



A TASTE OF KVARNEN

Every Monday between 16.00–23.00 • Choose from our classical dishes : Starter + Main course • 240:–

BEER

LOCAL BEER • 40 CL

New Carnegie Kellerbier 92:-
New Carnegie Jack 92:-
New Carnegie 100 Watt 98:-
Ingarö Cask Ale 92 :-

DRAFT BEER • 40 CL

Carlsberg Hof 65:-
Brooklyn lager 76:-
Eriksberg character 76:-
Staropramen 76:-
Staropramen unfiltered 85:-
1664 Blanc 85:-
East India pale ale 89:-

DRAFT BEER • 50 CL

Guinness 85:-

BOTTLED BEER

Brooklyn No1 75cl 235:-

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

GRISLEHAMNS BRENNVIN SEA-BUCKTHORN • 26:-/CL

MORE SNAPS • 23:-/CL

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



STARTERS

TOAST SKAGEN

Handpeeled shrimps, mayonnaise, dill, horseradish, lemon and whitefish roe

CLASSIC HERRING TOAST

Rye bread with lukewarm potatoes, pickled herring from Norröna, sour cream, red onion and chives

CLASSIC STEAK TARTAR • 1/2 WITH CONDEMENTS

Dijon mustard, red onion, beetroots, egg yolk and capers to mix to your own taste

GUBBRÖRA

Pickled herring from Norröna, browned butter, caviar, onions and egg on dark syrup bread

MAIN COURSE

PYTT I PANNA

Fried egg, beetroot and cornichons

FRIED HERRING

Cured lingonberries, browned butter and potato purée

ISTERBAND, LIGHTLY SMOKED SAUSAGE FROM VAGGERYD

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

LIGHTLY SALTED SALMON

Dill creamed potatoes and lemon

KVARNENS MEATBALLS

Cream sauce, cured lingonberries, pickled cucumber and potato purée

REINDEER STEW

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

SIDEORDERS

MIX SALAD • 65:- / TOMATO SALAD • 65:-

DESSERTS

CRÈME BRÛLÉE • 100:-

CHOCOLATE MOUSSE SYMPHONY • 120:-
Fresh berries, raspberry coulis

APPLE CRUMBLE • 110:-
Vanilla sauce

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

GATEAU RICHE GALA • 115:-
Vanilla ice cream, almond flake, chocolate sauce

FRENCH TOAST • 105:-
Wild berry compote, vanilla ice cream

KVARNENS CHOCOLATE TRUFFLE • 49:-

TODAY'S SORBET • 49:-

Beer Offer!

Falcon Export • 40 CL 49:-
Carlsberg Export • 33 CL 49:-
Eriksberg • 50 CL 59:-

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.

STARTER + MAIN COURSE • 240:–