

WELCOME TO FABRIKSKÖKET

The food. That's what it's all about.

Here at Nääs Fabriker, we don't just talk food. We live for it. And no, we're not talking about some boring "gotta eat to survive" kind of thing. For us, food is the ultimate icebreaker, an invitation to laughter and simply the best way to bring people together. Our idea? Every bite is a journey through time. Each dish is a culinary experience, carrying the legacy of this place and honoring the craftsmanship that once defined it.

And regarding the ingredients?

Well..this is where we get a little geeky. Local is our thing - think forest and those incredible crops that only Swedish landscape can pull off. We take the best of nature and blend it with a modern twist. The kind of food that makes both grandma and your favorite foodie smile. Drop by the café or one of our restaurants around here and experience how food can be both a tribute to the past - and a high-five to the future.

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DRINKS

GOTHENBURG MULE	145
O.P Andersson, Ginger beer, lime	
NEW YORK SOUR	145
Bulleit, lemon, sugar, red wine	
SÄVELONG	145
Plantation Rom, Ginger beer, lime	
FABRIKENS	145
Light and dark rum, Cointreau, Amaretto, pineapple, lime	
HÖST PÅ FABRIKEN	145
Vanilla vodla, apple, sprite	
OAK FASHIONED	145
Stockholms Gin, maple syrup, Angostura bitter	
HÖSTELD	145
Fireball, cran berry, lemon	

NON ALCO	
PIÑA COLADA	89
Orange, pineapple, cococonut	
OH BASIL	89
Basil, elder flower, honey	
DRIVE BY MAI THAI	89
Orange, almond, lime	
FLÄDER COLLIN	89
Elder flower, lemon	

CHAMPAGNE & SPARKLING

CHAMPAGNE

	(GL)	(FL)
DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER		1 395
<i>Chardonnay – Champagne/France</i>		
DRAPPIER CARTE D'OR CHAMPAGNE	200	1 150
<i>Chardonnay – Pinot Noir – Champagne/France</i>		
PHILIPPONNAT ROYALE RÈSERVE BRUT NV		1 350
<i>Pinot Noir – Champagne/France</i>		
DRAPPIER MILLESIME EXCEPTION		1 700
<i>Pinot Noir – Chardonnay – Champagne/France</i>		

SPARKLING

ALBERTO NANI PROSECCO BIOLOGICO NV		650
<i>Glera – Veneto/Italy</i>		
LE CONTESSE PROSECCO TREVISO	110	495
<i>Glera – Veneto/Italy</i>		
BIUTIFUL CAVA BRUT NATURE NV	115	650
<i>Macabeo, Chardonnay – Penedes/Spain</i>		
MOLTES CRÉMANT D'ALSACE		700
<i>Pinot Noir – Alsace/France</i>		

CAN BE ORDERED AS: * =vegan ** = gluten free *** = lactose free **** =vegetarian
 ALLERGY: G=contains gluten L=contains lactose N=contains nuts



A LIVING HERITAGE 200 YEARS IN THE MAKING

Welcome to a dining experience rooted in history—back to a time when spinning machines thundered and dust hung thick in the air of factory halls and workdays stretched ten hours or more.

Those who toiled in the factory lived rent-free, were given a small potato patch, a pig, and—if times were tough—soup every day. This spirit of care and community is something we strive to pass on through our cooking.

We prefer to use ingredients from the local area—or just a bit beyond. These are prepared with plenty of love and classic Swedish techniques such as charring, curing, aging, and brining. We also grow some of our own vegetables, herbs, and other plants that find their way into our dishes.

... STARTERS ...

TOMATO AND WRÅNGBÄCK CHEESE	140
Baked and marinated tomatoes with Wrångbäck cheese, sourdough bread and lovage <i>Fedele Pinot Grigio/ Cataratto (eko) Sicily 105/glass</i>	
BEEF AND BEANS (G)	150
Swedish beef sirloin with fresh beans, garden cress, crispy beluga lentils and a pepper mayonnaise <i>Les Griottes Gamay/Beaujolais 130/glass</i>	
CHARCUTERIE (G,L)	225
3 types of Swedish charcuterie, aged Swedish cheese, cream cheese with herbs, olives, and crispy flatbread <i>Raul Perez Ultra Saint Jaques – Mencia – Berzio/Spain 140/glass</i>	

... MAIN COURSES ...

CORN AND BLACK TRUMPET MUSHROOM *	260
Crispy corn fritters with Almnäs Tegel cheese, cauliflower, roasted corn cream, cabbage leaves and black trumpet mushrooms <i>Solas Rosé Reserve/ Cinsault, Syrah/ Languedoc 140/glass</i>	
CHAR AND DILL	310
Artic char with kohlrabi, crispy potatoes, potato and Jerusalem artichoke purée and a butter sauce with mussels and dill <i>Brocard Chardonnay Petit Chablis/France 155/glass</i>	
BEEF OCH CHANTERELLE	290
Grilled tri-tip of Swedish beef with chanterelle cream, pickled chanterelles, baked potato, tarragon butter and an oxtail gravy <i>Hahn Pinot Noir/California 155/glass</i>	

... DESSERTS ...

BLUEBERRY AND VANILLA	150
Vanilla mousse with fresh blueberries, blueberry meringue and lemon cream <i>Moncucco Moscato D'Asti/Piemonte 85/glass</i>	
BLACKBERRY AND ROSEMARY (L)	150
Dark chocolate cream, whisky marinated black berries, blackberry jam, chocolate crumble and rosemary ice cream <i>Maury Grenache Noir/France 95/glass</i>	
A SCOOP OF SORBET	50 PCS
<i>Ask your waiter for the sorbet flavour of today</i>	
CHEESE AND JAM (G,L)	165
3 pcs locally produced cheese with condiments <i>Ask us about today's selection and the best accompanying wine</i>	

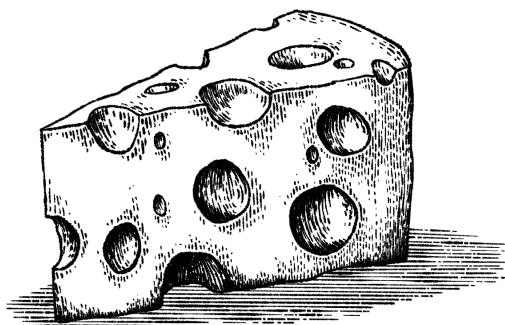
... FOR THE KIDS ...

Swedish meatballs with gravy and potatoes (G)	95
Swedish hamburger and french fries (G)**/****	95
Vanilla ice cream with meringues and chocolate sauce (L)	75

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.

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| <p>"PORK SANDWICH" (G,L)**
 Smoked Swedish pork belly in a brioche bun with horseradish mayo, apple, onion, pickled mustard seeds, and Jerusalem artichoke. Served with French fries.
 <i>Protos Roble/Tinta del Pais Ribera del Duero 130/glass</i></p> | <p>230</p> |
| <p>"SHRIMP SANDWICH" (L,G)**
 Shrimps in a brioche bun with saffron aioli, dill, lemon, and fennel. Served with French fries.
 <i>Domaine la croix St-Laurent Sauvignon Blanc Loire/France 150/glass</i></p> | <p>260</p> |
| <p>"LAMB CASSEROLE" (G)
 Swedish lamb shoulder braised with tomato, white wine and garlic. Served with grilled pointed cabbage, yogurt, mint, and sourdough bread.
 <i>Campillo Blanco Viura/Chardonnay/Rioja/Spain 130/glass</i></p> | <p>250</p> |
| <p>"PEA CASSEROLE" (G) *
 Stew made with grey peas, tomato, white wine, and garlic. Served with grilled pointed cabbage, yogurt, mint, and sourdough bread.
 <i>Campillo Blanco Viura/Chardonnay/Rioja/Spain 130/glass</i></p> | <p>230</p> |

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



WHITE

	(GL)	(BL)
AUSTRIA		
RABL	130	550
<i>Riesling – Langenlois</i>		
RABL	130	550
<i>Gruner Veltliner – Langenlois</i>		
ITALY		
FEDELE	105	450
<i>Pinot Grigio, Cataratto (eko) – Sicily</i>		
FRANCE		
CLOS DE NOUYS VOUVRAY	130	550
<i>Chenin Blanc – Loire</i>		
DOMAINE LA CROIX ST-LAURENT		700
<i>Sauvignon Blanc – Loire/Sancerre</i>		
BROCARD SAINTE CLAIRE		750
<i>Chardonnay – Chablis</i>		
BROCARD	155	650
<i>Chardonnay – Petit Chablis</i>		
LA TOURNÉE BLANC	140	450
<i>Vermentino, Viogner – Langendo</i>		
SPAIN		
CAMPILLO BLANCO	130	550
<i>Viura, Chardonnay – Rioja</i>		
USA		
LANDER-JENKINS		700
<i>Chardonnay – California</i>		

ROSÉ

FRANCE		
LYV		495
<i>Rosussillion, Grenache, Cinsault, Syrah – Languedoc</i>		
SOLAS ROSÉ RESERVE	140	595
<i>Cinsault, Syrah – Languedoc</i>		
GIAMBAGLI	130	550
<i>Syrah, Grenache, Cinsault – Provence</i>		
ITALY		
FEDELE	110	450
<i>Nero D' Avola (eko) – Sicily</i>		
SOUTH AFRICA		
CRAVEN		695
<i>Pinot Gris – Stellenbosch</i>		

RED

(GL) **(BL)****ITALY****PASSO SARDO***Cannounau, Carigano – Sardinia***130** **550****PASSIMENTO ROSSO ROMEO & JULIA***Corvina, Croatina, Merlot – Veneto***120** **495****BRANCAIA NO. 2***Cabernet Sauvignon – Tuscany***695****BRANCAIA NO. 3***Sangiovese, Cabernet, Sauvignon, Merlot – Tuscany***150** **645****FEDELE***Nero D' Avola (eko) – Sicily***700****FRANCE****LES GRIOTTES***Gamay – Beaujolais***130** **550****LIRAC LE PETITE PRINCE***Grenache, Syrah, Mourvèdre – Rhone***125** **525****DOMAINE ROLET ARBOIS ROUGE TRADITION***Pinot Noir – Jura***725****BASQUET DES PAPES***Shiraz, Mourvèdre, Grenache – Rhone***1200****SPAIN****BAIGORRI HONORO VERA GARNACHA***Tempranillo – Rioja***155** **650****HONORO VERA GARNACHA***Calatayud, Garnacha - Aragon***120** **500****RAUL PEREZ ULTREIA SAINT JAQUES***Menica – Berzio***145** **610****PROTOS ROBLE***Menica – Berzio***130** **550****AUSTRIA****UMATHUM***Zweigelt – Burgenland***150** **645****SOUTH AFRICA****BUTCHER AND CLEAVER***Pinotage, Shiraz – Coastal Region***150** **645****SUSA****HAHN***Pinot Noir – California***140** **595**

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

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

Bussiadore Langhe 2014
Producer: Aldo Conterno
Origin: Langhe, Piemonte/
Italy
Grape: Chardonnay
Price: 1200 kr

Ratti Baraolo Marcanasco
2020
Producer: Ratti
Origin: Piemonte/Italien
Grape: Nebbiolo
Price: 1100 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

Calera Pinot Noir
Producer: Calera
Origin: Kalifornien/ USA
Grape: Pinot Noir
Price: 1200 kr

La Source Chardonnay
2018
Producer: Evening Land
Vineyards
Origin: Oregon, Eola-
Amity Hills
Grape: Chardonnay
Price: 2250 kr

Vaso Cabernet Sauvignon
2018
Producer: Dana Estates
Origin: Napa Valley
Grape: Cabernet
Sauvignon
Price: 2500 kr

Racines La Rinconada
Pinot Noir 2019
Producer: Racines Wine
Origin: Santa Rita Hills
Grape: Pinot Noir
Price: 1800 kr



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

YOU CAN ONLY FIND THEM HERE.



BEER & CIDER

BRÖD & MALT HAPPY BAKER 33 CL	89
BRÖD & MALT BITTER WINTER 33 CL	89
BRÖD & MALT REWIND 33 CL	95
DAURA (GLUTEN FREE) 33 CL	80
MARIESTAD EXPORT 50 CL	89
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/ELDER FLOWER/STRAWBERRY/RIESLING PEACG 33 CL	75
STRONGBOW CIDER 33 CL	75
CHOOSE BETWEEN OUR 5 DIFFERENT CRAFT BEERS ON TAP	
SIZES 25CL OR 40CL	
TEST TRAY WITH 3 BEERS (16 CL)	115

OTHER DRINKS

LOKA NATURELL/CITRON	32	BRATTEN SPARKLING SWEDISH APPLES	80
COLA/COLA ZERO	32	BRATTEN RED APPLES AND ARONIA BERRIES	95
FANTA/FANTA LEMON	32	BRATTEN SWEDISH APPLES WITH SWEETNESS	55
SPRITE	32	HVONN HAF DRY AND FRUITY	100
GRÄNGESBERG LIGHT BEER	32	HVONN MIIÉRE NOTES OF APPLE AND ANGELICA	100
BRISKA NON ALCOHOLIC	49	HVONN RAUD RED BERRIES AND SMOKY NOTES	100
ERDINGER NON ALCOHOLIC WHEAT BEER	49		
SHIP FULL OF IPA NON ALCOHOLIC	49		
MARIESTADS ALKOHOLFRIA LAGER	49		
LEITZ, EIN ZWEI ZERO, RIESLING	70/400		
MOUSSERANDE			
LEITZ, EIN ZWEI ZERO, RIESLING	70/300		
LEITZ 0,5, PINOT NOIR	95/400		
NOSECCO SPUMANTE ANGELO TAURINI	50/300		

