



A TASTE OF KVARNEN

Every Monday between 16.00–23.00 • Choose from our classical dishes : Starter + Main course • 395:–

BEER

LOCAL BEER • 40 CL
NCB 100 Watt IPA 119:–
NCB Kellerbier 109:–
NCB Jack Session IPA 109:–

DRAFT BEER • 40 CL
Carlsberg Hof 92:–
Brooklyn lager 99:–
Eriksberg character 99:–
Staropramen 99:–
Astra Urtyp 99:–
1664 Blanc 99:–
East India pale ale 109:–

DRAFT BEER • 50 CL
Guinness 119:–

BOTTLED BEER
Levon 75cl 310:–

NON-ALCOHOLIC ALTERNATIVES
ARE AVAILABLE

SWEDISH SNAPS

ABSOLUT ELYX • 49:–/CL
Fresh and clean
with hints of some spiciness

**ROSLAGS SAILING SEA-
BUCKTHORN & HERBS • 39:–/CL**
Snaps flavored with sea-buckthorn
and different herbs

**ROSLAGS SAILING
DILL & ROWANBERRIES • 39:–/CL**
Snaps flavored with fresh dill blended
with snaps distilled from rowanberries

MORE SNAPS • 34:–/CL
Stockholms Akvavit, Aalborgs Jubi-
leum, Bäska 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

185:–



3-COURSE MENU

VÄSTERBOTTEN CHEESE PIE
Herb cream and primeur salad

**MUSHROOM FILLED
POTATO DUMPLINGS**
Herb and garlic fried mushrooms, browned
butter, lingonberries and sliced mushroom

TODAY'S SORBET
• 535:–

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 • 395:–