



A TASTE OF KVARNEN

Every Monday between 16.00–23.00 • Choose from our classical dishes : Starter + Main course • 285:–

BEER

LOCAL BEER • 40 CL
NCB 100 Watt IPA 99:–
NCB Kellerbier 96:–
NCB Jack Session IPA 92:–

DRAFT BEER • 40 CL
Carlsberg Hof 72:–
Brooklyn lager 79:–
Eriksberg character 79:–
Staropramen 79:–
Staropramen unfiltered 89:–
1664 Blanc 85:–
East India pale ale 89:–

DRAFT BEER • 50 CL
Guinness 85:–

BOTTLED BEER
Levon 75cl 275:–

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

MORE SNAPS • 26:–/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

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 • 70:– / TOMATO SALAD • 70:–

DESSERTS

CRÈME BRÛLÉE • 115:–

GATEAU RICHE GALA • 120:–
Vanilla ice cream, almond biscuits, chocolate sauce

KVARNENS CHOCOLATE TRUFFLE • 59:–

FARM CHEESE FROM PÅVERÅS DAIRY • 75:–
Fruit marmalade, biscuits

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

APPLE CRUMBLE • 115:–
Vanilla sauce

TODAY'S SORBET • 59:–

Beer Offer!

Falcon Export • 40 CL 59:–

Eriksberg • 50 CL 69:–

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 • 285:–