



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 82:–
Brooklyn lager 92:–
Eriksberg character 90:–
Staropramen 92:–
Astra Urtyp 92:–
1664 Blanc 92:–
East India pale ale 95:–

DRAFT BEER • 50 CL

Guinness 104:–

BOTTLED BEER

Levon 75cl 310:–

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

MORE SNAPS • 26:–/CL

Stockholms Akvavit, Aalborgs Jubi-
leum, Bäcka Droppar, Gammal Norr-
lands, 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

Various meat, potato, onion, 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

GRILLED CHAR

Hollandaise sauce, sugar peas, trout roe
and boiled potatoes

CRÈME BRÛLÉE

• 700:–

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:–