



# 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 102:–  
NCB Kellerbier 99:–  
NCB Jack Session IPA 99:–

**DRAFT BEER • 40 CL**  
Carlsberg Hof 76:–  
Brooklyn lager 85:–  
Eriksberg character 85:–  
Staropramen 85:–  
Staropramen unfiltered 92:–  
1664 Blanc 89:–  
East India pale ale 92:–

**DRAFT BEER • 50 CL**  
Guinness 90:–

**BOTTLED BEER**  
Levon 75cl 299:–

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



## 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 • 80:– / TOMATO SALAD • 80:–

## DESSERTS

CRÈME BRÛLÉE • 115:–

KVARNENS CHOCOLATE TRUFFLE • 65:–  
FARM CHEESE FROM PÅVERÅS DAIRY • 75:–  
Fruit marmalade, biscuits

VANILLA ICE CREAM WITH WARM CLODBERRIES • 120:–  
Lemon balm

CHOCOLATE FONDANT • 130:–  
Fresh berries, whipped cream

APPLE CRUMBLE • 120:–  
Vanilla sauce

GATEAU RICHE GALA • 125:–  
Vanilla ice cream, almond biscuits, chocolate sauce

TODAY'S SORBET • 75:–

## 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:–