

Allergies?  
Ask us what the  
food contains!



## STARTERS

### VÄSTERBOTTEN CHEESE PIE • 155:-

Herb cream and primeur salad

### PUMPKIN SOUP • 158:-

Västerbotten cheese flakes, orange cream and pickled pumpkin

### SOS • 215:-

4 kinds of pickled herring with Västerbotten cheese, spiced cheese and boiled potatoes

### GUBBRÖRA • 150:-

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 • 199:-

Hand-peeled shrimps, mayonnaise, dill, horseradish, lemon and whitefish roe

### MEAT TRAY • 160:-

Different kinds of fresh, cured meat and accessories

### TOAST PELLE JANZON • 225:-

Fillet of beef on toast with whitefish roe, red onion, egg yolk, chives and horseradish cream

### CLASSICAL SWEDISH STEAK TARTARE

• 1/2 175:- • 1/1 245:-

Dijon mustard, egg yolk, beetroot and capers (1/1 also with french fries)

### TOMATO SALAD • 70:-

### MIX SALAD • 70:-

## MAIN DISHES

### RED DEER • 375:-

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

### BIFF RYDBERG • 365:-

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

### GRILLED ENTRECÔTE • 405:-

Baked tomato, grilled spring onion, béarnaise sauce, red wine sauce and french fries

### OX CHEEK IN RED WINE • 275:-

Bacon, carrot, mushrooms, poached onions and truffle potato purée

### WALLENBERGARE • 280:-

Green peas, melted butter, lingonberries and potato purée

### STEAMED COD • 355:-

Hand-peeled shrimps, horseradish, egg, browned butter and dill potatoes

### GRILLED CHAR • 320:-

Hollandaise sauce, sugar peas, trout roe and boiled potatoes

### FISH AND SEAFOOD STEW • 275:-

Fish and seafood of the day and aioli

### MUSHROOM FILLED

### POTATO DUMPLINGS • 258:-

Herb and garlic fried mushrooms, browned butter, lingonberries and sliced mushroom

## PRE-DRINKS

CHAMPAGNE BAUCHET SIGNATURE • GL 145:-

NON ALCOHOLIC SPARKLING • GL 70:-

## Cocktails 168:-

### DRY MARTINI

monkey 47 dry gin, noilly prat dry vermouth

### SILLY DILL

stockholms akvavit, hallands fläder, rosemary syrup, apple juice, dill

### AVIATION

monkey 47 dry gin, luxardo, violette liqueur, sugar, lemon

### COSMOPOLITAN

vodka lemon, cointreau, cranberry juice, lemon, sugar

### NEGRONI

gin, martini rosso, campari

### MANHATTAN

bourbon, martini rosso, angostura bitters

## BRUNCH

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

SEK 375/person, SEK 180 children up to 12 y and child in highchair for free

Saturdays and Sundays 11.30 - 15.30

bokabord@kvarnen.com

Welcome!

## MIENU

### Edward Blom

### THREE-COURSE MENU • 595:-

#### I

### SMOKED SALMON

Primeurs, trout roe, lemon dressing and green sauce

NCB Kellerbier 4ocl

#### II

### LAMB TOPSIDE ROAST

L Pumpkin purée, deep-fried kale, priemurs, garlic butter and onions boiled in beer

A Xavier Vignon Côtes-du-Rhône Grenache Vieilles Vignes Organic 1gl

#### III

### SAFFRON PANCAKE

(contains almond)

Whipped cream and blackberry jam

Sandeman white port 5cl

### THREE-COURSE MENU WITH BEVERAGES • 929:-



## KVARNENS CLASSICS

### ISTERBAND, LIGHTLY SMOKED

### SAUSAGE FROM VAGGERYD • 220:-

Beetroot, Dijon mustard and mustard from Skåne, parsley and chives creamed potatoes

### PYTT I PANNA • 220:-

Fried egg, beetroot and cornichons

### KVARNENS MEATBALLS • 225:-

Cream sauce, cured lingonberries, pickled cucumber and potato purée

### FRIED HERRING • 205:-

Cured lingonberries, dill, browned butter and potato purée

### REINDEER STEW • 275:-

Mushrooms, cream, whey spread, cured lingonberries and mashed potatoes

### KVARNENS LIGHTLY

### SALTED SALMON • 280:-

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

Stockholms Akvavit, Aalborgs Jubileum, Bäska Droppar, Gammal Norrlands, Hallands Fläder, Herrgårds Aquavit, Linie Aquavit, OP Andersson, Skåne, Svart Vinbär, Östgöta Sades