



STARTERS

PUMPKIN SOUP • 125:-

Västerbotten cheese flakes, orange cream and pickled pumpkin

SOS • 145:-

4 kinds of pickled herring with Västerbotten cheese, spiced cheese and boiled potatoes

GUBBRÖRA • 135:-

Pickled herring from Norröna, browned butter, caviar, onion and eggs on dark syrup bread

MEAT TRAY • 135:-

Different kinds of fresh and cured meat, pickled vegetables and cheese

TOAST SKAGEN • 165:-

Hand-peeled shrimps, homemade mayonnaise, dill, horseradish, lemon and whitefish roe

TOAST PELLE JANZON • 199:-

Fillet of beef on toast with whitefish roe, red onion, egg yolk, chives and lemon cream

CLASSICAL SWEDISH STEAK TARTARE

• 1/1 225:- • 1/2 160:-

Dijon mustard, egg yolk, beetroot and capers (1/1 also with french fries)

TOMATO SALAD • 65:-

MIX SALAD • 65:-

MAIN DISHES

MUSHROOM FILLED POTATO DUMPLINGS • 225:-

Herb and garlic fried mushrooms, browned butter, lingonberries and sliced mushroom

STEAMED LIGHTLY SALTED SKREI COD • 320:-

Hand-peeled shrimps, horseradish, egg, browned butter and dill potatoes

FISH AND SEAFOOD STEW • 245:-

Fish and seafood of the day and aioli

WALLENBERGARE • 259:-

Green peas, browned butter and potato purée

SPICY FRIED DUCK BREAST • 280:-

Pickled white turnip, roasted hazel nuts, fried kale, red wine sauce and pumpkin purée

BIFF RYDBERG • 320:-

Fillet of beef with diced potatoes, onion, egg yolk and Dijon cream

OX CHEEK IN RED WINE • 265:-

Bacon, carrot, mushrooms, poached onions and truffle potato purée

GRILLED SWEDISH ENTRECÔTE • 305:-

Tomato and tarragon butter, red wine sauce, baked onion, semi-dried tomato and french fries



KVARNENS CLASSICS

ISTERBAND, LIGHTLY SMOKED

SAUSAGE FROM VAGGERYD • 190:-

Beetroot, Dijon mustard and mustard from Skåne, parsley and chives creamed potatoes

PYTT I PANNA • 190:-

Fried egg, beetroot and cornichons

KVARNENS MEATBALLS • 195:-

Cream sauce, cured lingonberries, pickled cucumber and potato purée

REINDEER STEW • 240:-

Mushrooms, cream, whey spread, cured lingonberries and mashed potatoes

FRIED HERRING • 190:-

Cured lingonberries, dill, browned butter and potato purée

KVARNENS LIGHTLY SALTED SALMON • 255:-

Dill creamed potatoes and lemon

DESSERTS

CRÈME BRÛLÉE • 99:-

MINT PEAR • 115:-

Mint chocolate parfait, pastry, vanilla and chocolate sauce

LEMON TARTELETTE • 110:-

Italian meringue, citrus salad, raspberry sauce

FARM CHEESE FROM PÅVERÅS DAIRY • 65:-

Fruit marmalade, biscuits

KVARNENS CHOCOLATE TRUFFLE • 49:-

TODAY'S SORBET • 49:-

BEERS

LOCAL BEER • 40 CL

New Carnegie Kellerbier 89:-

New Carnegie Jack 89:-

New Carnegie Luma Lager 89:-

DRAFT BEER • 40 CL

Carlsberg Hof 59:-

Brooklyn lager 72:-

Eriksberg Character 72:-

Staropramen 72:-

Staropramen unfiltered 79:-

1664 Blanc 79:-

East India pale ale 89:-

DRAFT BEER • 50 CL

Guinness 79:-

BOTTLED BEER

Brooklyn No1 75cl 199:-

SWEDISH SNAPS

ROSLAGS SAILING SEA-BUCKTHORN & HERBS • 26:-/CL

Snaps flavored with sea-buckthorn and different herbs

ROSLAGS SAILING

DILL & ROWANBERRIES • 26:-/CL
Snaps flavored with fresh dill blended with snaps distilled from rowanberries

GRISSEHAMNS BRENNVIN SEA-BUCKTHORN • 26:-/CL

Distilled from sea-buckthorn. Fruity with a little bitterness

MORE SNAPS • 23:-/CL

Aalborgs Jubileum, Bäska Droppar, Gammal Norrlands, Hallands Fläder, Herrgårds Aquavit, Linie Aquavit, OP Andersson, Skåne, Svart Vinbär, Östgöta Sädes

Pssst!

The art on the back is a lithograph painted by Sven Lidberg, a Swedish visual artist and a true southern guy.

He was well respected guest here at Kvarnen.

You will find more of his paintings on the walls of the restaurant.

OUR OUTDOOR SERVING AREA

Located on Medborgarplatsen
Lunch is served weekdays 11 - 14
A la carte from 14.00
Open daily until 00.00 pm

Welcome!