

Allergies?
Ask us what the
food contains!



STARTERS

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 • 405:-

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

GRILLED ENTRECÔTE • 460:-

Baked tomato, grilled spring onion, béarnaise sauce, red wine sauce and french fries

VEAL LIVER ANGLAIS • 280:-

Smoked bacon, onion, capers, red wine sauce and boiled potatoes

STEAMED COD • 395:-

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

VÄSTERBOTTEN CHEESE PIE • 270:-

Fried chanterelles, herb cream and primeurs

PRE-DRINKS

CHAMPAGNE DEMOISELLE BRUT • GL 190:-

NON ALCOHOLIC SPARKLING • GL 99:-

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

OUR OUTDOOR SERVING AREA

Our outdoor serving area is located on
Medborgarplatsen

Lunch is served weekdays 11 - 15
A la carte from 15,00

Open daily from 11.00 a.m.

Welcome!

MIENU

Edward Blom

THREE-COURSE MENU • 695:-

I

CURED MOOSE

Truffel mayonnaise, pistachio,
pickled red onion

NCB Porter 33cl

Lysholm Linie Aquavit 3cl

II

FRIED CHAR

Creamporridge, garden angelica, grilled
lemon, boiled almond potatoes

Weingut Frank Grüner Veltliner

Weinviertel DAC 1gl

III

CLODBERRY PUDDING

Nederburg Noble Late Harvest 6cl

THREE-COURSE MENU WITH BEVERAGES • 1150:-



KVARNENS CLASSICS

SAUSAGE FROM VAGGERYD • 235:-

Beetroot, Dijon mustard and mustard from Skåne,
parsley and chives creamed potatoes

PYTT I PANNA • 240:-

Various meat, potato, onion, fried egg,
beetroot and cornichons

KVARNENS MEATBALLS • 250:-

Cream sauce, cured lingonberries,
pickled cucumber and potato purée

FRIED HERRING • 240:-

Cured lingonberries, dill, browned
butter and potato purée

REINDEER STEW • 310:-

Mushrooms, cream, whey spread,
cured lingonberries and mashed potatoes

KVARNENS LIGHTLY

SALTED SALMON • 315:-

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

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