



# 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, 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

**175:–**

## 3-COURSE MENU

### CREAMED CHANTERELLES

On toast, ripened priest cheese, bacon  
and spinach (also as vegetarian)

### MUSHROOM FILLED POTATO DUMPLINGS

Herb and garlic fried mushrooms, browned  
butter, lingonberries and sliced mushroom

### TODAY'S SORBET

**• 550:–**

*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:–