

Allergies?
Ask us what the
food contains!



STARTERS

VÄSTERBOTTEN CHEESE PIE • 165:-
Herb cream and primeur salad

PUMPKIN SOUP • 165:-
Västerbotten cheese flakes,
orange cream and pickled pumpkin

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 KALIX SIGILL • 330:-**
Butter toast, crème fraîche, red onion and lemon

TOAST SKAGEN • 240:-
Hand-peeled shrimps, mayonnaise,
dill, horseradish, lemon and whitefish roe

MEAT TRAY • 185:-
Different kinds of fresh, cured meat,
brie cheese and olives

TOAST PELLE JANZON • 285:-
Fillet of beef on toast with whitefish roe, red
onion, egg yolk, chives and horseradish cream

**CLASSICAL SWEDISH STEAK TARTARE
• 1/2 205:- • 1/1 285:-**
Dijon mustard, egg yolk, beetroot and capers
(1/1 also with french fries)

TOMATO SALAD • 85:-

MIX SALAD • 85:-

MAIN DISHES

RED DEER • 395:-
Truffle creamed Jerusalem artichokes, cranberries,
fried black cabbage, red wine sauce
and celeriac purée

BIFF RYDBERG • 395:-
Fillet of beef with diced potatoes, onion,
egg yolk and Dijon cream

STEAK HASSE • 410:-
Pepper fried fillet of beef tournedos with
cognac sauce, green beans and fried potatoes

OX CHEEK IN RED WINE • 305:-
Bacon, carrot, mushrooms, poached onions and
truffle potato purée

VEAL LIVER ANGLAIS • 280:-
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 • 330:-
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 95:-

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!

3-COURSE MENU

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

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

CRÈME BRÛLÉE

• 770:-

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 • 245:-
Cream sauce, cured lingonberries,
pickled cucumber and potato purée

FRIED HERRING • 235:-
Cured lingonberries, dill, browned
butter and potato purée

REINDEER STEW • 310:-
Mushrooms, cream, whey spread,
cured lingonberries and mashed potatoes

**KVARNENS LIGHTLY
SALTED SALMON • 305:-**
Dill creamed potatoes and lemon

SWEDISH SNAPS

ABSOLUT ELYX • 38:-/CL
Fresh and clean
with hints of some spiciness

**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

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.