

Allergies?
Ask us what the
food contains!



STARTERS

VÄSTERBOTTEN CHEESE PIE • 145:-
Herb cream and primeur salad

PUMPKIN SOUP • 125:-
Västerbotten cheese flakes, orange cream and pickled pumpkin

SOS • 150:-
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, cured meat and accessories

WHITEFISH ROE TOAST • 235:-
Butter toast, crème fraîche, red onion and lemon

TOAST SKAGEN • 165:-
Hand-peeled shrimps, homemade mayonnaise, dill, horseradish, lemon and whitefish roe

CLASSICAL SWEDISH STEAK TARTARE
• 1/2 165:- • 1/1 235:-
Dijon mustard, egg yolk, beetroot and capers (1/1 also with french fries)

TOMATO SALAD • 65:-

MIX SALAD • 65:-

MAIN DISHES

WALLENBERGARE • 259:-
Green peas, browned butter and potato purée

BIFF RYDBERG • 320:-
Fillet of beef with diced potatoes, onion, egg yolk and Dijon cream

RED DEER • 325:-
Truffle creamed Jerusalem artichokes, cranberries, fried black cabbage, red wine sauce and celeriac purée

LAMB SIRLOIN • 285:-
Rosemary mayonnaise, baked point cabbage, roasted root vegetables and spinach

POACHED HALIBUT • 320:-
Beurre blanc, butter fried sugar peas, trout roe and boiled potatoes

FISH AND SEAFOOD STEW • 245:-
Fish and seafood of the day and aioli

MUSHROOM FILLED POTATO DUMPLINGS • 225:-
Herb and garlic fried mushrooms, browned butter, lingonberries and sliced mushroom

POMMES KVARNEN • 225:-
Potato, red lentils, white beans, deep-fried black cabbage and roasted root vegetables (*vegan*)



KVARNENS CLASSICS

ISTERBAND, LIGHTLY SMOKED SAUSAGE FROM VAGGERYD • 190:-
Beetroot, Dijon mustard and mustard from Skåne, parsley and chives creamed potatoes

PYTT I PANNA • 195:-
Fried egg, beetroot and cornichons

KVARNENS MEATBALLS • 195:-
Cream sauce, cured lingonberries, pickled cucumber and potato purée

REINDEER STEW • 245:-
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

PRE-DRINKS

LANSON BLACK LABEL • GL 125:-
NON ALCOHOLIC SPARKLING • GL 59:-

Cocktails 5cl

APPLE MINT JULEP • 145:-
Bulleit bourbon, apple liqueur, apple juice, mint, lime

ROSMARY OLD FASHIONED • 145:-
Maker's Mark, rosemary, angostura, orange

VARGTASS ROYAL • 145:-
Vodka, lingonberries, sparkling wine

ELDERFLOWER SOUR • 145:-
Elderflower liqueur, Hallands elderflower, sugar, lemon, egg white

GRAND SIDECAR • 145:-
Cognac, grand marnier, lemon, sugar

BLACK HEART • 145:-
Pernod, chambord, lemon, raspberry purée, egg white

BEERS

LOCAL BEER • 40 CL
New Carnegie Kellerbier 89:-
New Carnegie Jack 89:-
New Carnegie Luma Lager 89:-
Ingarö Cask Ale 89:-

DRAFT BEER • 40 CL
Carlsberg Hof 62:-
Brooklyn lager 74:-
Eriksberg Character 74:-
Staropramen 74:-
Staropramen unfiltered 82:-
1664 Blanc 82:-
East India pale ale 89:-

DRAFT BEER • 50 CL
Guinness 82:-

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 Sades

Pssst!

Small and luxurious!

Toast Skagen and
a glass of champagne

• 225:-

DESSERTS

CRÈME BRÛLÉE • 99:-

CHOCOLATE CAKE • 120:-
Whipped cream, raspberry coulis, fresh berries

APPLE CRUMBLE • 110:-
Vanilla sauce

FARM CHEESE FROM PÅVERÅS DAIRY • 65:-
Fruit marmalade, biscuits

FRENCH TOAST • 95:-
Wild berry compote, vanilla ice cream

KVARNENS CHOCOLATE TRUFFLE • 49:-

TODAY'S SORBET • 49:-