

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 With pepper dip	60



STARTERS

JERUSALEM ARTICHOKE AND MUSHROOM 130

Roasted jerusalem artichoke, emulsion of jerusalem artichoke and browned butter, fermented jerusalem artichoke and raw forest mushrooms

Rabl – Riesling – Langenlois/Austria 125/glass

VENISON AND FIR TREE 150

Cured and pan-seared sirloin of venison, pickled blueberries, fir needles, pickled red onions and crispy beetroots

Logan Weemala – Pinot Noir –New South Wales/Australia 125/glass

LEEK AND HALIBUT (G,L) 140

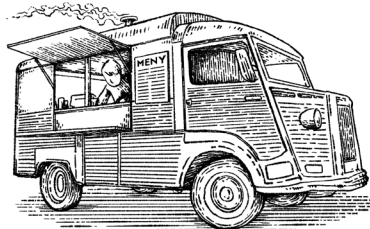
Baked leek with cured halibut and grilled blue mussels, served with yogurt and butter-fried rye bread from B&M

Clos De Noyvs Vouvray – Chenin Blanc – Loire/France 130/glass

CHARKSLÖJD (G,L) 225

3 x Swedish charcuterie with whipped fresh cheese, Wrångebäck cheese and sourdough bread from B&M

Raul Perez Ultraia 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 in the area, 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

- MUSHROOMS AND EMMER WHEAT (G,L)***** 200
Mushrooms and a creamy stew with Emmer wheat and aged cheese.
Topped with kohlrabi, and crunchy peas
Campillo Blanco – Viura, Chardonnay – Rioja/Spain 130/glass
- COD AND SWEDISH SAUSAGE** 350
Cod with white beans, pickled shallots, sprouts and a langoustine
sauce. Served with a potato foam and crumbles of Swedish sausage
Calera – Chardonnay – California/USA 155/glass
- ROOSTER AND SAVOY CABBAGE** 280
Rooster with creamy fava beans, horseradish, roasted potatoes and a
butter sauce with dill
Fernand Engel Reserve – Pinot Gris – Alsace/France 125/glas
- OX CHEEK (L) ***** 280
Ox cheek with celeriac, lovage, mustard and creamed Gammel Knaas
cheese
La Tournée – Syrah, Grenache – Languedoc/France 120/glass
- PRIME RIB BURGER AND CARAMELISED ONIONS (G,L) **/***** 250
Prime rib burger with caramelised onions, cucumber and aged cheese.
Served with fries, a peppery dipping sauce and a side salad with
mustard dressing
*Honora Vera Garnacha – Calatayud, Garnacha – Aragonia/Spain
105/glass*
- BEAN BURGER AND MUSHROOMS (G) **** 200
Vegan bean patty with mushrooms, caramelised onions and cucumber.
Served with fries, a peppery dipping sauce and a side salad with
mustard dressing.
Protos Roble – Tinta del Pais – Ribera del Duero/Spain 130/glass
- NÄÄS SHRIMP SANDWICH (G) **** 260
Hand-peeled shrimps on a light rye bread with herb mayonnaise,
boiled egg, pickled vegetables, onion and green leaves
*Domaine la Croix St-Laurent – Sauvignon Blanc – Sancerre/France
150/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

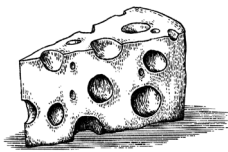
DESSERTS

- CLOUDBERRIES AND WHITE CHOCOLATE (L)** 140
Cloudberry sorbet, pickled cloudberrries, white chocolate cream, fried white chocolate with juniper
Monucco Moscato D'Asti – Moscato – Italy 80/glass
- CARDAMOM BUN AND COFFEE (G,L)** 120
Cream and crust made of cardamom buns from B&M, frozen buttermilk, foam flavoured with coffee from Pannhuset
- APPLE AND ALMOND (N) ***** 130
Baked apple, almond cake, warm apple juice, browned butter and whipped cream with punch liquor drink
Sauternes – Sémillon – France 145/glass
- A SCOOP OF SORBET** 50/PCS
Ask your waiter for the sorbet flavour 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)** 165
3 pcs locally produced cheese in collaboration with Gustavas Handel och Kök
Ask us about today's selection and the best accompanying wine

FOR KIDS

DESSERT 75

ICE CREAM WITH FRESH BERRIES (L)



THE SMALL DELI WITH THE BIG HEART

In our deli Gustavas Handel & Kök, you'll find delicious ingredients of the highest quality where good taste is at the forefront. It all started in 1824 when Johanna Gustafva Berg and her family moved to Nääs Castle. In 1833, her husband Peter Wilhelm Berg founded the cotton spinning mill Nääs Fabriker, and the industrial community of Tollerød emerged with several essential functions for the factory workers.

Gustavas Handel & Kök is a reminder of Nääs Fabriker's long and fascinating history of craftsmanship.



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.

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

	(GL)	(BTL)
DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER <i>Chardonnay – Champagne/France</i>		1 395
DRAPPIER CARTE D'OR CHAMPAGNE <i>Chardonnay – Pinot Noir – Champagne/France</i>		1 350
PHILIPPONNAT ROYALE RÈSERVE BRUT NV <i>Pinot Noir, Chardonnay, Pinot Meunier – Champagne/France</i>	195	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>	110	495
BIUTIFUL CAVA BRUT NATURE NV <i>Xarel·lo, Parellada – Penedes/Spain</i>	110	545
MOLTES CRÉMANT D'ALSACE <i>Pinot Noir – Alsace/France</i>	115	595
ALTA ALELLA MIRGIN AA AUS PÉT-NAT <i>Pansa Blanca – Catalonia/Spain</i>		625

WHITE WINE

	(GL)	(BTL)
AUSTRIA		
RABL <i>Riesling – Langenlois</i>	125	525
RABL <i>Gruner Veltliner – Langenlois</i>	115	495
ITALY		
FEDELE <i>Pinot Grigio, Catarratto (EKO) – Sicily</i>	105	450
FRANCE		
CLOS DE NOUYS VOUVRAY <i>Chenin Blanc – Loire</i>	130	550
DOMAINE LA CROIX ST-LAURENT <i>Sauvignon Blanc – Loire/Sancerre</i>	150	625
BROCARD SAINTE CLAIRE <i>Chardonnay – Chablis</i>		750
FERNAND ENGEL RESERVE <i>Pinot Gris – Alsace</i>	125	525
RENE MURE ORCHIDÉES SAUVAGES <i>Gewürztraminer – Alsace</i>	140	595
SPAIN		
LES BRUGUERES <i>Garnacha Blanca – Priorat</i>		695
CAMPILLO BLANCO <i>Viura, Chardonnay – Rioja</i>	130	550
HUNGARY		
BALASSA <i>Furmint – Tokaji</i>		595
USA		
LANDER-JENKINS <i>Chardonnay – California</i>	140	595
CALERA CENTRAL COAST CHARDONNAY <i>Chardonnay – California</i>		795

ROSÉ

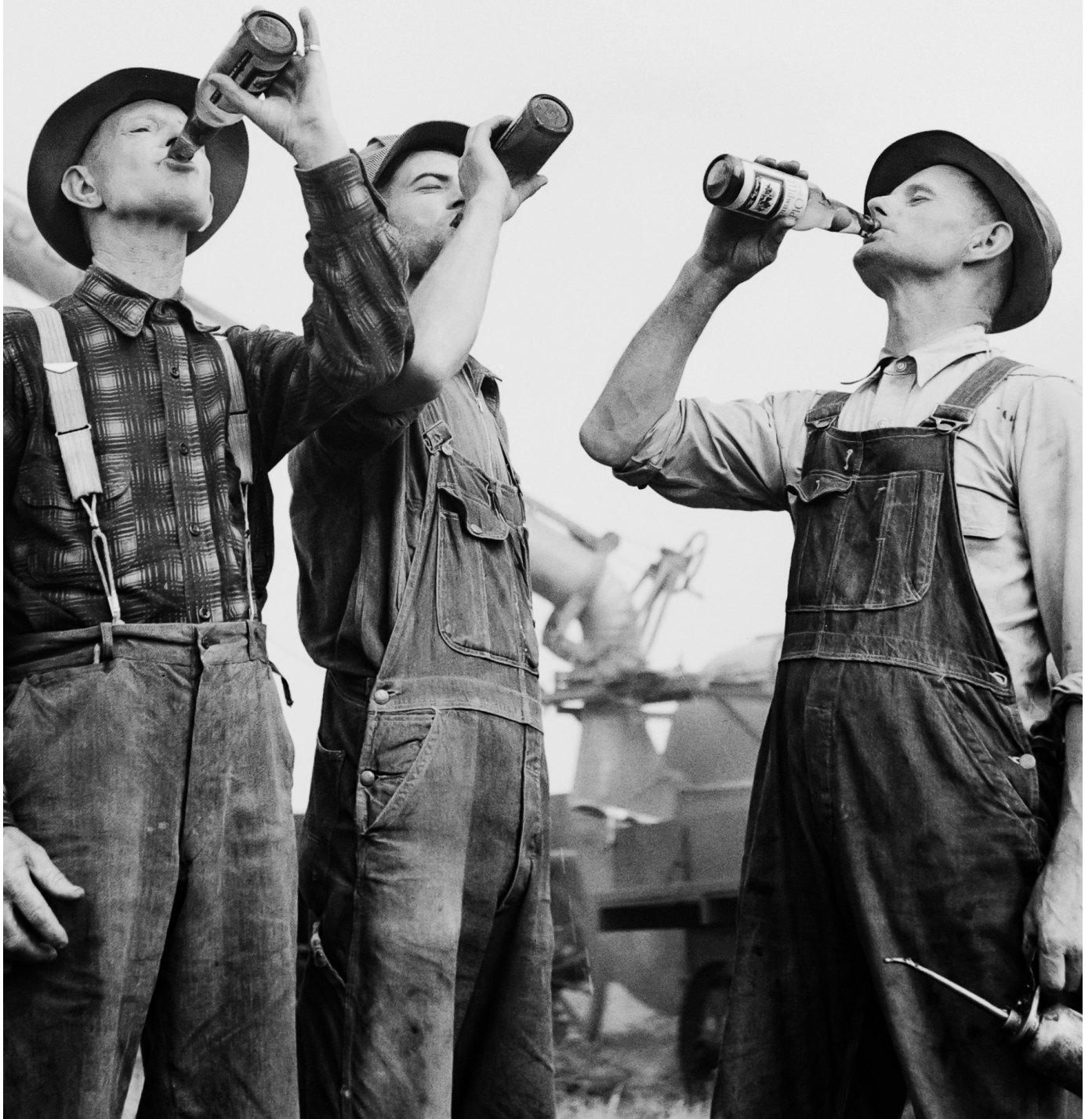
FRANCE		
LYV <i>Rosussillion, Grenache, Cinsault, Syrah – Languedoc</i>		495
GRIS DE TROP <i>Grenache, Cinsault – Provence</i>		550
ITALY		
FEDELE <i>Nero D'avola (EKO) – Sicily</i>	110	450
BRANCAIA ROSE <i>Merlot – Tuscany</i>	125	525
SOUTH AFRICA		
CRAVEN <i>Pinot Gris – Stellenbosch</i>		695

RED WINE

	(GL)	(BTL)
ITALY		
PASSIMENTO ROSSO ROMEO & JULIA <i>Corvina, Croatina, Merlot – Veneto</i>	115	495
BRANCAIA NO.2 <i>Cabernet Sauvignon – Tuscany</i>		695
BRANCAIA NO.3 <i>Sangiovese, Cabernet Sauvignon, Merlot – Tuscany</i>	145	575
FEDELE <i>Nero d'avola (eko) – Sicily</i>	105	450
FRANCE		
DOMAINE ROLET ARBOIS ROUGE TRADITION <i>Pinot Noir – Jura</i>		675
BOSQUET DES PAPES <i>Shiraz, Mourvèdre, Grenache – Rhône</i>		995
LA TOURNÉES <i>Syrah, Grenache – Languedoc</i>	120	495
SPAIN		
BAIGORRI <i>Tempranillo – Rioja</i>	140	595
HONORO VERA GARNACHA <i>Calatayud, Garnacha – Aragon</i>	105	445
RAUL PEREZ ULTREIA SAINT JAQUES <i>Mencia – Berzio</i>	140	610
MENUT MAS MARTINET <i>Grenache, Syrah, Carignan, Merlot – Priorat</i>		695
PROTOS ROBLE <i>Tinta del Pais – Ribera del Duero</i>	130	550
AUSTRIA		
UMATHUM <i>Zweigelt – Burgenland</i>	150	645
SOUTH AFRICA		
BUTCHER AND CLEAVER <i>Pinotage, Shiraz – Coastal region</i>		595
USA		
CALERA <i>Pinot Noir – Central Coast</i>		850
STARMONT <i>Cabernet Sauvignon – Napa Valley</i>		1200
SEGHEISIO ZINFANDEL <i>Zinfandel – Sonoma Coast</i>		765
AUSTRALIA		
LOGAN WEEMALA <i>Pinot Noir – New South Wales</i>	125	525

**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
BRÖD & MALT BITTER WINTER 33 CL	85
BRÖD & MALT REWIND 33 CL	95
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

CHOOSE BETWEEN SOME OF OUR 5 DIFFERENT CRAFT BEERS ON TAP
25CL FROM 60 SEK/ 40CL FROM 95 SEK

BEER TASTING TRAY 3 PCS 6CL FROM 100 SEK

DESSERT WINE

SOELLNER <i>Riesling</i> – Austria	100
MAURY <i>Grenache Noir</i> – France	85
MOSCATO D'ASTI <i>Moscato</i> – Italy	80
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 WHEAT BEER	45
SHIP FULL OF IPA NON ALCOHOLIC	45
MARIESTADS NON ALCOHOLIC LAGER	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	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?

The sweets are something quite special here at Nääs Fabriker. Cakes, pastries and pralines are made by our pastry chefs and signed by our head pastry chef Disa Molin, the Pastry Chef of the Year 2018. Additionally, you can order our cakes for any big celebrations or for someone who deserves something extra delicious. The desserts in this menu are made in Fabriksköket.

