

Allergies?  
Ask us what the  
food contains!



## STARTERS

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

**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

**LAMB SIRLOIN • 370:-**  
Rosemary mayonnaise, baked point cabbage,  
roasted root vegetables and spinach

**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!

## MIENU

### Edward Blom

THREE-COURSE MENU • 595:-

#### I

**S** **JERUSALEM ARTICHOKE SOUP**  
Smoked pork sausage sprinkles, lingon-  
berry bread, priest cheese  
*Sherry Dry Sack 75cl*

#### II

**M** **DELICACY POTATO DUMPLINGS**  
Smoked pork, onion, lingonberries,  
melted butter  
*Jack Session IPA 40cl*

#### III

**A** **SWEDISH CURD CAKE**  
**FROM SMÅLAND**  
Cherry jam, whipped cream  
(contains almond)  
*Cherry wine 6cl*  
*Candy cane shot 3cl*

THREE-COURSE MENU WITH  
BEVERAGES • 995:-



## KVARNENS CLASSICS

**AUSAGE 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