

Allergies?
Ask us what the
food contains!



STARTERS

VÄSTERBOTTEN CHEESE PIE • 155:-

Herb cream and primeur salad

WHITE ASPARAGUS • 165:-

Hollandaise and croutons

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

WHITEBAIT ROE

FROM KALIX SIGILL (40 g) • 275:-

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

STEAK HASSE • 325:-

Pepper fried fillet of beef tournedos with cognac sauce, green beans and fried potatoes

BIFF RYDBERG • 325:-

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

LAMB SIRLOIN • 285:-

Rosemary mayonnaise, baked point cabbage, roasted root vegetables and spinach

RED DEER • 335:-

Truffle creamed Jerusalem artichokes, cranberries, fried black cabbage, red wine sauce and celeriac purée

GRILLED TROUT • 285:-

Hollandaise sauce, 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

PRE-DRINKS

CASTELLANE BRUT CHAMPAGNE • GL 125:-

NON ALCOHOLIC SPARKLING • GL 65:-

Cocktails 145:-

ELDERFLOWER SOUR

Elderflower liqueur, hallands elderflower, sugar, lemon, egg white

SKIPPER'S MANHATTAN

linie aquavit, martini rosso, herring, angostura bitter

MARGARITA

tequila, cointreau, lemon

COSMOPOLITAN

vodka, grand marnier, cranberry juice, lemon

RHUBARB PIE

vanilla vodka, rhubarb, lemon, sugar, cream, cinnamon

NEGRONI

gin, martini rosso, campari

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:-

Pssst!
Small and luxurious!

Toast Skagen and
a glass of champagne

• 225:-

OUR OUTDOOR SERVING AREA

Is located on Medborgarplatsen.

Lunch is served weekdays 11 - 15

A la carte from 15.00

Open every day of the week

Welcome!



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

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