# FABRIKSKÖKET

NÄÄS FABRIKER

*Just as the looms once brought the factory to life, we now weave flavours together. Every dish is prepared from scratch using carefully selected ingredients and a deep respect for craftsmanship.*

AT FABRIKSKÖKET, FOOD IS A NATURAL EXTENSION OF OUR STORY.

# TO START WITH

## COCKTAILS | 145 KR

**GOTHENBURG MULE**
O.P Andersson, ginger beer, lime

**SÄVELONG**
Plantation rum, ginger beer, lime

**FABRIKENS**
Light & dark rom, Cointreau, Amaretto, pineapple, lime

**VINTER PÅ FABRIKEN**
Vanilla vodka, apple, sprite

**VINTERELD**
Fireball, cranberry, lemon

## MOCKTAILS 0% | 89 KR

**OH BASIL**
Basilika, elderflower, honey

**DRIVE BY MAI THAI**
Orange, almond, lime

**ELDERFLOWER COLLIN**
Elderflower, lemon

## CHAMPAGNE

| | |
|---|---|
| **H. BLIN BLANC DE NORIS**<br>Meuiner – Champagne/France | 175 / 1 100 |
| **DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER**<br>Chardonnay – Champagne/France | 1 395 |
| **PHILIPPONNAT ROYALE RÈSERVE BRUT NV**<br>Pinot Noir, Chardonnay, Pinot Menuiere – Champagne/France | 200 / 1 350 |
| **DRAPPIER MILLESIME EXCEPTION**<br>Pinot Noir – Chardonny – Champagne/France | 1 700 |

## SPARKLING WINES

| | |
|---|---|
| **LE CONTESSE PROSECCO TREVISO**<br>Glera – Veneto/Italy | 110/ 495 |
| **BIUTIFUL CAVA BRUT NATURE NV**<br>Macabeo, Chardonnay – Penedes/Spain | 115/ 650 |
| **MOLTES CRÉMANT D´ALSACE**<br>Pinot Noir – Alsace/France | 700 |

# STARTERS

**NÄÄS SHRIMP SALAD** (MP,G,L) ** 140

Made with hand-peeled prawns seasoned with horseradish. Served on butter-fried brioche bread with pickled mustard seeds and crudités of candy beetroot

**CHARCUTERIE BOARD** (G,L) 199

Selection of three cured meats, cheddar, Brie, herb cream cheese, hummus, grapes & bread from Bröd & Malt

**VEGETARIAN OPTION**
THE CHARCUTERIE SELECTION IS REPLACED WITH AN EXTENDED SELECTION OF OUR CAREFULLY CHOSEN CHEESES.

**CELERIAC & VENDACE ROE** (MP) ** 150

Warm-smoked celeriac, vendace roe, sour cream, thyme, caramelised sunflower seeds & browned butter

**BEEF TENDERLOIN** (G ) ** 160

Swedish beef tenderloin, pickled chantarelles, chantarelle cream, lingonberries & crispy flatbread

**AVAILABLE ON REQUEST::** *=vegan **=glutenfree ***=lactose free ****= vegetarian
**ALLERGENS:** G=contains gluten MP=contains milk protein L=contains lactose N=contains nuts

# MAIN COURSES

**FABRIKSKÖKETS CAESAR SALAD** (G) 225/275

Little Gem lettuce, cherry tomatoes, red onion, bacon, Caesar dressing anjovies, parmesan & crisp rye bread

**CHOICE OF**
Chicken or 150 g hand-peeled prawns

**FABRIKSKÖKETS MOULES FRITES** (MP) 225

Mussels with white wine, cream, shallots & parsley, served with French fries & saffron aioli

**NÄÄS BEEF BURGER** (G, L, EGG, MUSTARD) 245

Brioche bun with truffle cream, crispy, caramelised and pickled onions, bacon, cheddar and Gruyère. Served with crispy fries & dip.

**CHOICE OF**
180 g Swedish chuck beef patty or Swedish halloumi-style cheese without bacon

**ARCTIC CHAR** (G,MP) 325

Arctic char with potato purée, foamed mussel sauce, silver onion, parsley, green beans & crispy potatoes

**SWEDISH SHOULDER STEAK** (G, MP) 325

Grilled Swedish shoulder steak with Amadine potatoes, cauliflower purée, roasted garlic, thyme, marinated broccoli & pepper sauce with Swedish whisky

**PORCINI MUSHROOM & BEAN CROQUETTES** (MP,G)* 225

Croquettes made with porcini mushrooms, beans and Gammel-Pär cheese, served with butter bean cream, parsley crudité with silver onion, pickled cranberries, grilled pointed cabbage and umami foam.

**FABRIKSKÖKET'S WINTER SALAD** (MP, N) 225

Kale tossed in browned butter vinaigrette, romaine lettuce, pickled golden beetroot, roasted pumpkin, walnuts & honey. Served with herb mayonnaise.

**CHOICE OF**
Chicken, goat's cheese, tofu or prawns

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# DESSERTS

**ALMOND & RASPBERRY** (N,G,L) 150

Soft almond cake, hommade vanilla ice cream, fresh raspberries & raspberry cream

**CRÈME BRÛLÉE & POPCORN** (MP) 129

Classic crème brûlée with caramelised popcorn.

**BAKED CHOCOLATE** (EGG, MP) 155

Baked chocolate with port-poached blackberries, chocolate crumble & cream cheese ice cream.

# CHILDREN'S MENU

95

**BURGER WITH FRENCH FRIES** (G) **/****

**MEATBALLS WITH CREAM SAUCE & POTATOES** (G)

75

**VANILLA ICE CREAM WITH MERINGUE & CHOCOLATE SAUCE** (L)

**AVAILABLE ON REQUEST::** *=vegan **=glutenfree ***=lactose free ****= vegetarian
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SET MENY 1

## WINTER MENU FAVOURITE

*A carefully curated three-course menu inspired by the finest seasonal ingredients, with your choice of main course.*

### NÄÄS SHRIMP SALAD

Made with hand-peeled prawns seasoned with horseradish. Served on butter-fried brioche bread with pickled mustard seeds and crudités of candy beetroot

Rabl Riesling
**LANGENLOIS, AUSTRIA**

**CHOICE OF**

### FABRIKSKÖKET'S WINTER SALAD

Kale in browned butter vinaigrette, romaine lettuce, pickled golden beetroot, roasted pumpkin, walnuts & honey. Served with herb mayonnaise.

**CHOICE OF**

Chicken, goat's cheese, tofu or prawns

Campillo blanco viura · Chardonnay
**RIOJA, SPAIN**

### NÄÄS BEEF BURGER

Brioche bun with truffle cream, crispy, caramelised and pickled onions, bacon, cheddar and Gruyère. Served with crispy fries & dip.

**CHOICE OF**

180 g Swedish chuck beef patty or Swedish halloumi-style cheese without bacon

Butcher And Cleaver Shiraz
**COASTAL REGION, SOUTH AFRICA**

### CRÈME BRÛLÉE & POPCORN

Classic crème brûlée with caramelised popcorn.

Soellner Riesling
**GÖSING AM WAGRAM, AUSTRIA**

SEK 395 PER PERSON

WINE PAIRING — SEK 395 PER PERSON

SET MENY 2

## WINTER MENU CLASSIC

*A carefully curated three-course menu inspired by the finest seasonal ingredients, with your choice of main course.*

### CELERIAC & VENDACE ROE

Warm smoked celeriac, vendace roe, sour cream, thyme, caramelized sunflower seeds & browned butter

Rabl Riesling
**LANGENLOIS, AUSTRIA**

**CHOICE OF**

### SWEDISH SHOULDER STEAK

Grilled Amadine potatoes, cauliflower purée, roasted garlic, thyme, marinated broccoli & pepper sauce with Swedish whisky

### VEGETARIAN OPTION

Porcini mushroom & bean croquettes

Hahn Pinot Noir
**CALIFORNIA, USA**

### ARCTIC CHAR

Potatoe purée, foamed mussel sauce, silver onion, parsley, green beans & crisp potatoes

Chablis Sainte Claire
**BOURGOGNE, FRANCE**

### ALMOND & RASPBERRY

Soft almond cake, hommade vanilla ice cream, fresh raspberries & raspberry cream

Moncucco Moscato d'Asti
**PIEMONTE, ITALY**

SEK 495 PER PERSON

WINE PAIRING — SEK 455 PER PERSON

# ROSÉ WINE

## FRANCE

LANGUEDOC

**SOLAS ROSÉ RESERVE** GRENACHE · CINSAULT · SYRAH 140/ 600

**LAURENT MIQUEL ROSÉ** SYRAH · GRENACHE 105/495

PROVENCE

**GIAMBAGLI ROSÉ** GRENACHE · CINSAULT · SYRAH 130/ 550

**M DE MINUTY GRENACHE** GRENACHE · CINSAULT · SYRAH · TIBOUREN 140/595

# WHITE WINE

## FRANCE

LANGUEDOC

**LA CROIX ST PIERRE** SAUVIGNON BLANC · CHARDONNAY 105/450

BOURGOGNE

**CHABLIS SAINTE CLAIRE** CHARDONNAY 155/750

**LOUIS JADOT BEAUNE BLANC** CHARDONNAY 1595

LOIRE

**LE HAUT-LIEU SEC** CHENIN BLANC 875

ALSACE

**GRAND CRU SCHOENENBOURG** RIESLING 995

## PORTUGAL

VINHO VERDE

**SOUSA LOPES** LOUREIRO 130/595

## ITALY

PIEMONTE

**2014 BUSSIADOR LANGHE CHARDONNAY** CHARDONNAY 1200

## AUSTRIA

KAMPTAL

**RIESLING LANGENLOIS** RIESLING 130/550

## SPAIN

RIOJA

**CAMPILLO BLANCO** VIURA · CHARDONNAY 130/550

## USA

OREGON

**2018 LA SOURCE CHARDONNAY** CHARDONNAY 2250

SONOMA COUNTY

**2019 KISTLER CHARDONNAY** CHARDONNAY 2550

# RED WINE

## FRANCE

LANGUEDOC

**LA CROIX ST-PIERRE** · MERLOT · SYRAH — 105/450

BEAUJOLAIS

**LES GRIOTTES** · GAMAY — 130/550

RHÔNE

**LIRAC LE PETIT PRINCE** · GRENACHE · SYRAH · MOURVÈDRE — 125/525

JURA

**DOMAINE ROLET ARBOIS ROUGE TRADITION** · PINOT NOIR — 725

## ITALY

TOSCANA

**BRANCAIA NO. 2** · CABERNET SAUVIGNON — 695

**BRANCAIA NO. 3** · SANGIOVESE · MERLOT · CABERNET SAUVIGNON — 645

## SPAIN

BIERZO

**ULTREIA SAINT JACQUES** · MENCÍA — 150/665

RIBERA DEL DUERO

**PROTOS ROBLE** · TEMPRANILLO — 130/550

RIOJA

**CAMPILLO** · TEMPRANILLO — 155/650

## AUSTRIA

BURGENLAND

**UMATHUM** · ZWEIGELT — 150/645

## PORTUGAL

DOURO

**LACRAU RESERVA TINTO** · TOURIGA FRANCA, TINTO RORIZ, TINTA BARROCA, TOURIGA NACIONAL — 155/795

## SOUTH AFRICA

COASTAL REGION

**BUTCHER AND CLEAVER** · SHIRAZ · PINOTAGE — 150/645

## USA

CALIFORNIA

**HAHN** · PINOT NOIR — 140/595

**CALERA** · PINOT NOIR — 1200

**KISTLER** · PINOT NOIR — 2950

NAPA VALLEY

**2018 VASO** · CABERNET SAUVIGNON — 2500

# BEER & CIDER

## CRAFT BEER

**BRÖD & MALT**

| | |
|---|---|
| HAPPY BAKER · 33 CL | 89 |
| BITTER WINTER · 33 CL | 89 |
| REWIND · 33 CL | 95 |

## BEER

| | |
|---|---|
| DAURA GLUTEN FREE · 33 CL | 80 |
| MARIESTADS EXPORT · 50 CL | 89 |
| WISBY PILS · 33 CL | 75 |
| WISBY WEISSE · 50 CL | 115 |
| WISBY STOUT · 33 CL | 85 |
| SLEEPY BULLDOG PALE ALE · 33 CL | 75 |

## CIDER

| | |
|---|---|
| **BRISKA** PEAR · ELDERFLOWER · STRAWBERRY · RIESLING & PEACH · 33 CL | 75 |
| STRONGBOW · 33 CL | 75 |

## BEER FLIGHT

Explore our selection of craft beers on tap.

| | |
|---|---|
| **THREE-BEER TASTING FLIGHT • 16 CL** | 115 |



# ALCOHOL FREE

## SOFT DRINKS

| | |
|---|---|
| Loka Still Water · Lemon | 35 |
| Coca-Cola · Coca-Cola Zero | 35 |
| Fanta | 35 |
| Sprite | 35 |

## ALCOHOL FREE BEER & CIDER

| | |
|---|---|
| Briska Alcohol-Free Cider | 49 |
| Erdinger Alcohol-Free Cider Wheat Beer | 49 |
| Ship Full Of Ipa Alcohol-Free | 49 |
| Mariestads Alcohol-Free Lager | 49 |

## NON-ALCOHOLIC WINES

| | |
|---|---|
| **LEITZ EIN ZWEI ZERO RIESLING** | 70/400 |
| **LEITZ EIN ZWEI ZERO RIESLING** | 70/400 |
| **LEITZ ZERO POINT FIVE PINOT NOIR** | 95/500 |
| **NOSECCO SPUMANTE ANGELO TAURINI** | 50/300 |

## NON-ALCOHOLIC BEVERAGES

| | |
|---|---|
| **HVONN HAF**<br>DRY WITH FRUITY NOTES | 100 |
| **HVONN MIÉRE**<br>ROUND AND AROMATIC WITH NOTES OF APPLE | 100 |
| **HVONN RAUD**<br>RED BERRIES AND SPICY LEAF NOTES | 100 |

