



# A TASTE OF KVARNEN

Every Monday between 16.00–23.00 • Choose from our classical dishes : Starter + Main course • 330:–

## BEER

- LOCAL BEER • 40 CL**  
 NCB 100 Watt IPA 104:–  
 NCB Kellerbier 102:–  
 NCB Jack Session IPA 102:–
- DRAFT BEER • 40 CL**  
 Carlsberg Hof 78:–  
 Brooklyn lager 89:–  
 Eriksberg character 89:–  
 Staropramen 89:–  
 Carlsberg unfiltered 94:–  
 1664 Blanc 90:–  
 East India pale ale 94:–
- DRAFT BEER • 50 CL**  
 Guinness 94:–
- BOTTLED BEER**  
 Levon 75cl 310:–

## 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 Klädesholmen, 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 Klädesholmen, 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 • 120:–**
- KVARNENS CHOCOLATE TRUFFLE • 65:–**
- FARM CHEESE FROM PÅVERÅS DAIRY • 75:–**  
 Fruit marmalade, biscuits
- VANILLA ICE CREAM WITH WARM CLOUDBERRIES • 120:–**  
 Lemon balm
- CHOCOLATE FONDANT • 135:–**  
 Fresh berries, whipped cream
- APPLE CRUMBLE • 130:–**  
 Vanilla sauce
- TODAY'S SORBET • 80:–**

## Beer Offer!

- Falcon Export • 40 CL 72:–  
 Eriksberg • 50 CL 86:–

## 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 • 330:–