

Allergies?  
Ask us what the  
food contains!



## STARTERS

**VÄSTERBOTTEN CHEESE PIE • 155:-**  
Herb cream and primeur salad

**CREAMED CHANTERELLES • 165:-**  
On toast, ripened priest cheese, bacon  
and spinach (also as vegetarian)

**SOS • 175:-**  
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 • 140:-**  
Different kinds of fresh, cured meat  
and accessories

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

**TOAST SKAGEN • 175:-**  
Hand-peeled shrimps, mayonnaise,  
dill, horseradish, lemon and whitefish roe

**TOAST PELLE JANZON • 198:-**  
Fillet of beef on toast with whitefish roe, red  
onion, egg yolk, chives and horseradish cream

**CLASSICAL SWEDISH STEAK TARTARE**  
• 1/2 165:- • 1/1 245:-  
Dijon mustard, egg yolk, beetroot and capers  
(1/1 also with french fries)

**TOMATO SALAD • 65:-**

**MIX SALAD • 65:-**

## MAIN DISHES

**DRY-AGED ENTRECÔTE • 315:-**  
Tomato and tarragon butter, red wine sauce,  
semi-dried tomato, green beans and french fries

**BIFF RYDBERG • 325:-**  
Fillet of beef with diced potatoes, onion,  
egg yolk and Dijon cream

**RED DEER • 335:-**  
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

**WALLENBERGARE • 259:-**  
Green peas, melted butter, lingonberries  
and potato purée

**STEAMED LIGHTLY SALTED COD • 325:-**  
Hand-peeled shrimps, horseradish, egg,  
browned butter and dill 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



## 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 • 205:-**  
Cream sauce, cured lingonberries,  
pickled cucumber and potato purée

**REINDEER STEW • 255:-**  
Mushrooms, cream, whey spread,  
cured lingonberries and mashed potatoes

**FRIED HERRING • 190:-**  
Cured lingonberries, dill, browned  
butter and potato purée

**KVARNENS LIGHTLY  
SALTED SALMON • 260:-**  
Dill creamed potatoes and lemon

## PRE-DRINKS

**CASTELLANE BRUT CHAMPAGNE • GL 125:-**  
**NON ALCOHOLIC SPARKLING • GL 65:-**

## Cocktails 145:-

**ELDERFLOWER SOUR**  
Elderflower liqueur, Hallands elderflower, sugar,  
lemon, egg white

**SLOE FIZZ**  
Sloe gin, egg white, lingonberries, lemon, sugar, soda

**TEQUILA MOCKINGBIRD**  
Tequila, peach, lemon, sugar

**BEEZEBUBBLES**  
Virtuous Ginger, chambord, pineapple, lemon,  
champagne

**PLANTER'S PUNCH**  
Kraken rum, orange, lemon, grenadine

**RHUBARB PIE**  
Vanilla vodka, rhubarb, lemon, sugar, cream,  
cinnamon

**DUBLIN OLD FASHION**  
Jameson, chocolate, bitters, guinness syrup

## DESSERT

**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:-**

*Pssst!*  
**Small and luxurious!**

Toast Skagen and  
a glass of champagne

• 225:-

## BRUNCH

A massive smorgasbord is served every  
weekend with everything from herring and  
wonderful salads to omelets and  
traditional meatballs.

Saturdays and Sundays 11.30 - 15.30

bokabord@kvarnen.com

Welcome!