

# WELCOME TO FABRIKSKÖKET



**FABRIKSKÖKET**  
NÅS FABRIKER

## DRINKS

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

### NON ALCO

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

## CHAMPAGNE & SPARKLING

### CHAMPAGNE

	(GL)	(FL)
<b>H. BLIN BLANC DE NORIS</b>	175	1 100
<i>Meuiner – Champagne/France</i>		
<b>DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER</b>		1 395
<i>Chardonnay – Champagne/France</i>		
<b>PHILIPPONNAT ROYALE RÈSERVE BRUT NV</b>	200	1 350
<i>Pinot Noir – Champagne/France</i>		
<b>DRAPPIER MILLESIME EXCEPTION</b>		1 700
<i>Pinot Noir – Chardonnay – Champagne/France</i>		

### SPARKLING

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



### **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.

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# FABRIKENS ENKLARE

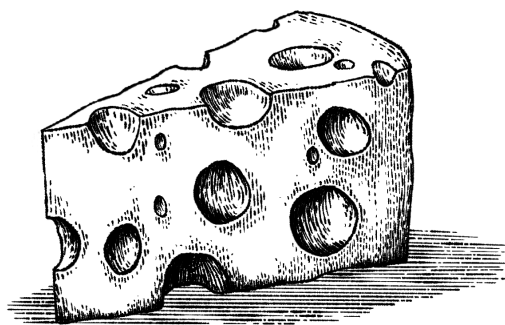
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## THE WORLD IN EVERY BITE

Just as the weavers once filled the factory, we now let flavors intertwine. Here, we serve simple, satisfying dishes inspired by street food from around the world.

<b>NÄÄS BOWL (G)</b> A fresh bowl with quinoa, kimchi, coriander, mint, sprouts, edamame beans, pickled shiitake mushrooms, sesame mayonnaise, and crispy fried onions. Choose to add miso glazed salmon or tofu <i>Les Griottes/Gamay Beaujolais/France 130/glass</i>	<b>245</b>
<b>LOBSTER CHOWDER</b> Foamy lobster soup with fish, shrimps, potatoes, spiced kohlrabi and aioli <i>Campillo Blanco Viura/Chardonnay/Rioja/Spanien 130/glass</i>	<b>235</b>
<b>CRISPY CHICKEN SANDWICH (G)</b> Smoked and fried Swedish chicken or oyster mushrooms in a milk bun from Bröd & Malt, with honey glaze, chili mayonnaise, marinated cabbage and crispy sesame seeds. Served with fries <i>Hahn Pinot Noir/Californien 140/glass</i>	<b>255</b>
<b>CHUCK BURGER (G) **</b> 180 g chuck burger in a brioche bun from Bröd & Malt with pepper dressing, pickled cucumber and silver onion. Served with fries and aioli <i>Butcher and Cleaver/Pinotage, Shiraz/South Africa 150/glass</i>	<b>245</b>

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



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## FOR THE KIDS

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

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# FABRIKENS SIGNATURE

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## THOUGHTFULLY WOVEN FLAVOURS

In our signature dishes, we draw inspiration from nature and local ingredients, giving them a modern twist. Each dish is a small tribute to the history and craftsmanship of the place

<b>CELERIAC AND VENDACE (G) **</b>	<b>150</b>
Smoked celeriac with vendace roe, crème fraiche, thyme, caramelized sunflower seeds and browned butter <i>Campillo Blanco Viura/Chardonnay/Rioja/Spain 130/glass</i>	
<b>ELK AND ROSEMARY (G) **</b>	<b>160</b>
Swedish elk with pickled mushrooms, mushroom cream, crisp flatbread, stirred lingonberries and rosemary oil <i>Les Griottes Gamay/Beaujolais 130/glass</i>	
<b>CHARCUTERIE (G,L) **</b>	<b>245</b>
3 types of Swedish charcuterie, aged Swedish cheese, cream cheese with herbs, olives, and crispy flatbread <i>Raul Perez Ultraia Saint Jaques - Mencia - Berzio/Spain 150/glass</i>	
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<b>CABBAGE AND WRÅNGEBÄCK CHEESE *</b>	<b>265</b>
Grilled cabbage and crispy fritters with Wrångebäck cheese and porcini mushrooms. Served with pickled cranberries and a butter bean cream <i>Solas Rosé Reserve/ Cinsault, Syrah/ Languedoc 140/glass</i>	
<b>CHAR AND BLUE MUSSEL</b>	<b>325</b>
Arctic char with parsley cream, blue mussel sauce, Amadine potatoes and crispy parsley root <i>Domaine La Croix St-Laurent/Sauvignon Blanc/France 165/glas</i>	
<b>BEEF AND WILD GARLIC</b>	<b>315</b>
Grilled Swedish beef with potato cake, cauliflower purée, wild garlic and a rich pepper sauce flavored with Swedish whisky <i>Hahn Pinot Noir/California 140/glass</i>	
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<b>BLACKCURRANT MOUSSE</b>	<b>140</b>
Served with lemon verbena sorbet, blackcurrant marmalade and fennel meringue <i>Soellner Riesling/Austria 100/glas</i>	
<b>ALMOND AND RHUBARB (N)</b>	<b>150</b>
Soft almond cake with browned butter ice cream, baked rhubarb and a raspberry cream <i>Chateau Simon/Sauternes/Sémillon/France 145/glass</i>	
<b>A SCOOP OF SORBET</b>	<b>50 PCS</b>
<i>Ask your waiter for the sorbet flavour of today</i>	
<b>CHEESE AND JAM (G,L)</b>	<b>165</b>
3 pcs locally produced cheese with condiments <i>Ask us about today's selection and the best accompanying wine</i>	

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## WHITE

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	(GL)	(BL)
<b>AUSTRIA</b>		
RABL	130	550
<i>Riesling – Langenlois</i>		
<b>FRANCE</b>		
LA CROIX ST PIERRE	105	450
<i>Chardonnay, Sauvignon Blanc – Languedoc</i>		
CLOS DE NOUYS VOUVRAY	130	550
<i>Chenin Blanc – Loire</i>		
DOMAINE LA CROIX ST-LAURENT	165	700
<i>Sauvignon Blanc – Loire/Sancerre</i>		
BROCARD SAINTE CLAIRE		750
<i>Chardonnay – Chablis</i>		
<b>SPAIN</b>		
CAMPILLO BLANCO	130	550
<i>Viura, Chardonnay – Rioja</i>		

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## ROSÉ

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<b>FRANCE</b>		
LYV	105	450
<i>Rosussillion, Grenache, Cinsault, Syrah – Languedoc</i>		
SOLAS ROSÉ RESERVE	140	600
<i>Cinsault, Syrah – Languedoc</i>		
GIAMBAGLI	130	550
<i>Syrah, Grenache, Cinsault – Provence</i>		
<b>SOUTH AFRICA</b>		
CRAVEN		695
<i>Pinot Gris – Stellenbosch</i>		

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**RED**

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**(GL)**      **(BL)****ITALY****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***645****FRANCE****LA CROIX ST PIERRE**  
*Merlot, Syrah – Languedoc***105**      **450****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****RAUL PEREZ ULTREIA SAINT JAQUES**  
*Menica – Berzio***150**      **665****PROTOS ROBLE**  
*Tempranillo – Ribera Duero***130**      **550****CAMPILLO**  
*Tempranillo – Rioja***155**      **650V****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

### 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

Grand Cru  
Schoenenbourg  
Producer: Dopff  
Origin: Alsace  
Grape: Riesling  
Price: 995 kr

Louis Jadot  
Producer: Maison Louis  
Jadot  
Origin: Beaune  
Grape: Chardonnay  
Price: 1595 k

### ITALY

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

### USA

J.Christopher Basalte -  
Pinot Noir  
Producer: J Christopher  
Origin: Oregon,  
Willamette Valley, USA  
Grape: Pinot Noir  
Price: 875 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

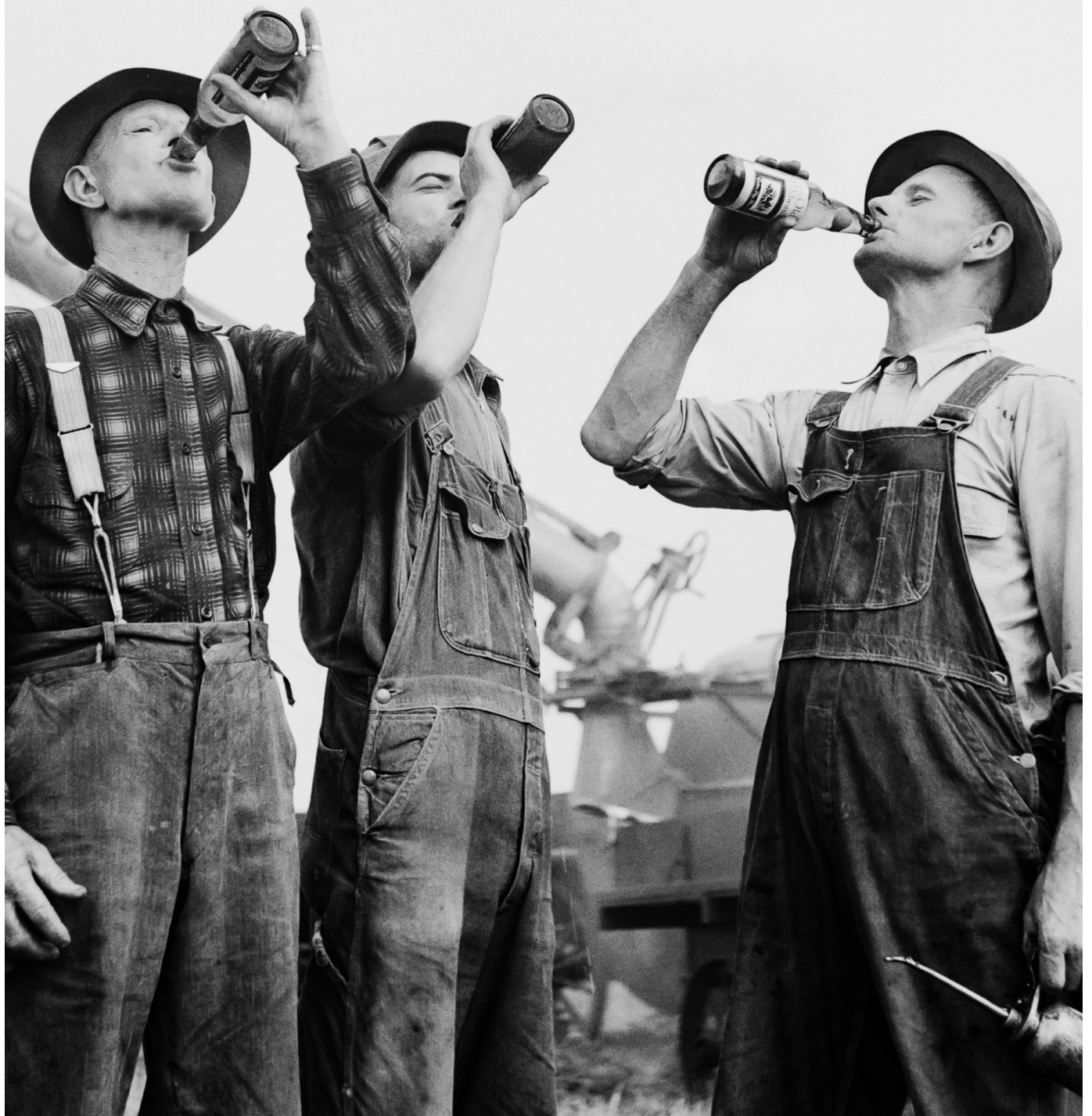
La Source Chardonnay  
2018  
Producer: Evening Land  
Vineyards  
Origin: Oregon, Eola-  
Amity Hills  
Grape: Chardonnay  
Price: 2250 kr

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



**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 STOUT 33 CL	85
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	35	LEITZ, EIN ZWEI ZERO, RIESLING MOUSSERANDE	70/400
COLA/COLA ZERO	35	LEITZ, EIN ZWEI ZERO, RIESLING	70/300
FANTA/FANTA LEMON	35	LEITZ 0,5, PINOT NOIR	95/400
SPRITE	35	NOSECCO SPUMANTE ANGELO TAURINI	50/300
GRÄNGESBERG LIGHT BEER	35	HVONN HAF DRY AND FRUITY	100
BRISKA NON ALCOHOLIC	49	HVONN MIIÉRE NOTES OF APPLE AND ANGELICA	100
ERDINGER NON ALCOHOLIC WHEAT BEER	49	HVONN RAUD RED BERRIES AND SMOKY NOTES	100
SHIP FULL OF IPA NON ALCOHOLIC	49		
MARIESTADS ALKOHOLFRIA LAGER	49		

