

Allergies?
Ask us what the
food contains!



STARTERS

VÄSTERBOTTEN CHEESE PIE • 155:-

Herb cream and primeur salad

PUMPKIN SOUP • 160:-

Västerbotten cheese flakes,
orange cream and pickled pumpkin

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

OX CHEEK IN RED WINE • 305:-

Bacon, carrot, mushrooms, poached onions and
truffle potato purée

STEAK HASSE • 425:-

Pepper fried fillet of beef tournedos with
cognac sauce, green beans and fried potatoes

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:-

Autumn primeurs, 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

with a touch of Christmas

November 16 - December 22

we serve our Christmas-inspired brunch.

Our already massive smorgasbord is expanded
with all the delights of Christmas.

525:-/person, 295 :- children up to 12y 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

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

P

ROSLAGSTULLSRÖRA

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

P

FRIED SAGE PORK

S.t Eriks light lager 33cl

Roslags Sailing Dill & Rowanberries 3cl

L

A

N

D

II

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