soda.

RHUBARB SPRITZ.....159 KR

Koskenkorva rhubarb, cava & lime.

MOSCOW MULE.....149 KR

Koskenkorva vodka, freshly squeezed lime juice, and ginger beer.

BURNING STORM.....159 KR

Koskenkorva Rhubarb, dark rum, and ginger beer.

LUNDGRENS BEE'S KNEES.....159 KR

Gin, honey, and freshly squeezed lemon.

BLOODY MARY.....159 KR

Vodka, Worcestershire sauce, celery salt, black pepper, hot sauce, tomato juice, and BBQ sauce.

GIN & TONIC BOTANICAL.....149 KR

Skagerrak premium gin & Thomas Henry botanical tonic.

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| Aalborg Grill..... | 27 kr/cl |
| OP Andersson..... | 27 kr/cl |
| Koskenkorva vodka..... | 25 kr/cl |
| Fernet Branca..... | 78 kr - 3 cl |
| Jägermeister..... | 78 kr - 3 cl |

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| Sambucca..... | 78 kr - 3 cl |
| Dark rom Thakamaka..... | 78 kr - 3 cl |
| Gammeldansk..... | 78 kr - 3 cl |
| Jack Daniel's Apple..... | 78 kr - 3 cl |
| Bushmills Irish whiskey..... | 78 kr - 3 cl |

FÖRRÄTTER

CHICKEN WINGS 109 KR

Chicken wings cooked low & slow. Seasoned with our "Kuckeli-Ku Rub" and spicy BBQ sauce.

SMOKY SHRIMPS 139 KR

We lightly smoke our shrimp with a blend of leaves and fruitwoods. Served with the garage's aioli and garlic bread.

GARAGETS CHILI 119 KR

Grilled chuck and beef brisket slow-cooked in dark beer. Served with tostada chips. Topped with grated Manchego, sour cream, and pickled red onion.

CORN 'ELOTES' 99 KR

Fresh corn on the cob grilled in its own husk. Served with the garage's aioli, sour cream, grated Manchego, and chili.

JALAPENO POPPERS 109 KR

Deep-fried jalapeños filled with cream cheese. Served with sweetened sour cream.

ONION RINGS 99 KR

Classic beer-battered onion rings with the garage's aioli, made with cold-pressed Öland organic rapeseed oil.

GARLIC BREAD 99 KR

Classic garlic bread on levain from Olofs Bakery.

CHARRED BROCCOLI 89 KR

Charred half broccoli with aioli and grated Manchego.



VÅR BARBECUE



We cook our food "low & slow," meaning at a low temperature and slowly. We add smoke from various leaves and fruitwoods - this is what's called barbecue. The longest cooking time is for our beef brisket, which is ready after 18-20 hours. This method is known for producing incredibly tender, flavorful, and juicy meat. However, it doesn't taste as smoky as you might expect. So hurry and order before it's gone...



VARMRÄTTER

BRISKET - CREEKSTONE FARMS, AUSTIN, TEXAS.....359 KR

Brisket is the holy grail of barbecue and takes about 20 hours to prepare. The point cut we use comes from Black Angus cattle that have grazed in Austin, and its quality is unmatched in Sweden. Served with our crispy fries, coleslaw, and pickles.

SHORT RIBS - HEREFORD.....419 KR

Beef short ribs from the Scottish Highlands are truly a delicacy. Delicious beef that satisfies even the hungriest appetite. Served with smashed potatoes, coleslaw, and pickles.

ST LOUIS CUT - PORK RIBS - IBERICO.....359 KR

Our Iberico pork lives free-range in an oak grove. Its distinctive flavor comes from feeding on fallen acorns. The ribs are served with fries, coleslaw, and pickles.

CLUB LUNDGREN'S.....309 KR

Apple-smoked deboned chicken thigh on sourdough bread from. Topped with the garage's bacon, guacamole, and red onion. Served with fries, pickled cucumber, and coleslaw.

PASTRAMI ON SOURDOUGH BREAD FROM BAKERY OLOF.....359 KR

Our pastrami takes six days to prepare from start to finish. The beef brisket is brined, rubbed, & smoked to become the true delicacy that real pastrami is. Served on levain bread with lettuce, grated Manchego, sauerkraut, honey mustard, & our crispy fries.

HOT-SMOKED SALMON.....309 KR

Lightly smoked salmon seasoned with the garage's lime rub. Served with potato nests, Öland wild garlic nobi, and butter lettuce.

GARAGE'S GREEN.....259 KR

A parade of nature's greens: fried celeriac, grilled artichoke, pickled zucchini, yellow tomato, lemon-tarragon aioli, hazelnut butter, and smashed potatoes tossed in chimichurri. This dish suits both vegetarians and vegans (please inform the server if you want it vegan).

LANGOS BRIE & BEETS.....259 KR

Classic langos with deep-fried Brie cheese, roasted pine nuts, ember-roasted red and golden beets from. All with clear notes of apple, honey, and rhubarb.

MIXED GRILL.....399 KR

Having a hard time deciding? Want a bit of everything? The "Taste of the Garage" is served on a cutting board for everyone at the table. You'll find our brisket, hickory-smoked Iberico ribs, lightly smoked chicken with guacamole, and our own ancho-cheddar sausage - exclusively available in the "Taste of the Garage." Served with smashed potatoes, BBQ sauce, coleslaw, and pickles. Note: Must be chosen by everyone at the table (vegetarian and children excepted).

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YOU CAN SWAP THE SIDE DISH FOR YOUR MAIN COURSE FOR AN ADDITIONAL COST OF 20 SEK. SEE AVAILABLE OPTIONS UNDER SIDE DISHES.



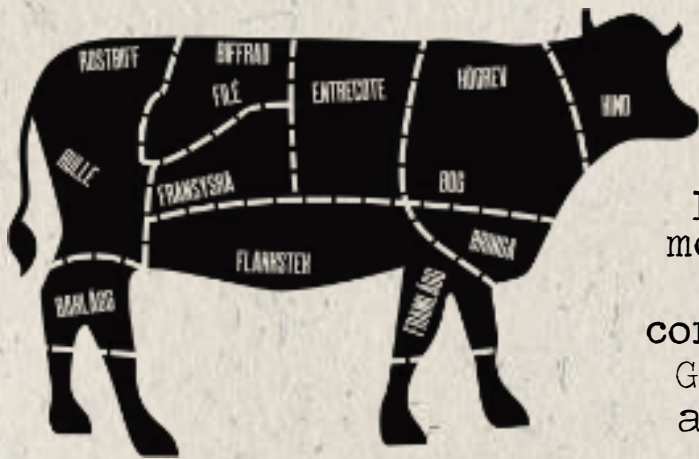
OLD FASHIONED

BARBECUE



SIDE ORDERS

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| FRIES WITH THE GARAGE'S AIOLI..... | 70 KR |
| SWEET POTATO FRIES WITH LUNDGRENS CHEDDAR / JALAPEÑO SAUCE..... | 70 KR |
| SMASHED POTATOES TOSSED IN CHIMICHURRI..... | 70 KR |
| AUTHENTIC GUACAMOLE..... | 45 KR |
| LUNDGRENS CHEDDAR / JALAPENO-SAUCE..... | 45 KR |
| THE GARAGE'S AIOLI MADE WITH COLD-PRESSED ÖLAND RAPESEED OIL.... | 40 KR |
| THE GARAGE'S SPICED BUTTER..... | 40 KR |
| HONEY MUSTARD DRESSING..... | 45 KR |
| TARRAGON AIOLI..... | 45 KR |



★ OUR PHILOSOFY ★

Good food takes time - both to prepare and to enjoy. A meal is more than just food. It's where we come together and where conversation thrives. At Lundgrens Garage, the guest, the gathering, and the conversation are at the heart of everything.

BARN MENY

NOTE! SERVED ONLY TO CHILDREN UP TO AND INCLUDING 12 YEARS OLD — DUE TO ZERO PROFIT MARGIN ON KIDS' MEALS.

CHOICE OF MAIN COURSE.....149 KR

All children up to and including 12 years old can order any main course (except short ribs) from our menu in a smaller portion.

HAMBURGER - BLACK ANGUS.....129 KR

113-gram Black Angus burger in a brioche bun. Served with dressing, fries, and coleslaw. Let us know if you'd like cheese on the burger.

PANCAKES.....99 KR

Three pancakes. Served with jam and a scoop of vanilla ice cream.

DESSERT

APPEL PIE 'CRUMBLE'.....109 KR

Crumble pie is hard to beat - and mom's even more so. Served with traditional vanilla ice cream.

TIVOLI SWISS.....119 KR

Our popular Eton mess with Öland strawberries (in season), old-fashioned vanilla ice cream, chocolate sauce, meringues, and Marcona almonds.

CARAMEL CAKE.....49 KR

Maybe something small with your coffee? Our caramel cake satisfies that little sweet craving.

FILIPINO BULLDOG - DESSERT COCKTAIL - ADULTS ONLY.....169 KR

Don Papa Baroko rum, Borghetti, Coca-Cola, and whipped cream.

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A COCKTAIL TASTES
GREAT BEFORE, DURING,
AND AFTER YOUR MEAL.
ASK OUR STAFF ABOUT
OUR COCKTAILS.
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RED WINES

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| PATRIALE ROSSO EKO | 109 / 404 KR |
| Origin: Italy, Abruzzo - Grape varieties: 40% Primitivo, 30% Montepulciano, 20% Nero d'Avola, 10% Merlot from Veneto | |
| ZONIN PRIMITIVO | 125 / 470 KR |
| Origin: Italy, Puglia - Grapes: 100% Primitivo | |
| LAVAU KOUDIAT CÔTES DU RHÔNE | 132 / 488 KR |
| Origin: France, Rhône - Grapes: 80% Grenache, 20% Syrah | |
| ROBERT MONDAVI PRIVATE SELECTION | 155 / 574 KR |
| Origin: USA, California - Grapes: Cabernet Sauvignon, Syrah, Cabernet Franc, Petite Sirah | |
| CANTOS DE VALLPIEDRA RIOJA | 625 KR |
| Origin: Spain, Rioja - Grape: 100% Marselan | |
| SANDER | 799 KR |
| Origin: Germany, Rheinhessen - Grape: 100% Pinot Noir | |
| DAMILANO BAROLO LECINQUEVIGNE | 1095 KR |
| Origin: Italy, Piemonte - Grapes: 100% Nebbiolo | |
| SALDO ZINFANDEL | 1159 KR |
| Origin: USA, California - Grapes: Zinfandel, Petite Sirah, Syrah | |

WHITE WINES

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| LA P'TITE PIERRE BLANC | 109 / 404 KR |
| Origin: France, Vin de France - Grapes: Ugni Blanc, Colombard | |
| KEIN NAME NIEDERÖSTERREICH GRÜNER VELTLINER | 125 / 470 KR |
| Origin: Austria, Niederösterreich - Grape: 100% Grüner Veltliner | |
| SOLITÄR RIESLING | 135 / 500 KR |
| Origin: Germany, Mosel - Grape: 100% Riesling | |

ROSÉ

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| LAVAU LIVAZUR | 125 / 470 KR - MAGNUM 1500ML 849 KR |
| Origin: France, Rhône - Grapes: 50% Grenache, 40% Syrah, 10% Cinsault | |

BUBBEL

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| G.H. MARTEL & CO BRUT PRESTIGE | 750ML 895 KR - MAGNUM 1500ML 1595 KR |
| Origin: France, Champagne - 50% Pinot Noir, 30% Chardonnay, 20% Pinot Meunier | |
| CAVA BRUT NATURE BY THE GRAPE COLLECTIVE EKO | 109 / 404 KR |
| Origin: Spain, Cava - Grapes: 100% Chardonnay | |

**WANT TO KNOW MORE ABOUT OUR
WINES? SCAN THE QR CODE.**



DRAFT BEER

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| NORRLANDS GULD - 40 CL - 5,3% | 86 KR |
| A lager loved by the Swedish people for being true to itself - no nonsense. Simply a straight-shooting classic. | |
| KRUSOVICE IMPERIAL - 40 CL - 5,0% | 92 KR |
| Light Czech lager with a deep, balanced flavor, bitterness, and a crisp aftertaste. | |
| THE TAIL OF A WHALE - 40 CL - 4,8% | 90 KR |
| An exciting Swedish hybrid between ale and wheat beer. Fresh malt body with plenty of citrus. | |
| ROTATOR X SERIES - PEACHY BULLDOG - 40 CL - 5,0% | 98 KR |
| Unfiltered Pale Ale with a fruity hop profile reminiscent of peach. Light malt character with high sweetness and balanced bitterness. Surprisingly delicious. | |
| OMAHA OFARLIG - IPA - 40 CL - 5,4% | 94 KR |
| This IPA is brewed with hops from New Zealand, giving it a floral, fresh hop profile. The balanced bitterness and hops make it easy to drink without overpowering the palate. | |
| BRUTAL BREWING - THIRD MATE MISSING - IPA - 40 CL - 5,9% | 92 KR |
| A true hop juice, pale yellow and unfiltered with an alcohol content of 5,9%. It is fresh, fruity, and hop-aromatic with a wonderful foam. The combination of wheat malt and being unfiltered contributes to the beer's rich fullness. | |
| MURPHY'S IRISH STOUT - 40 CL - 4,0% | 89 KR |
| Mild aroma of dark roasted malt with a hint of smokiness. Roasted flavors with pronounced bitterness. Murphy's has been brewed since 1856. | |
| MARIESTADS ALCOHOL-FREE - 40 CL - 0,5% | 79 KR |
| Mariestads Alcohol-Free is a bottom-fermented lager. Perfect both with food and in the company of good friends. | |

BOTTLE BEER

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| MARIESTADS - 50 CL - 5,3 % | 89 KR |
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OTHER BEVERAGES

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| CRAFT CIDER — GALIPETTE BRUT — 4.5% — FRENCH CIDER MADE FROM FRESHLY PRESSED APPLES | 99 KR |
| CRAFT CIDER — GALIPETTE — 0.3% — ALCOHOL-FREE FRENCH CIDER | 69 KR |
| BEER — BOTTLE — EASY RIDER BULLDOG IPA — 0.4% — ALCOHOL-FREE | 52 KR |
| BEER — DRAFT — MARIESTADS ALCOHOL-FREE — 40 CL — 0.5% | 79 KR |
| MINERAL WATER - NATURAL OR LEMON | 38 KR |
| COCA COLA / ZERO | 38 KR |
| FANTA | 38 KR |
| SPRITE | 38 KR |
| KULLAMUST APPLE / STRAWBERRY — 25 CL — ALL NATURAL JUICE WITH NO ADDITIVES | 45 KR |
| COFFEE / TEA | 37 KR |