



A TASTE OF KVARNEN

Every Monday between 16.00–23.00 • Choose from our classical dishes : Starter + Main course • 350:–

BEER

LOCAL BEER • 40 CL

NCB 100 Watt IPA 105:–
NCB Kellerbier 104:–
NCB Jack Session IPA 104:–

DRAFT BEER • 40 CL

Carlsberg Hof 80:–
Brooklyn lager 90:–
Eriksberg character 90:–
Staropramen 92:–
Astra Urtyp 89:–
1664 Blanc 92:–
East India pale ale 95:–

DRAFT BEER • 50 CL

Guinness 98:–

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 Sädes



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

PRE-DRINKS

DRY MARTINI

monkey 47 dry gin, noilly prat dry vermouth

COSMOPOLITAN

vodka lemon, cointreau, cranberry juice, lemon, sugar

NEGRONI

gin, martini rosso, campari

175:–

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:–

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 • 350:–