



# 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:-

### ETON MESS • 115:-

Vanilla ice cream, meringue, chocolate sauce, whipped cream, marshmallows

### FRENCH TOAST • 105:-

Wild berry compote, vanilla ice cream

### KVARNENS CHOCOLATE TRUFFLE • 49:-

### FARM CHEESE FROM PÅVERÅS DAIRY • 65:-

Fruit marmalade, biscuits

### CHOCOLATE MOUSSE SYMPHONY • 120:-

Fresh berries, raspberry coulis

### APPLE CRUMBLE • 110:-

Vanilla sauce

### 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:–