

Allergies?
Ask us what the
food contains!



STARTERS

CREAMED CHANTERELLES • 195:-

On toast, ripened priest cheese, bacon and spinach (also as vegetarian)

SOS • 245:-

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

GUBBRÖRA • 175:-

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

WHITEBAIT ROE

FROM BOTHNIAN BAY (40 g) • 330:-

Butter toast, crème fraîche, red onion and lemon

TOAST SKAGEN • 240:-

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

MEAT TRAY • 180:-

Different kinds of fresh, cured meat and accessories

TOAST PELLE JANZON • 265:-

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

CLASSICAL SWEDISH STEAK TARTARE

• 1/2 205:- • 1/1 280:-

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

TOMATO SALAD • 80:-

MIX SALAD • 80:-

MAIN DISHES

RED DEER • 395:-

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

BIFF RYDBERG • 390:-

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

STEAK HASSE • 405:-

Pepper fried fillet of beef tournedos with cognac sauce, green beans and fried potatoes

LAMB SIRLOIN • 395:-

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

VEAL LIVER ANGLAIS • 275:-

Smoked bacon, onion, capers, red wine sauce and boiled potatoes

STEAMED COD • 390:-

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

GRILLED CHAR • 340:-

Hollandaise sauce, sugar peas, trout roe and boiled potatoes

FISH AND SEAFOOD STEW • 320:-

Fish and seafood of the day and aioli

MUSHROOM FILLED POTATO DUMPLINGS • 270:-

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

PRE-DRINKS

CHAMPAGNE DEMOISELLE BRUT • GL 175:-

NON ALCOHOLIC SPARKLING • GL 80:-

Cocktails 175:-

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 395/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 • 645:-

I

VÄSTERBOTTEN CHEESE PIE WITH WHITEFISH ROE

Crème fraîche, chives

Eriksberg Karaktär 40cl,
Gammal Norrlands Aquavit 4cl

II

DEER WALLENGBERG

Fried almond potatoes, fried yellow chanterelles, cream sauce and lingonberries

1gl LAN Reserva Rioja

III

BLUEBERRY SORBET

Elderflower liqueur 4cl

THREE-COURSE MENU WITH BEVERAGES • 1080:-

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KVARNENS CLASSICS

ISTERBAND, LIGHTLY SMOKED SAUSAGE FROM VAGGERYD • 235:-

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

PYTT I PANNA • 240:-

Fried egg, beetroot and cornichons

KVARNENS MEATBALLS • 235:-

Cream sauce, cured lingonberries, pickled cucumber and potato purée

FRIED HERRING • 235:-

Cured lingonberries, dill, browned butter and potato purée

REINDEER STEW • 305:-

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

KVARNENS LIGHTLY SALTED SALMON • 305:-

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