

Allergies?
Ask us what the
food contains!



STARTERS

VÄSTERBOTTEN CHEESE PIE • 155:-

Herb cream and primeur salad

WHITE ASPARAGUS • 240:-

Hollandaise sauce and croutons

SOS • 225:-

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

GUBBRÖRA • 160:-

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

WHITEBAIT ROE

FROM BOTHNIAN BAY (40 g) • 295:-

Butter toast, crème fraîche, red onion and lemon

TOAST SKAGEN • 205:-

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

MEAT TRAY • 165:-

Different kinds of fresh, cured meat and accessories

TOAST PELLE JANZON • 235:-

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

CLASSICAL SWEDISH STEAK TARTARE

• 1/2 185:- • 1/1 270:-

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

TOMATO SALAD • 80:-

MIX SALAD • 80:-

MAIN DISHES

RED DEER • 385:-

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

BIFF RYDBERG • 370:-

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

GRILLED ENTRECÔTE • 425:-

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

LAMB SIRLOIN • 370:-

Rosemary mayonnaise, baked point cabbage, roasted root vegetables and spinach

WALLENBERGARE • 285:-

Green peas, melted butter, lingonberries and potato purée

STEAMED SKREI COD • 390:-

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

GRILLED CHAR • 330:-

Hollandaise sauce, sugar peas, trout roe and boiled potatoes

FISH AND SEAFOOD STEW • 290:-

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 DEMOISELLE BRUT • GL 165:-

NON ALCOHOLIC SPARKLING • GL 75:-

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 • 495:-

I

BITÄ

Flatbread roll with herring, caramelized onions, almond potatoes, lingonberries and goat whey cheese

Eriksberg Karaktär 40cl, Absolut Vodka 4cl

II

FALUN SAUSAGE

Edward's mashed almond potato, fried egg and mustard sauce

NCB Porter 50cl

III

CLODBERRY CAKE

Whipped cream and cloudberry coulis

Noble Late Harvest 5cl

THREE-COURSE MENU WITH BEVERAGES • 865:-

KVARNENS CLASSICS

ISTERBAND, LIGHTLY SMOKED

SAUSAGE FROM VAGGERYD • 230:-

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

PYTT I PANNA • 230:-

Fried egg, beetroot and cornichons

KVARNENS MEATBALLS • 230:-

Cream sauce, cured lingonberries, pickled cucumber and potato purée

FRIED HERRING • 220:-

Cured lingonberries, dill, browned butter and potato purée

REINDEER STEW • 285:-

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

KVARNENS LIGHTLY SALTED SALMON • 290:-

Dill creamed potatoes and lemon



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