

FABRIKSKÖKET

NAÄS 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

HÖST PÅ FABRIKEN
Vanilla vodka, apple, sprite

HÖSTELD
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 175 / 1 100
Meuiner – Champagne/France

DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER 1 395
Chardonnay – Champagne/France

PHILIPPONNAT ROYALE RÈSERVE BRUT NV 200 / 1 350
Pinot Noir, Chardonnay, Pinot Menuiere – Champagne/France

DRAPPIER MILLESIME EXCEPTION
Pinot Noir – Chardonnay – Champagne/France 1 700

SPARKLING WINES

LE CONTESSE PROSECCO TREVISO 110/ 495
Glera – Veneto/Italy

BIUTIFUL CAVA BRUT NATURE NV 115/ 650
Macabeo, Chardonnay – Penedes/Spain

MOLTES CRÉMANT D'ALSACE 700
Pinot Noir – Alsace/France

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

... 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 BURGER (G,MP) * 225

Brioche bun, aged Svecia cheese, lettuce, tomato, pepper dressing, pickled
cucumber, silver onion, parmesan fries.

CHOICE OF

180 g Swedish beef chuck patty or Swedish halloumi-style cheese

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.

FABRIKSKÖKETS AUTUMN SALAD WITH CHICKEN (MP) 225

Kale tossed in browned butter vinaigrette, romaine lettuce, pickled golden
beetroot, roasted pumpkin, walnuts and honey, served with a herb mayonnaise

*Can be served with chevre instead of chicken

DESSERTS

ALMOND & RASPBERRY (N,G,L)	150
Soft almond cake, homemade vanilla ice cream, fresh raspberries & raspberry cream	
GOOSBERRY & PUNCH (MP)	125
Goosberry compote with punch cream & poppy seed meringue	
FABRIKSKÖKETS BLUEBERRY PIE (G,MP) *	110
Freshly stirred blueberries, pie crumble & vanilla 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)

AUTUMN MENY 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, ÖSTERIKE

CHOICE OF

FABRIKSKÖKETS AUTUMN SALAD WITH CHICKEN

Kale tossed in browned butter vinaigrette, romaine lettuce, pickled golden beetroot, roasted pumpkin, walnuts and honey, served with a herb mayonnaise

*Can be served with chevre instead of chicken

Campillo blanco viura · Chardonnay
RIOJA, SPANIEN

NÄÄS BURGER

Brioche bun, aged Svecia cheese, lettuce, tomato, pepper dressing, pickled cucumber, silver onion, parmesan fries

CHOICE OF

180 g Swedish beef chuck patty
or Swedish halloumi-style cheese

Butcher And Cleaver Shiraz
COASTAL REGION, SYDAFRIKA

FABRIKSKÖKETS BLUEBERRY PIE

Freshly stirred blueberries, pie crumble & vanilla cream

Soellner Riesling
GÖSING AM WAGRAM, ÖSTERRIKE

SEK 395 PER PERSON

WINE PAIRING — SEK 395 PER PERSON

AUTUMN 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, ÖSTERIKE

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, FRANKRIKE

ALMOND & RASPBERRY

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

Moncucco Moscato d'Asti
PIEMONTE, ITALIEN

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

SOUTH AFRICA

STELLENBOSCH

2022 CRAVEN PINOT GRIS PINOT GRIS

695

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

VENETO

PASSIMENTO ROSSO ROMEO & JULIA · CORVINA · CROATINA · MERLOT

120/495

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 · ZWEIFELT

150/645

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
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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 SPARKLING · RIESLING	70/400
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LEITZ EIN ZWEI ZERO RIESLING RIESLING	70/400
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LEITZ ZERO POINT FIVE PINOT NOIR PINOT NOIR	95/500
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NOSECCO SPUMANTE ANGELO TAURINI SPARKLING	50/300
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NON-ALCOHOLIC BEVERAGES

HVONN HAF DRY WITH FRUITY NOTES	100
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HVONN MIIÉRE ROUND AND AROMATIC WITH NOTES OF APPLE	100
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HVONN RAUD RED BERRIES AND SPICY LEAF NOTES	100
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