

GENUINE INGREDIENTS. LOVING SEASONING.

Welcome to a close dining experience in an environment from times when spinning machines thumped, dust lay like a dense fog in the factory and when the workdays were ten hours or more. Properly renovated and updated for our time, of course. But feel free to lower your gaze and admire the rustic floor. That's not something you just tear up. Nääs Fabriker was a special workplace. There was thoughtfulness here. Those who worked in the factory lived for free. They got a small potato field, a pig and if the wallet was empty, soup every day. This thoughtfulness is something we want to

pass on to our cooking. We prefer to use local ingredients, or a short distance from here. We cook them with lots of love and classic Swedish techniques such as smoking, curing, pickling and salting. In addition, we grow some of the vegetables, herbs and other plants that we use in the cooking. That we also have our own beehives is a declaration of love for nature and all things locally produced. Since we prefer to work with ingredients that are in-season, our menu follows the changing of the seasons. Because seasonal foods simply taste better.

A HISTORICAL START TO A MODERN MEAL

When Peter Wilhelm Berg and his son Johan Theodor Berg started building Nääs Fabriker in 1833, we guess that the most common drink was a hearty grog or a straight brandy. Even though there were more sophisticated drinks and cocktails at the time. Old Fashioned, which gained momentum with the Mad Men series, became popular in the early 19th century and Aperol Spritz was created in 1919 by the Barbieri brothers. Say James Bond and you immediately think of a Vesper Martini, Cosmopolitan is now associated with Sex and the City,

while Ernest Hemingway is associated with the Mojito. In the movie The Big Lebowski, the main character The Dude drinks uncontrollable amounts of White Russian, when Humphrey Bogart toasts with Ingrid Bergman in the classic Casablanca, it's French 75 in the glasses and in the movie In the Hottest Team, Marilyn Monroe chooses a Manhattan. We would love to mix you one of these, or any other classics. But why not try one of our own creations. Over time, they can also very well become classics.



OUR HERBGARDEN

We grow a large part of the herbs that we use in our cooking. The spice garden is just around the corner.

We have our own small greenhouse, we grow a little outdoors, including spring onions and we have set up hop poles for the production of our own beer. We always try to use the whole plants, not only the leaves, but also the stems and in some cases, the root.



START BY WETTING YOUR TASTE BUDS

Start your evening with a drink to toast with and sip on while you look at the rest of the menu. We look forward to serving you a delicious moment.



BEFORE DINNER DRINKS

(4CL)

NÄÄS MULE	<i>Swedish vodka, Ginger beer, lime</i>	130
BOMULL	<i>Xanté Cognac & Pear, Sprite, lime</i>	130
SPINNERIET	<i>Gin, lemon, raspberries</i>	130
SÄVELONG	<i>Plantation Rom, Ginger beer, lime</i>	130
FABRIKENS	<i>Light and dark rum, Cointreau, Amaretto, pineapple, lime</i>	130

NON ALCOHOLIC DRINKS

PIÑA COLADA	<i>Orange, pineapple, coconut</i>	69
OH BASIL	<i>Basil, elder flower berries, honey</i>	69
DRIVE BY MY THAI	<i>Orange, almond, lime</i>	69

Snacks

OLIVES FROM GUSTAVAS HANDEL & KÖK	60
ROASTED SALTED MARCONA ALMONDS	70
FRENCH FRIES	60

With flavored mayonnaise of the day

The Factory Deal

Our ambition is to give you a full experience. Therefore, we have composed a finished menu of dishes that harmonize with each other. Prepared with seasonal ingredients, what our suppliers have to offer and last but not least, our own creativity. For these dishes, we are happy to recommend wines to make your meal complete.

JERUSALEM ARTICHOKE AND JUNIPER (L)

Slow-baked Jerusalem artichoke, mache salad with Minus 8 vinegar, yoghurt smoked with juniper, and Jerusalem artichoke chips with juniper salt

Rabl – Riesling – Langenlois/Austria 115/glass

FLANK STEAK AND TARRAGON

Swedish flank steak with potato crouton, shallot mayonnaise, tarragon sauce, cress and zucchini

Antico feudo della trappola Ricasoli – Sangiovese, Cabernet Sauvignon, Merlot – Toscana/Italy 125/glass

APPLE AND ALMOND (G,L,N)

Almond cake and baked apples with almonds and vanilla ice cream

Sauternes – Sémillon – France 145/glass



TWO DISHES
399

THREE DISHES
499

FOUR DISHES
599

v=vegan G=contains gluten L=contains lactose N=contains nuts



STARTERS

STEAK AND SOURDOUGH BREAD (G,L) 150**

Tartare with pickled onions, horseradish, salted cucumber, nasturtium leaves, and crispy wheat grains, served with an emulsion of toasted sourdough bread and thyme

Fernand Engel – Pinot Gris – Alsace/France 115/glass

JERUSALEM ARTICHOKE AND JUNIPER (L)* 140

Slow-baked Jerusalem artichoke, mache salad with Minus 8 vinegar, yoghurt smoked with juniper, and Jerusalem artichoke chips with juniper salt

Rabl – Riesling – Langenlois/Austria 115/glass

SCALLOP AND SEA BUCKTHORN (G,L,N) 150

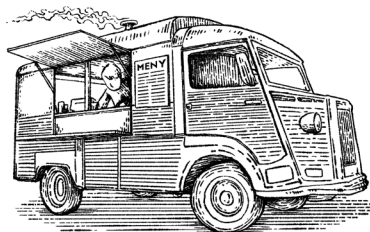
Small scallops with sea buckthorn, marinated pumpkin, hazelnut oil, frozen sour cream and brioche crumbs

Rabl – Gruner Veltliner – Langenlois/Austria 115/glass

CHARKSLÖJD (G,L) 225

3 x swedish charcuterie with whipped ricotta, aged cheese and sourdough baked bread from B&M

Raul Perez Ulteia Saint Jaques – Mencia – Berzio/Spain 140/glass



A MENU THAT IS ALWAYS ON THE MOVE

Somedays we open the door of our Citroën Foodtruck and serve lunches on foot or the pre-drink at your conference. Perfect for events here or wherever you are. As a bar or for lunch or a late snack. Renovated and restored to its original by a frenchman who had never been abroad before we gave him a call. Food and drink have always been good, now the car is also good.

CAN BE ORDERED AS: * = vegan ** = gluten free *** = lactose free **** = vegetarian

ALLERGY: V = vegan G = contains gluten L = contains lactose N = contains nuts

MAIN COURSES

- NÄÄS CHUCK BURGER (G,L)**/****** 245
Chuck burger with black smoked bacon, pickled red chili, gherkin mayonnaise, crisp lettuce, silver onion, smoked Red fox cheese, dried pickled onion and brioche. Served with fries
Paracombe – Shiraz – Adelaide Hills/Australia 150/glass
- FLANK STEAK AND TARRAGON** 299
Swedish flank steak with potato crouton, shallot mayonnaise, tarragon sauce, cress and zucchini
Antico feudo della trappola Ricasoli – Sangiovese, Cabernet Sauvignon, Merlot – Tuscany/Italy 125/glass
- LING FISH AND KALE** 359
Baked ling fish with kale, mussel sauce with crab and kelp, potato and celeriac purée and pickled rosehips
La Tournée Blanc – Vermentino Viognier – Languedoc/France 120/glass
- BEEF CHEEK AND PORCINI (G)** 299
Braised ox cheek with miso-roasted onion, mushroom cream, Amadine potatoes, fried and tossed with porcini, cep mushrooms and herbs, served with a gravy of dark beer and black garlic
La Tournée – Syrah, Grenache – Languedoc/France 145/glass
- PEA AND SUNFLOWER CROQUETTE** 200
Beets with blackcurrant and chamomile, puré made of grilled fava beans and crispy grey peas
Brancaia NO 3 – Sangiovese, Cabernet Sauvignon, Merlot – Toscana/Italien 140/glass

FOR KIDS

The slightly smaller ones should also get dishes that are just as good and well-made. There are some dishes that always hit home for kids. You know the ones – and here they are.

MAIN COURSE 95

PASTA BOLOGNESE (G)

MEATBALLS WITH GRAVY AND POTATOES (G)

HAMBURGER AND FRENCH FRIES (G)**/****

VEGETABLE BALLS WITH PEA HUMMUS AND FRENCH FRIES

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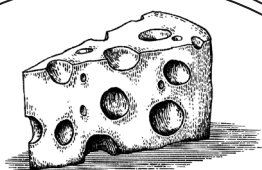
DESSERTS

- APPLE AND ALMOND (G,L,N)** **130**
Almond cake and baked apples with almonds and vanilla ice cream
Sauternes – Sémillon – France 145/glass
- RASPBERRY AND SUDACHI (G,L)** **135**
Raspberry bavaois, sponge cake, Sudachi foam, meringue, and cream
cheese ice cream with raspberries and Sudachi citrus
Monucco Moscato D'Asti – Moscato – Italy 85/glass
- CHERRY AND CHOCOLATE (L)** **135**
Chocolate terrine, cherry compote, coffee custard and sour cream
ice cream
Maury – Grenache Noir – France 85/glass
- TODAY'S ICE CREAM** **99/PCS**
Ask your waiter for the flavours of today
- THE CONFECTIONER'S PRALINES** **BUY 3 FOR 100**
Ask your waiter for today's selections of pralines **35/ST**
- CHEESE AND JAM (G,L)** **160**
3 pcs locally produced cheese in collaboration with Hugos Handel
och Kök
Ask us about today's selection and the best accompanying wine

FOR KIDS

DESSERT 75

ICE CREAM WITH FRESH BERRIES (L)



NO MEAL WITHOUT CHEESE

As early as the 13th century, what we now know as cheese was created. Today, almost all the cheese we serve comes from Hugos. They have also been making cheese for a very long time, they started already in the late 1900s. Still today, they store their cheeses inside thick stone walls in Bredöl. In other words, they know how a cheese should taste.

And we know that they are the perfect ending of a good dinner.

Selected wine by the glass

SPARKLING WINE & CHAMPAGNE

(SEK)

BIUTIFUL CAVA BRUT NATURE N – SPAIN	110
LE CONTESSE PROSECCO – ITALY	110
PHILIPPONNAT ROYALE RÉSERVE BRUT NV CHAMPAGNE – FRANCE	195

WHITE WINE

FEDELE PINOT GRIGIO – CATARATTO – SICILY/ITALY (EKO)	105
LANDER JENKINS – CHARDONNAY – CALIFORNIA/USA	140
RABL RIESLING – LANGENLOIS/AUSTRIA	115
BROCARD SAINTE CLAIRE – CHABLIS/FRANCE	155
FERNAND ENGEL RESERVE – PINOT GRIS – ALSACE/FRANCE	115
RENE MURE ORCHIDÉES – GEWÜRZTRAMINER – ALSACE/FRANCE	140
RABL – GRUNER VELTLINER – LANGENLOIS/AUSTRIA	115

RED WINE

HONORO VERA – GARNACHA – ARAGONIA/SPAIN	105
FEDELE – NERO D'AVOLA – SICILIEN/ITALY (EKO)	105
ANTICO FEUDO DELLA TRAPPOLA – SANGIOVESE/C SAUVIGNON/MERLOT – TUSCANY/ITALY	125
MONTES RESERVA – CABERNET SAUVIGNON – COLCHAGUA/CHILE	120
PARACOMBE – PINOT NOIR – ADELAIDE HILLS/AUSTRALIEN	135
UMATHUM – ZWEIGELT – BURGENLAND/AUSTRIA	150
BRANCAIA NO 3 – SANGIOVESE/C SAUVIGNON – TUSCANY/ITALY	140
PASSIMENTO ROMEO&JULIA – CORVINA/MERLOT – VENETO/ITALY	140
BAIGORRI TEMPERANILLO – RIOJA/SPAIN	140
RAUL PEREZ ULTREIA SAINT JAKUES – MENCIA – BERZIO/SPAIN	140

ROSÉ

LAURENT MIQUEL – CINAULT SYRAH – LANGUEDOC/FRANCE	105
FEDELE NERO D'AVOLA – SICILIEN/ITALY (EKO)	110
BRANCAIA – MERLOT – TUSCANY/ITALY	125

THE DRINKS THAT LIFT THE FOOD

The food always tastes a little bit better together with selected drinks. It is also the opposite – most drinks taste better if they are combined with good dishes. We have a wide range of drinks to match our main tastes – the sour, sweet, salty, bitter and umami. Together with our own preferences, this matters for how we combine food and drink.

CHAMPAGNE

	(SEK)
DRAPPIER CARTE D'OR CHAMPAGNE <i>Chardonnay, Pinot Noir – Champagne/France</i>	1 350
DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER <i>Chardonnay – Champagne/France</i>	1 395
BROCARD PIERRE CONTREE <i>Pinot Noir – Champagne/France</i>	1 400
PHILIPPONNAT ROYALE RÈSERVE BRUT NV <i>Pinot Noir, Chardonnay, Pinot Meunier – Champagne/France</i>	1 100

SPARKLING WINE

WISTON ROSÉ 2014 <i>Pinot Noir, Pinot Meunier, Chardonnay – England/South Down</i>	1 020
ALBERTO NANI PROSECCO BIOLOGICO NV <i>Glera – Veneto/Italy</i>	545
LE CONTESSE PROSECCO TREVISO <i>Glera – Veneto/Italy</i>	495
BIUTIFUL CAVA BRUT NATURE NV <i>Xarel·lo, Parellada – Penedes/Spain</i>	545
MOLTES CRÉMANT D'ALSACE <i>Pinot Noir – Alsace/France</i>	595
ALTA ALELLA MIRGIN AA AUS PÉT-NAT <i>Pansa Blanca – Catalonia/Spain</i>	625



CHOOSE THE RIGHT WINE FOR EACH DISH

Choosing wine is about a balance, where neither wine nor food should dominate. That is why we complement our bottled wine with a wide range of wines by the glass. This way, you can combine each dish with a wine that harmonizes. Choose from bubbly drinks that start the dinner a little more festively, wines that go well with starters and main courses and slightly sweeter friends that will be good with dessert. We have added fine organic wines to the range. Of course, we also have non-alcoholic alternatives. There is plenty to choose from, so we are happy to help you make your choice.

WHITE WINE

	(SEK)
AUSTRIA	
RABL <i>Riesling – Langenlois</i>	490
ITALY	
CORTE SANT'ALDA <i>Garganega – Soave</i>	525
FEDELE <i>Pinot Grigio, Catarratto (EKO) – Sicily</i>	450
FRANCE	
DOMAINE LA CROIX ST-LAURENT <i>Sauvignon Blanc – Loire/Sancerre</i>	625
BROCARD SAINTE CLAIRE <i>Chardonnay – Chablis</i>	695
MELEANIE PFISTER BERG <i>Riesling – Alsace</i>	795
FERNAND ENGEL RESERVE <i>Pinot Gris – Alsace</i>	500
RENE MURE ORCHIDÉES SAUVAGES <i>Gewürztraminer – Alsace</i>	595
SPAIN	
BAIGORRI BLANCO <i>Malvasia – Rioja</i>	645
LES BRUGUERES <i>Garnacha Blanca – Priorat</i>	695
HUNGARY	
BALASSA <i>Furmint – Tokaji</i>	595
USA	
LANDER-JENKINS <i>Chardonnay – California</i>	595
CALERA CENTRAL COAST CHARDONNAY <i>Chardonnay – California</i>	795

ROSÉ

FRANCE	
LYV <i>Rosussillion, Grenache, Cinsault, Syrah – Languedoc</i>	495
GRIS DE TROP <i>Grenache, Cinsault – Provence</i>	550
LAURENT MIQUEL ROSÉ <i>Roussillon, Syrah, Grenache – Languedoc</i>	450
ITALY	
FEDELE <i>Nero D'avola (EKO) – Sicily</i>	450
BRANCAIA ROSE <i>Merlot – Tuscany</i>	525
SOUTH AFRICA	
CRAVEN <i>Pinot Gris – Stellenbosch</i>	695

RED WINE

(SEK)

ITALY

PASSIMENTO ROSSO ROMEO & JULIA	Corvina, Croatina, Merlot – Veneto	495
ANTICO FEUDO DELLA TRAPPOLA	Sangiovese, C S, Merlot – Tuscany	525
BRANCAIA NO.2	Cabernet Sauvignon – Tuscany	695
BRANCAIA NO.3	Sangiovese, Cabernet Sauvignon, Merlot – Tuscany	530
FEDELE	Nero d'avola (eko) – Sicily	450

FRANCE

BOSQUET DES PAPES	Shiraz, Mourvèdre, Grenache – Rhône	995
BERNARD MAGREY	Pinot Noir – Languedoc	645

SPAIN

BAIGORRI	Tempranillo – Rioja	595
HONORO VERA GARNACHA	Calatayud, Garnacha – Aragon	445
RAUL PEREZ ULTREIA SAINT JAQUES	Mencia – Berzio	610

AUSTRIA

UMATHUM	Zweigelt – Burgenland	645
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SOUTH AFRICA

BUTCHER AND CLEAVER	Pinotage, Shiraz – Coastal region	595
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USA

CALERA	Pinot Noir – Central Coast	850
STARMONT	Cabernet Sauvignon – Napa Valley	1200
SEGHESIO ZINFANDEL	Zinfandel – Sonoma Coast	765

AUSTRALIA

PARACOMBE	Shiraz – Adelaide Hills	645
PARACOMBE	Pinot Noir – Adelaide Hills	565

CHILE

MONTES RESERVA	Cabernet Sauvignon – Colchagua	495
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WINE ROOM

WHITE

ALDO CONTERNO BUSSIADOR <i>Chardonnay – Langhe/Italy</i>	1 200
LEITZ ROSENECK GG <i>Riesling – Rheingau/Germany</i>	1 300
LEITZ ROTTLAND GG <i>Riesling – Rheingau/Germany</i>	1 300
KISTLER <i>Chardonnay – Sonoma County/USA</i>	2 550
K VIOGNER <i>Viogner – Yakima Valley/USA</i>	1 215
LA SPIA BIANCO <i>Nebbiolo – Valtellina/Italy</i>	1 100
SKETCH ALBARINO <i>Albarino – Rias Baixas/Spain</i>	1 215
LA SERRA <i>Chardonnay – Catalonia/Spain</i>	795

ROSÉ

PRIMOSIC <i>Pinot Grigio, Skin Orange – Friuli/Italy</i>	1250
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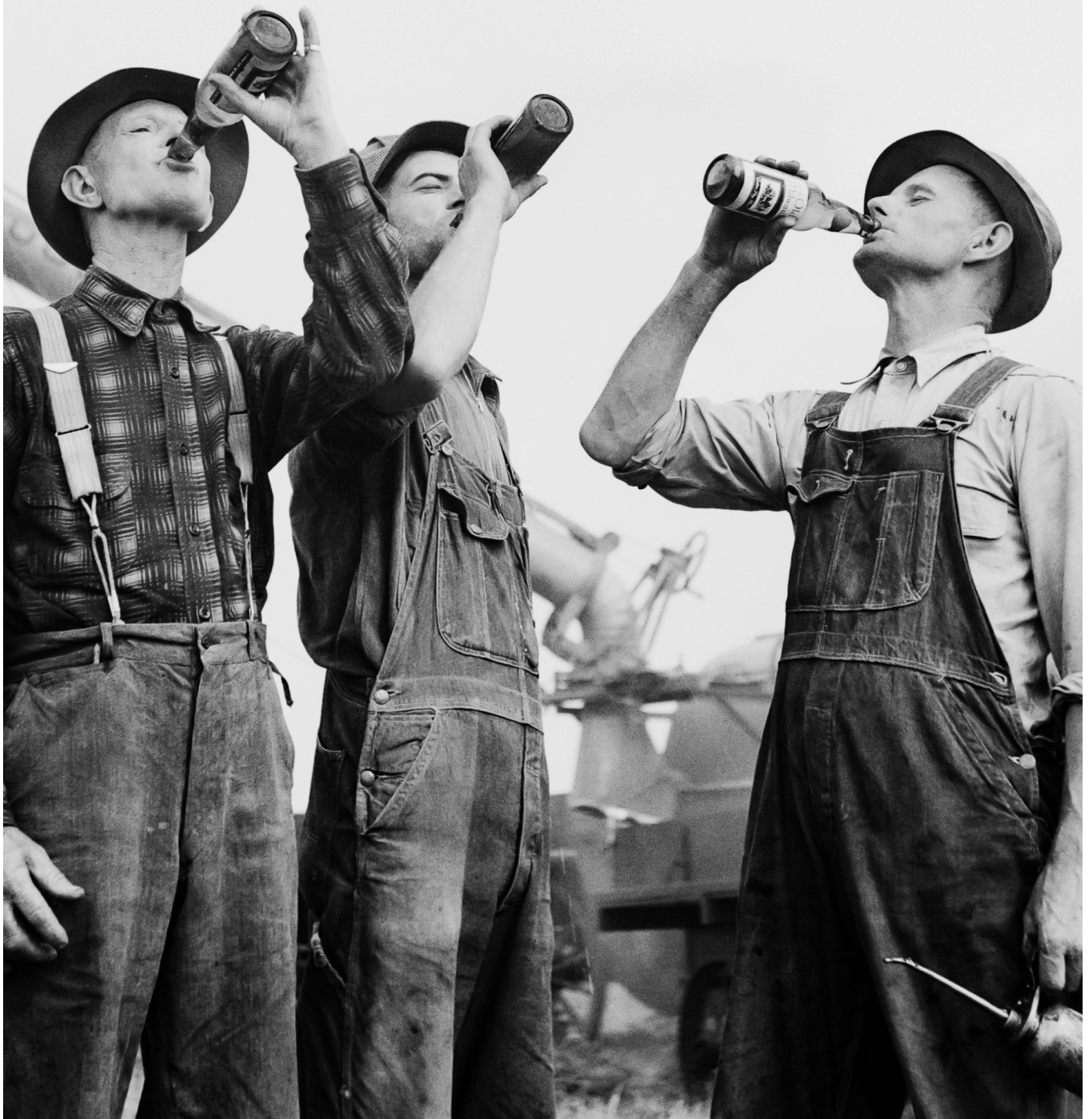
RED

LIOCO CARIGNAN <i>Mendocino County – California/USA</i>	1 200
KISTLER <i>Pinot Noir – Sonoma County/USA</i>	2 950



**TRY SOMETHING NEW –
TASTE OUR CRAFT BEERS**

YOU CAN ONLY FIND THEM HERE





**GOOD THINGS COME TO THOSE WHO WAIT
— SUCH AS BEER AND BREAD.**

During spring 2021 we opened our own bakery and brewery. Two crafts that will live in symbiosis. The malt left over from the beer production is used when we bake. And the bread and leftover dough from the bakery we use to brew beer. Welcome to Bröd & Malt.

BEER & CIDER

	(SEK)
BRÖD & MALT HAPPY BAKER 33 CL	89
DAURA (GLUTEN FREE) 33 CL	80
MARIESTAD EXPORT 50 CL	85
WISBY PILS 33 CL	75
WISBY WEISSE 50 CL	115
WISBY SOUTHERN BULLDOG 33 CL	95
SLEEPY BULLDOG PALE ALE 33 CL	75
BRISKA PEAR/ELDERFLOWER/STRAWBERRY/RIESLING PEACH 33 CL	65
STRONGBOW CIDER 33 CL	75

Draft beer from Bröd & Malt

CRAFT BEER ON TAP
FROM 69 SEK

BEER TASTING TRAY 3 PCS 6 CL
FROM 100 SEK

DESSERT WINE

6 CL (SEK)

SOELLNER <i>Riesling</i> – Austria	125
MAURY <i>Grenache Noir</i> – France	85
MOSCATO D'ASTI <i>Moscato</i> – Italy	85
SAUTERNES <i>Sémillon</i> – France	145
ANGERHOF TSCHIDA EISWEIN <i>Gelber Muskateller</i> – Austria	150

OTHER DRINKS

LOKA NATURAL/LEMON	32
GRÄNGESBERG LIGHT BEER	32
BRISKA NON ALCOHOLIC	45
ERDINGER NON ALCOHOLIC	45
SHIP FULL OF IPA NON ALCOHOLIC	45
MARIESTADS NON ALCOHOLIC	45
LEITZ, EIN ZWEI ZERO, RIESLING, SPARKLING	65/250
LEITZ, EIN ZWEI ZERO, RIESLING, STILL WHITE	65/250
LEITZ 0,5 PINOT NOIR	65
NOSECCO SPUMANTE ANGELO TAURINI	59/230
COKE/COKE ZERO	32
FANTA/FANTA LEMON	32
SPRITE	32

COFFEE & TEA

COFFEE/TEA	35
JOE'S TEA – RED, WHITE, GREEN, BLACK	35
ESPRESSO	27
DOUBLE ESPRESSO	33
LATTE	45
CAPPUCCINO	45
AMERICANO	33
MACCHIATO	35



SOMETHING SWEET WITH YOUR COFFEE? WHY NOT SOMETHING EXTRA SWEET?

The sweets for the coffee is something special here at Nääs Fabriker. Namely, our confectioner Disa Molin who has created them. They simply don't get any better. She was named Pastry Chef of the Year 2018. Disa bakes most of what's served with our coffee. When there is something extra to celebrate, why not order Disa's beautiful and tasteful cakes.