

WELCOME TO FABRIKSKÖKET



FABRIKSKÖKET
NÅS FABRIKER

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	
VÅR PÅ FABRIKEN	145
Vanilla vodla, apple, sprite	
OAK FASHIONED	145
Stockholms Gin, maple syrup, Angostura bitter	
VÅRELD	145
Fireball, cran berry, lemon	

NON ALCO

PIÑA COLADA	89
Orange, pineapple, coconut	
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)
H. BLIN BLANC DE NORIS	175	1 100
<i>Meuiner – Champagne/France</i>		
DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER		1 395
<i>Chardonnay – Champagne/France</i>		
PHILIPPONNAT ROYALE RÈSERVE BRUT NV	200	1 350
<i>Pinot Noir – Champagne/France</i>		
DRAPPIER MILLESIME EXCEPTION		1 700
<i>Pinot Noir – Chardonnay – Champagne/France</i>		

SPARKLING

LE CONTESSA 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>		



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.

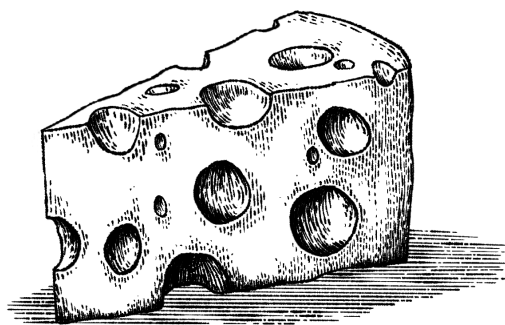
FABRIKENS ENKLARE

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.

- NÄÄS BOWL (G)** 245
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
Les Griottes/Gamay Beaujolais/France 130/glass
- LOBSTER CHOWDER** 235
Foamy lobster soup with fish, shrimps, potatoes, spiced kohlrabi and aioli
Campillo Blanco Viura/Chardonnay/Rioja/Spanien 130/glass
- CRISPY CHICKEN SANDWICH (G)** 255
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
Hahn Pinot Noir/Californien 140/glass
- CHUCK BURGER (G) **** 245
180 g chuck burger in a brioche bun from Bröd & Malt with pepper dressing, pickled cucumber and silver onion. Served with fries and aioli
Butcher and Cleaver/Pinotage, Shiraz/South Africa 150/glass

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



FOR THE KIDS

FOR KIDS

HAMBURGER WITH FRIES ****/** OR MEATBALLS WITH POTATOES 125

And a buffet with pancakes, jam and whipped cream, as well as fruit and candy is included

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

FABRIKENS SIGNATURE

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

CELERIAC AND VENDACE (G) **	150
Smoked celeriac with vendace roe, crème fraiche, thyme, caramelized sunflower seeds and browned butter <i>Campillo Blanco Viura/Chardonnay/Rioja/Spain 130/glass</i>	
ELK AND ROSEMARY (G) **	160
Swedish elk with pickled mushrooms, mushroom cream, crisp flatbread, stirred lingonberries and rosemary oil <i>Les Griottes Gamay/Beaujolais 130/glass</i>	
CHARCUTERIE (G,L) **	245
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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CABBAGE AND WRÅNGEBÄCK CHEESE *	265
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>	
CHAR AND BLUE MUSSEL	325
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>	
BEEF AND WILD GARLIC	315
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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BLACKCURRANT MOUSSE	140
Served with lemon verbena sorbet, blackcurrant marmalade and fennel meringue <i>Soellner Riesling/Austria 100/glas</i>	
ALMOND AND RHUBARB (N)	150
Soft almond cake with browned butter ice cream, baked rhubarb and a raspberry cream <i>Chateau Simon/Sauternes/Sémillon/France 145/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>	

WHITE

	(GL)	(BL)
AUSTRIA		
RABL	130	550
<i>Riesling – Langenlois</i>		
FRANCE		
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>		
SPAIN		
CAMPILLO BLANCO	130	550
<i>Viura, Chardonnay – Rioja</i>		

ROSÉ

FRANCE		
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>		
SOUTH AFRICA		
CRAVEN		695
<i>Pinot Gris – Stellenbosch</i>		

RED

(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

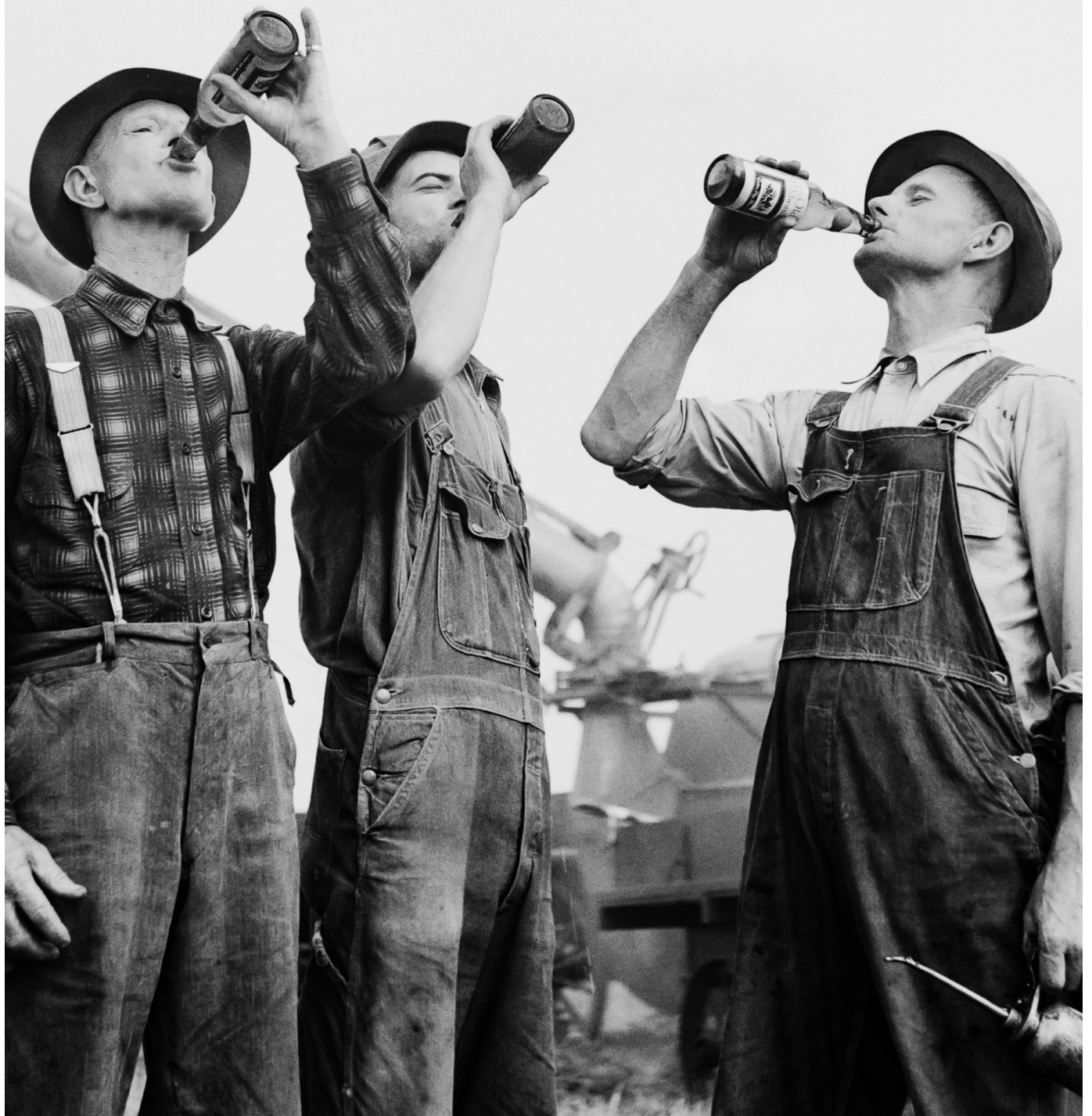
La Source Chardonnay
2018
Producer: Evening Land
Vineyards
Origin: Oregon, Eola-
Amity Hills
Grape: Chardonnay
Price: 2250 kr

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

