

## 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, inspired by the Scandinavian summer. 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)

<b>GOTHENBURG MULE</b>	<i>O.P Andersson, Ginger beer, lime</i>	<b>145</b>
<b>BOMULL</b>	<i>Xanté pear liqueur, Sprite, lime</i>	<b>145</b>
<b>SÄVELONG</b>	<i>Plantation Rom, Ginger beer, lime</i>	<b>145</b>
<b>FABRIKENS</b>	<i>Light and dark rum, Cointreau, Amaretto, pineapple, lime</i>	<b>145</b>
<b>FÄRGERIET</b>	<i>Vodka, pineapple juice, lemon, strawberries</i>	<b>145</b>
<b>OAK FASHIONED</b>	<i>Gin, maple syrup, Angostura bitter</i>	<b>145</b>

## NON ALCO

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

## Snacks

<b>OLIVES FROM GUSTAVAS HANDEL &amp; KÖK</b>	<b>60</b>
<b>SALT ROASTED MARCONA ALMONDS</b>	<b>70</b>

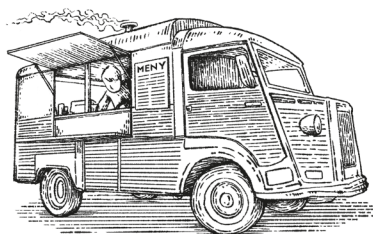






## STARTERS

- BROCCOLI AND WALNUTS (L)** 130  
Seared broccoli with walnuts, thyme, watercress and a cream with Almnäs Tegel cheese  
*Domaine La Croix St-Laurent Sauvignon Blanc Loire/Sancerre 150/glass*
- SIRILOIN STEAK AND BLACKBERRIES (G) \*\*** 150  
Seared sirloin steak with blackberries, pickled red onion, mayonnaise, horseradish and brioche crumbs  
*Logan Weemala- Pinot Noir -New South Wales/Australia 125/glass*
- HALIBUT AND MUSHROOM (G) \*\*** 150  
Seared halibut with oyster mushroom, baked leeks, mushroom cream and crispy rye bread  
*Fernand Engel Pinot Gris Alsace 140/glass*
- CHARKSLÖJD (G,L)** 225  
3 x Swedish charcuterie with whipped fresh cheese, Wrångebäck cheese and sourdough bread from B&M  
*Raul Perez Ultreia Saint Jaques - Mencia - Berzio/Spain 140/glass*  
Or why not try our tasting tray with three craft beers from our own brewery Bröd & Malt? 100/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.



## MAIN COURSES

<b>CAULIFLOWER AND CEP MUSHROOMS</b>	<b>240</b>
Crispy balls of yellow peas and cep mushrooms, roasted cauliflower fava bean cream, cabbage leaves and porcini mushroom vinaigrette <i>Brancaia 3 – Sangiovese/ C Sauvignon – Toscana/Italien 145/glass</i>	
<b>LING FISH AND CELERY</b>	<b>310</b>
Baked ling fish with celery, celeriac purée and a creamy sauce flavored with grilled shrimps <i>Lander-Jenkis Chardonnay – Kalifornien/USA 155/glass</i>	
<b>CHICKEN AND CORN</b>	<b>260</b>
Mowitz chicken breast with pointed cabbage, corn cream, pickled plum, potato salad and a buttered chicken gravy <i>Campillo Blanco Viura, Chardonnay – Rioja/Spain 130/glass</i>	
<b>LAMB AND PARSLEY (G)</b>	<b>270</b>
Lamb shoulder braised in beer from B&M with parsley root, parsley emulsion, beluga lentils and silver onions <i>Baigorri Tempranillo – Rioja/Spain 155/glass</i>	
<b>PRIME RIB BURGER AND CARAMELISED ONIONS (G,L) */**</b>	<b>250</b>
Prime rib burger with caramelised onions, cucumber and aged cheese, served with fries, a peppery dipping sauce and a side salad with mustard dressing <i>Protos Roble – Tinta del Pais – Ribera del Duero/Spain 130/glass</i>	
<b>NÄÄS SHRIMP SANDWICH (G) **</b>	<b>260</b>
Hand-peeled shrimps on a light rye bread with herb mayonnaise, boiled egg, pickled vegetables, onion and green leaves <i>Rabl Riesling – Langenlois/Österrike 130/glass</i>	

## 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



## DESSERTS

### **SPONGE CAKE AND BLUEBERRIES (L,G)\*\* 130**

Grilled sponge cake with fresh blueberries, blueberry cream and rosemary ice cream

*Moncucco Moscato D'Asti - Moscato - Italy 100/glass*

### **RASPBERRIES AND FENNEL (L) 130**

Raspberry sorbet and raspberry marmelade with fennel, meringues and buttermilk

*Moncucco Moscato D'Asti - Moscato - Italy 100/glass*

### **APPLE AND SALTED CARAMEL (L) 130**

Baked apple with salted caramel cream and cream cheese foam

*Chateau Simon 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**

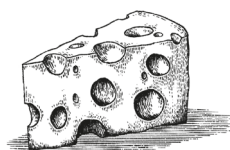
3 pcs locally produced cheese in collaboration with Gustavas Handel och Kök

*Ask us about today's selection and the best accompanying wine*

## FOR KIDS

### DESSERT 75

#### ICE CREAM WITH 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.

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## **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)
<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>545</b>
<b>MOLTES CRÉMANT D'ALSACE</b> <i>Pinot Noir – Alsace/France</i>		<b>650</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>		675
BOSQUET DES PAPES <i>Shiraz, Mourvèdre, Grenache – Rhône</i>		995
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>		695
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>USA</b>		
SEGHESIO ZINFANDEL <i>Zinfandel – Sonoma Coast</i>	150	765
<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/Tyskland  
Grape: Riesling  
Price: 595 kr

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

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

### AUSTRIA

#### **Riesling Loiben 2019**

Producer: Pichler-Krutzler  
Origin: Wachau/Österrike  
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

### FRANKRIKE

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

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

### SPAIN

#### **Orben 2020**

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

#### **PSI 2020**

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

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

Producer: Bodega la Ermita  
Origin: Toro/Spanien  
Grape: Tinta de Toro (synonymt namn för Tempranillo)  
Price: 1400 kr

### ITALY

#### **Barolo Undicicomuni**

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

#### **Brunello di Montalcino 2019**

Producer: Altesino  
Origin: Brunello di Montalcino/italien  
Grape: Sangiovese  
Price: 1100 kr

#### **Bussiador Langhe 2014**

Producer: Aldo Conterno  
Origin: Langhe, Piemonte/Italien  
Grape: Chardonnay  
Price: 1200 kr

### 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**

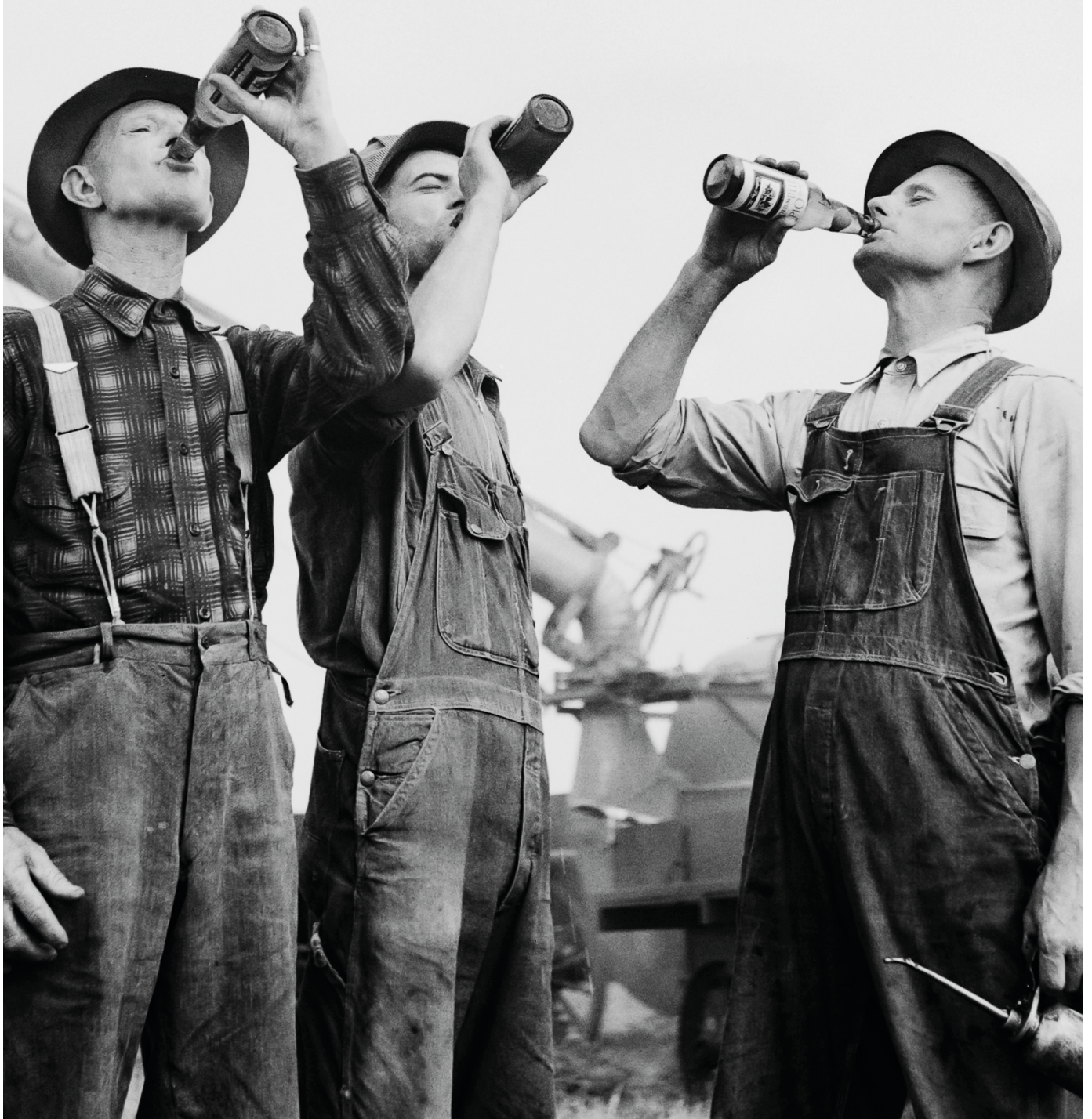
Producer: Bodegas y Viñedos Raúl Pérez  
Origin: Rias Baixas / Spanien  
Grape: Albariño  
Price: 1215 kr





**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 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
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	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.

