

## 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, Cosmo-

politan 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.



## SHALL WE START WITH A GLASS?

Start the evening off right by trying one of our new drinks. Or why not try one of our very own craft beers, brewed just a couple of doors down? We look forward to serving you tonight.



### PRE-DINNER DRINKS

(4CL)

GOTHENBURG MULE	<i>O.P Andersson, Ginger beer, lime</i>	145
NEW YORK SOUR	<i>Bulleit, lemon, sugar, red wine</i>	145
SÄVELONG	<i>Plantation Rom, Ginger beer, lime</i>	145
FABRIKENS	<i>Light and dark rum, Cointreau, Amaretto, pineapple, lime</i>	145
VINTER PÅ FABRIKEN	<i>Vanilla vodka, apple, sprite</i>	145
OAK FASHIONED	<i>Gin, maple syrup, Angostura bitter</i>	145
HÖSTLIG ELD	<i>Fireball, cran berry, lemon</i>	145
WINTER TONIC	<i>Vodka, ginger, mulled wine, tonic</i>	145

### NON ALCO

PIÑA COLADA	<i>Orange, pineapple, coconut</i>	89
OH BASIL	<i>Basil, elderflower, honey</i>	89
DRIVE BY MAI THAI	<i>Orange, almond, lime</i>	89
FLÄDER COLLIN	<i>Elderflower, lemon</i>	89

## Snacks

OLIVES FROM GUSTAVAS HANDEL & KÖK	60
SALT ROASTED MARCONA ALMONDS	70







## STARTERS

### **CELERIAC AND WALNUTS (L)**

**130**

Baked celeriac with walnuts, pears, thyme, and a cream made with aged Swedish cheese

*Rabl Gruner Veltliner – Langenlois/Austria 130/glass*

### **LUMPFISH ROE AND JERUSALEM ARTICHOKE \*\*\*\***

**140**

Lumpfish roe with Jerusalem artichokes, yoghurt, pickled onions and cress

*Rabl Riesling – Langenlois/Austria 130/glass*

### **CHARCUTERIE (G,L)**

**225**

3 types of Swedish charcuterie, aged Swedish cheese, cream cheese with herbs, olives, and crispy flatbread

*Raul Perez Ultreia Saint Jaques – Mencia – Berzio/Spain 140/glass*

*Why not try our tasting tray with three craft beers from our own brewery Bröd & Malt? 115/tray*



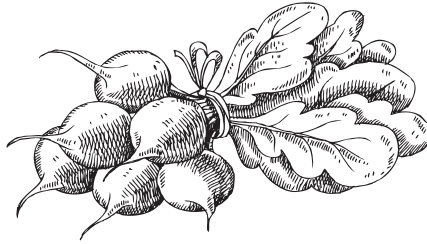
### **A MENU THAT IS ALWAYS ON THE MOVE**

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: G = contains gluten L = contains lactose N = contains nuts

## MAIN COURSES



### CAULIFLOWER AND CEP MUSHROOMS

240

Crispy balls of yellow peas and cep mushrooms, roasted cauliflower fava bean cream, cabbage leaves and porcini mushroom vinaigrette

*Brancaia 3 – Sangiovese/ C Sauvignon, Merlot/Toscany/Italy 145/glass*

### LING FISH AND CELERY

310

Baked ling fish with beets, potato purée, dill, and a creamy sauce flavored with grilled shrimp

*Lander-Jenkis Chardonnay - California/USA 155/glass*

### BEEF AND PARSNIP

270

Tender strip of beef with roasted parsnip, black garlic, rosemary and a tangy apple sauce

*Brancaia 3 Sangiovese/ C Sauvignon, Merlot Tuscan/Italy 145/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

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

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

## NÄÄS COMFORT FOOD

Perfect for those craving something simple yet satisfying. This is our take on comfort food - dishes packed with flavour, texture and love. Some of the dishes get an extra boost from our BBQ grill and are often served in bread from Bröd & Malt, creating flavours unique to Nääs Fabriker. Naturally, we top them with extra everything for a rustic and warming meal. These dishes pair especially well with one of our own craft beers.

### **"PORK SANDWICH" (G)\*\* 230**

Smoked pork belly in a brioche bun with horseradish mayo, apple, onion, pickled mustard seeds and Jerusalem artichoke. Served with fried potatoes

*Protos Roble Tinta del Pais Ribera del Duero/Spain 130/glass*

### **"SHRIMP SANDWICH" (L,G)\*\* 260**

Shrimp in a brioche bun with saffron aioli, dill, lemon, and fennel. Served with a mixed green salad

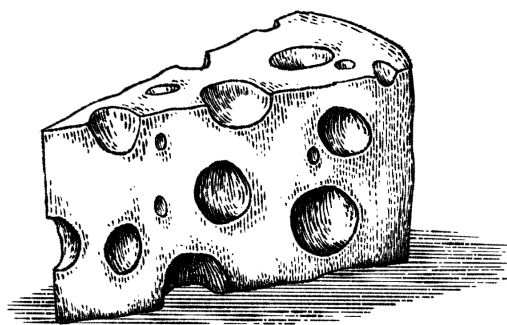
*Domaine la croix St-Laurent Sauvignon Blanc Loire/France 150/glass*

### **"WINTER CASSEROLE" (G) 230**

Beef stew made with chuck, dark beer, root vegetables and thyme. Served with sour cream and a mustard and cabbage salad

*Honoro Vera Garnacha Aragonia/Spain 105/glass*

*Why not try our tasting tray with three craft beers from our own brewery Bröd & Malt? 115/tray*



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

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



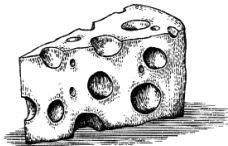
## DESSERTS

- SPONGE CAKE AND APPLE (L,G)** 130  
Grilled sponge cake with baked apple, apple compote, and rosemary ice cream  
*Chateau Simon Sauternes Sémillon /France 145/glass*
- CHOCOLATE AND CLODBERRY (L)** 150  
Chocolate mousse with salted caramel cream, chocolate crumbs and cloudberry sorbet  
*Maury Grenache Noir/France 85/glass*
- A SCOOP OF SORBET** 50/PCS  
*Ask your waiter for the sorbet flavour of today*
- CHEESE AND JAM (G,L)** 165  
3 pcs locally produced cheese with condiments  
*Ask us about today's selection and the best accompanying wine*

## FOR KIDS

### DESSERT 75

ICE CREAM WITH 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 Tolleröd 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 . 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)
<b>DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER</b> <i>Chardonnay – Champagne/France</i>		<b>1 395</b>
<b>DRAPPIER CARTE D'OR CHAMPAGNE</b> <i>Chardonnay – Pinot Noir – Champagne/France</i>		<b>1 350</b>
<b>PHILIPPONNAT ROYALE RÉSERVE BRUT NV</b> <i>Pinot Noir, Chardonnay, Pinot Meunier – Champagne/France</i>	<b>195</b>	<b>1 100</b>
<b>DRAPPIER MILLESIME EXCEPTION</b> <i>Pinot Noir – Chardonnay – Champagne/France</i>		<b>1 700</b>

### SPARKLING WINE

<b>WISTON ROSÉ 2014</b> <i>Pinot Noir, Pinot Meunier, Chardonnay – England/South Down</i>		<b>1 020</b>
<b>ALBERTO NANI PROSECCO BIOLOGICO NV</b> <i>Glera – Veneto/Italy</i>		<b>545</b>
<b>LE CONTESSE PROSECCO TREVISO</b> <i>Glera – Veneto/Italy</i>	<b>110</b>	<b>495</b>
<b>BIUTIFUL CAVA BRUT NATURE NV</b> <i>Xarel·lo, Parellada – Penedes/Spain</i>	<b>115</b>	<b>650</b>
<b>MOLTES CRÉMANT D'ALSACE</b> <i>Pinot Noir – Alsace/France</i>		<b>700</b>
<b>ALTA ALELLA MIRGIN AA AUS PÉT-NAT</b> <i>Pansa Blanca – Catalonia/Spain</i>		<b>625</b>

## WHITE WINE

<b>AUSTRIA</b>	(GL)	(BTL)
RABL <i>Riesling – Langenlois</i>	130	550
RABL <i>Gruner Veltliner – Langenlois</i>	130	550
<b>ITALY</b>		
FEDELE <i>Pinot Grigio, Catarratto (EKO) – Sicily</i>	105	450
<b>FRANCE</b>		
CLOS DE NOUYS VOUVRAY <i>Chenin Blanc – Loire</i>	130	550
DOMAINE LA CROIX ST-LAURENT <i>Sauvignon Blanc – Loire/Sancerre</i>	150	645
BROCARD SAINTE CLAIRE <i>Chardonnay – Chablis</i>		750
FERNAND ENGEL RESERVE <i>Pinot Gris – Alsace</i>	140	595
RENE MURE ORCHIDÉES SAUVAGES <i>Gewürztraminer – Alsace</i>	150	625
<b>SPAIN</b>		
LES BRUGUERES <i>Garnacha Blanca – Priorat</i>		695
CAMPILLO BLANCO <i>Viura, Chardonnay – Rioja</i>	130	550
<b>HUNGARY</b>		
BALASSA <i>Furmint – Tokaji</i>		595
<b>USA</b>		
LANDER-JENKINS <i>Chardonnay – California</i>	155	650

## ROSÉ

<b>FRANCE</b>		
LYV <i>Rosussillion, Grenache, Cinsault, Syrah – Languedoc</i>		495
GRIS DE TROP <i>Grenache, Cinsault – Provence</i>		550
SOLAS ROSÉ RESERVE, <i>Cinsault, Syrah – Languedoc</i>	140	600
<b>ITALY</b>		
FEDELE <i>Nero D'avola (EKO) – Sicily</i>	110	450
<b>SOUTH AFRICA</b>		
CRAVEN <i>Pinot Gris – Stellenbosch</i>		695

## RED WINE

	(GL)	(BTL)
<b>ITALY</b>		
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
<b>FRANCE</b>		
DOMAINE ROLET ARBOIS ROUGE TRADITION <i>Pinot Noir – Jura</i>		725
BOSQUET DES PAPES <i>Shiraz, Mourvèdre, Grenache – Rhône</i>		1200
LA TOURNÉES <i>Syrah, Grenache – Languedoc</i>	120	495
<b>SPAIN</b>		
BAIGORRI <i>Tempranillo – Rioja</i>	155	650
HONORO VERA GARNACHA <i>Calatayud, Garnacha – Aragon</i>	105	450
RAUL PEREZ ULTREIA SAINT JAQUES <i>Mencia – Berzio</i>	140	610
MENUT MAS MARTINET <i>Grenache, Syrah, Carignan, Merlot – Priorat</i>		750
PROTOS ROBLE <i>Tinta del Pais – Ribera del Duero</i>	130	550
<b>AUSTRIA</b>		
UMATHUM <i>Zweigelt – Burgenland</i>		645
<b>SOUTH AFRICA</b>		
BUTCHER AND CLEAVER <i>Pinotage, Shiraz – Coastal region</i>	150	645
<b>AUSTRALIA</b>		
LOGAN WEEMALA <i>Pinot Noir – New South Wales</i>	125	525



## EXPLORE MORE WINES IN OUR WINE ROOM

We love wine just as much as you do, and our wine selections are carefully chosen to complement the dishes you'll find on our menu. But we know that sometimes you want to explore something beyond the ordinary. In our wine room, you'll find a treasure trove of wines that we have handpicked from some of the best vineyards in Europe and the USA. Here, you have the opportunity to discover new favorites that are not on our regular wine list. Our knowledgeable staff is happy to assist you in accessing the wine room.

If you're curious to learn more about the producers, the winemaking process, grape varieties, and which dishes the wines pair best with, don't hesitate to ask us.

**Welcome to explore and enjoy!**



## SELECTION OF WINES AVAILABLE IN OUR WINE ROOM

### GERMANY

#### **Haus Klosterberg Riesling 2021**

Producer: Marcus Molitor  
Origin: Mosel/Germany  
Grape: Riesling  
Price: 595 kr

#### **Haus Klosterberg Pinot Noir 2019**

Producer: Markus Molitor  
Origin: Mosel, Germany  
Grape: Pinot Noir  
Price: 645 kr

### AUSTRIA

#### **Riesling Loiben 2019**

Producer: Pichler-Krutzler  
Origin: Wachau/Austria  
Grape: Riesling  
Price: 600 kr

### PORTUGAL

#### **Muros de Melgaco Alvarinho 2022**

Producer: Anselmo Mendes  
Origin: Vinho Verde, Moncao e Melgaco/Portugal  
Grape: Alvarinho  
Price: 800 kr

### FRANCE

#### **Le Haut lieu sec**

Producer: Domaine Gaston Huet  
Origin: Loire, Vovray/France  
Grape: Chenin Blanc  
Price: 875 kr

### SPAIN

#### **Orben 2020**

Producer: Bodegas Orben  
Origin: Rioja/Spain  
Grape: Tempranillo  
Price: 800 kr

#### **PSI 2020**

Producent: Bodegas y Vinedos Alnardo  
Origin: Ribera del Duero/Spain  
Grape: Tempranillo/Garnacha  
Price: 900 kr

#### **Bodega La Ermita do Toro 2018**

Producer: Bodega la Ermita  
Origin: Toro/Spain  
Grape: Tinta de Toro (synonymous name for Tempranillo)  
Price: 1400 kr

### ITALY

#### **Barolo Undicicomuni**

Producer: Arnaldo Rivera  
Origin: Barolo/Italy  
Grape: Nebbiolo  
Price: 1160 kr

#### **Bussiador Langhe 2014**

Producer: Aldo Conterno  
Origin: Langhe, Piemonte/Italy  
Grape: Chardonnay  
Price: 1200 ke

### USA

#### **J.Christopher Basalte - Pinot Noir**

Producer: J Christopher  
Origin: Oregon, Willamette Valley, USA  
Grape: Pinot NOir  
Price: 800 kr

#### **Kistler Chardonnay 2019**

Producer: Kistler  
Origin: Kalifornien, Sonoma County / USA  
Grape: Chardonnay  
Price: 2550 kr

#### **Kistler Pinot Noir**

Producer: Kistler  
Origin: Kalifornien, Sonoma County / USA  
Grape: Pinot Noir  
Price: 2950 kr

#### **Sketch**

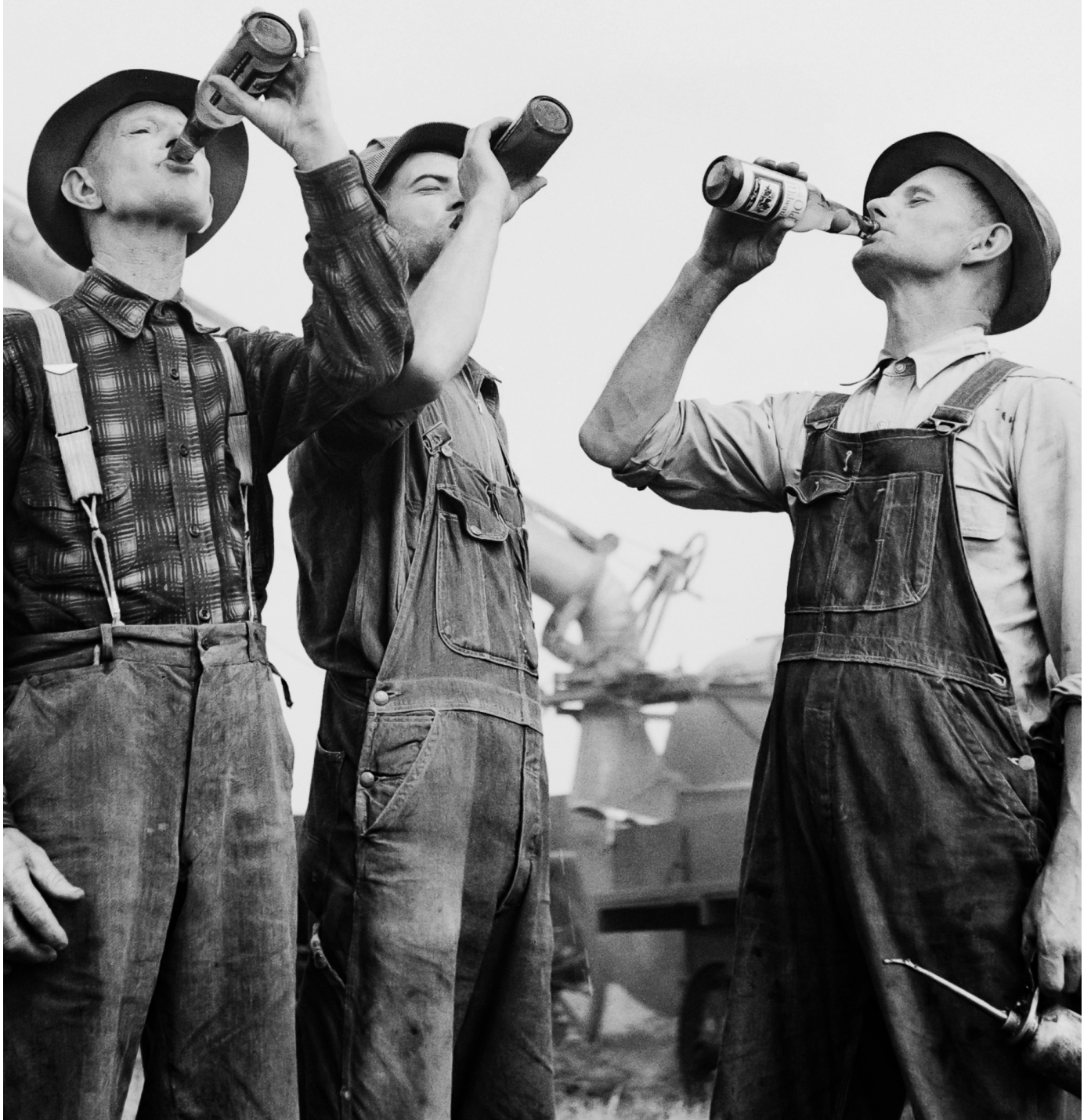
Producer: Bodegas y Viñedos Raúl Pérez  
Origin: Rias Baixas / Spanien  
Grape: Albariño  
Price: 1215 kr





**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 OUR 5 DIFFERENT CRAFT BEERS ON TAP

SIZES 25CL OR 40CL

BEER TASTING TRAY 3 PCS 16CL 115 SEK

## DESSERT WINE

SOELLNER <i>Riesling</i> – Austria	100
MAURY <i>Grenache Noir</i> – France	85
MOSCATO D'ASTI <i>Moscato</i> – Italy	80
CHATEU SIMON 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	49
ERDINGER NON ALCOHOLIC WHEAT BEER	49
SHIP FULL OF IPA NON ALCOHOLIC	49
MARIESTADS NON ALCOHOLIC LAGER	49
LEITZ, EIN ZWEI ZERO, RIESLING, SPARKLING	65/250
LEITZ, EIN ZWEI ZERO, RIESLING, STILL WHITE	65/250
LEITZ 0,5 PINOT NOIR	95
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.

