



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 99:–
NCB Jack Session IPA 99:–

DRAFT BEER • 40 CL
Carlsberg Hof 75:–
Brooklyn lager 82:–
Eriksberg character 82:–
Staropramen 82:–
Staropramen unfiltered 92:–
1664 Blanc 88:–
East India pale ale 92:–

DRAFT BEER • 50 CL
Guinness 88:–

BOTTLED BEER
Levon 75cl 289:–

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
Stockholms Akvavit, Aalborgs Jubi-
leum, Bäska Droppar, Gammal Norr-
lands, Hallands Fläder, Herrgårds
Akvavit, 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:–

KVARNENS CHOCOLATE TRUFFLE • 59:–
FARM CHEESE FROM PÅVERÅS DAIRY • 75:–
Fruit marmalade, biscuits

VANILLA ICE CREAM
WITH WARM CLODBERRIES • 115:–
Lemon balm

CHOCOLATE FONDANT • 120:–
Fresh berries, whipped cream

APPLE CRUMBLE • 115:–
Vanilla sauce

SNOWBALLS FROM HALLAND • 120:–
Almond meringues, mocca cream, gingerbread ice
cream, lingonberries

TODAY'S SORBET • 65:–

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:–