

Allergies?
Ask us what the
food contains!



STARTERS

CREAMED CHANTERELLES • 195:-

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

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

BUTTERFRIED PIKEPERCH FILLET • 405:-

Chanterelles, white wine sauce, trout roe and boiled potatoes

FISH AND SEAFOOD STEW • 330:-

Fish and seafood of the day and aioli

MUSHROOM FILLED

POTATO DUMPLINGS • 270:-

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

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

BRUNCH

A massive smorgasbord is served every weekend with many delicacies from the Swedish cuisine

SEK 395/person, SEK 215 children up to 12 y and child in highchair for free

Saturdays and Sundays 11.30 - 15.30

bokabord@kvarnen.com

Welcome!

Scan for menu



MIENU

Edward Blom

THREE-COURSE MENU • 595:-

I

U SCHNAPPS'S THREE COMPANIONS

EDWARD'S GUBBRÖRA

P Anchovies, egg, onion, chives and butter on rye bread from Uppland

P ROSLAGSTULLSRÖRA

P Västerbotten cheese, salmon, feta cheese, aquavit, crème fraîche, honey and Dijon mustard

L FRIED SAGE PORK

A S.t Eriks light lager 33cl
N Roslags Sailing Dill & Rowanberries 3cl

II

D PIKE QUENELLES

White wine sauce, boiled potatoes and seasonal green vegetables from Mälare

Dry Rosé blend of Mead 1gl

III

SEA BUCKTHORN ICE CREAM

Roslags Punch 4cl

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, Bäcka Droppar, Gammal Norrlands, Hallands Fläder, Herrgårds Aquavit, Linie Aquavit, OP Andersson, Skåne, Svart Vinbär, Östgöta Sädes