

Allergies?  
Ask us what the  
food contains!



Feel free  
to ask us  
where the meat  
comes from :)

## STARTERS

**VÄSTERBOTTEN CHEESE PIE • 160:-**  
Herb cream and primeur salad

**SOS • 260:-**  
4 kinds of pickled herring with  
Västerbotten cheese, spiced cheese  
and boiled potatoes

**GUBBRÖRA • 185:-**  
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 • 260:-**  
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  
• 1/2 210:- • 1/1 290:-**  
Dijon mustard, egg yolk, beetroot and capers  
(1/1 also with french fries)

**TOMATO SALAD • 90:-**

**MIX SALAD • 90:-**

## MAIN DISHES

**RED DEER • 420:-**  
Truffle creamed Jerusalem artichokes, cranberries,  
fried black cabbage, red wine sauce  
and celeriac purée

**BIFF RYDBERG • 415:-**  
Fillet of beef with diced potatoes, onion,  
egg yolk and Dijon cream

**LAMB SIRLOIN • 410:-**  
Rosemary mayonnaise, baked point cabbage,  
roasted root vegetables and spinach

**GRILLED ENTRECÔTE • 495:-**  
Baked tomato, grilled spring onion, béarnaise sauce,  
red wine sauce and french fries

**VEAL LIVER ANGLAIS • 285:-**  
Smoked bacon, onion, capers, red wine sauce  
and boiled potatoes

**STEAMED COD • 405:-**  
Hand-peeled shrimps, horseradish, egg,  
browned butter and dill potatoes

**GRILLED CHAR • 360:-**  
Hollandaise sauce, sugar peas, trout roe and  
boiled potatoes

**FISH AND SEAFOOD STEW • 345:-**  
Fish and seafood of the day and aioli

**MUSHROOM FILLED  
POTATO DUMPLINGS • 285:-**  
Herb and garlic fried mushrooms, browned butter,  
lingonberries and sliced mushroom

## PRE-DRINKS

**CHARLES MONTAINE CHAMPAGNE • GL 195:-**  
**NON ALCOHOLIC SPARKLING • GL 99:-**

### Cocktails 185:-

**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

## 3-COURSE MENU

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

**STEAMED COD**  
Hand-peeled shrimps, horseradish, egg,  
browned butter and dill potatoes

**CRÈME BRÛLÉE**

• 790:-

## OUR OUTDOOR SERVING AREA

Is located on Medborgarplatsen.

Lunch is served weekdays 11 - 15  
A la carte from 15.00  
Open every day of the week

Welcome!

## KVARNENS CLASSICS

**ISTERBAND, LIGHTLY SMOKED  
SAUSAGE FROM VAGGERYD • 260:-**  
Beetroot, Dijon mustard and mustard from Skåne,  
parsley and chives creamed potatoes

**PYTT I PANNA • 260:-**  
Various meat, potato, onion, fried egg,  
beetroot and cornichons

**KVARNENS MEATBALLS • 265:-**  
Cream sauce, cured lingonberries,  
pickled cucumber and potato purée

**FRIED HERRING • 265:-**  
Cured lingonberries, dill, browned  
butter and potato purée

**REINDEER STEW • 315:-**  
Mushrooms, cream, whey spread,  
cured lingonberries and mashed potatoes

**KVARNENS LIGHTLY  
SALTED SALMON • 325:-**  
Dill creamed potatoes and lemon

## 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 Jubileum,  
Bäska Droppar, Gammal Norrlands,  
Hallands Fläder, Herrgårds Aquavit,  
Linie Aquavit, OP Andersson,  
Skåne, Svart Vinbär,  
Östgöta Sades