

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 SKREI 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!

MENU

Tore Wretman

THREE-COURSE MENU

I

TOAST SKAGEN

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

II

STEAK HASSE

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

III

GATEAU RICHE GALA

Vanilla ice cream, almondflake,
chocolate sauce

• 695:-

(REGULAR PRICE 780:-)

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

