

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

### ELK WALLEMBERG

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