

Allergies?
Ask us what the
food contains!



STARTERS

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

PUMPKIN SOUP • 145:-
Västerbotten cheese flakes, orange cream and pickled pumpkin

SOS • 185:-
4 kinds of pickled herring with Västerbotten cheese, spiced cheese and boiled potatoes

GUBBRÖRA • 140:-
Pickled herring from Norröna, browned butter, caviar, onion and egg on dark syrup bread

WHITEBAIT ROE FROM BOTHNIAN BAY (40 g) • 285:-
Butter toast, crème fraîche, red onion and lemon

TOAST SKAGEN • 179:-
Hand-peeled shrimps, mayonnaise, dill, horseradish, lemon and whitefish roe

MEAT TRAY • 155:-
Different kinds of fresh, cured meat and accessories

TOAST PELLE JANZON • 205:-
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 • 70:-

MIX SALAD • 70:-

MAIN DISHES

VENISON TENDERLOIN • 385:-
Creamed Jerusalem artichokes, red wine sauce, potato cake with västerbotten cheese, cranberries and deep-fried kale

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

LAMB SIRLOIN • 330:-
Rosemary mayonnaise, baked point cabbage, roasted root vegetables and spinach

OX CHEEK IN RED WINE • 265:-
Bacon, carrot, mushrooms, poached onions and truffle potato purée

WALLENBERGARE • 260:-
Green peas, melted butter, lingonberries and potato purée

STEAMED COD • 355:-
Hand-peeled shrimps, horseradish, egg, browned butter and dill potatoes

GRILLED TROUT • 285:-
Hollandaise sauce, sugar peas, trout roe and boiled potatoes

FISH AND SEAFOOD STEW • 260:-
Fish and seafood of the day and aioli

MUSHROOM FILLED POTATO DUMPLINGS • 245:-
Herb and garlic fried mushrooms, browned butter, lingonberries and sliced mushroom

PRE-DRINKS

CASTELLANE BRUT CHAMPAGNE • GL 145:-
NON ALCOHOLIC SPARKLING • GL 70:-

Cocktails 145:-

ELDERFLOWER SOUR
elderflower liqueur, hallands elderflower, sugar, lemon, egg white

SNOW WHITE APPLE
fireball, apple liqueur, lemon, sugar, cream, cinnamon

MARGARITA
tequila, cointreau, lemon

COSMOPOLITAN
vodka, grand marnier, cranberry juice, lemon

RHUBARB PIE
vanilla vodka, rhubarb liqueur, lemon, sugar, cream, cinnamon

NEGRONI
gin, martini rosso, campari

THREE COURSE MENU

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

VENISON TENDERLOIN
Creamed Jerusalem artichokes, red wine sauce, potato cake with västerbotten cheese, cranberries and deep-fried kale

APPLE CRUMBLE
Vanilla sauce

• 640:-

Pssst!
Small and luxurious!

Toast Skagen and
a glass of champagne

• 255:-

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!



KVARNENS CLASSICS

ISTERBAND, LIGHTLY SMOKED SAUSAGE FROM VAGGERYD • 199:-
Beetroot, Dijon mustard and mustard from Skåne, parsley and chives creamed potatoes

PYTT I PANNA • 205:-
Fried egg, beetroot and cornichons

KVARNENS MEATBALLS • 205:-
Cream sauce, cured lingonberries, pickled cucumber and potato purée

REINDEER STEW • 260:-
Mushrooms, cream, whey spread, cured lingonberries and mashed potatoes

FRIED HERRING • 199:-
Cured lingonberries, dill, browned butter and potato purée

KVARNENS LIGHTLY SALTED SALMON • 275:-
Dill creamed potatoes and lemon

SWEDISH SNAPS

ROSLAGS SAILING SEA-BUCKTHORN & HERBS • 28:-/CL
Snaps flavored with sea-buckthorn and different herbs

ROSLAGS SAILING DILL & ROWANBERRIES • 28:-/CL
Snaps flavored with fresh dill blended with snaps distilled from rowanberries

GRISSEHAMNS BRENNVIN SEA-BUCKTHORN • 28:-/CL
Distilled from sea-buckthorn. Fruity with a little bitterness

MORE SNAPS • 26:-/CL
Aalborgs Jubileum, Bäcka Droppar, Gammal Norrlands, Hallands Fläder, Herrgårds Aquavit, Linie Aquavit, OP Andersson, Skåne, Svart Vinbär, Östgöta Sades