

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	
VINTER PÅ FABRIKEN	145
Vanilla vodla, apple, sprite	
OAK FASHIONED	145
Stockholms Gin, maple syrup, Angostura bitter	
VINTERELD	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.

... STARTERS ...

JERUSALEM ARTICHOKE AND VENDACE (N,G)	150
Baked Jerusalem artichoke with vendace roe, mâche salad, walnuts, browned butter, and a tarragon cream <i>Campillo Blanco Viura/Chardonnay/Rioja/Spain 130/glass</i>	
ELK AND VÄSTERBOTTEN CHEESE (G) **	160
Swedish elk with grilled carrot, Västerbotten cheese, pickled mustard seeds, crispy rye bread and garden cress <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 Ultra Saint Jaques - Mencia - Berzio/Spain 150/glass</i>	

... MAIN COURSES ...

RED CABBAGE AND WRÅNGEBÄCK CHEESE *	265
Grilled red cabbage and fritters with Wrångebäck cheese and porcini mushrooms. Served with pickled cranberries, parsley and a butter bean cream <i>Solas Rosé Reserve/ Cinsault, Syrah/ Languedoc 140/glass</i>	
CHAR AND DILL	310
Arctic char with baked kohlrabi, crispy potatoes, potato and Jerusalem artichoke purée, and a rich dill butter sauce <i>Domaine La Croix St-Laurent/Sauvignon Blanc/France 155/glas</i>	
TENDER STRIP AND BLACK PEPPER	295
Grilled Swedish tender strip with black pepper mayo, fried Amadine potatoes, shiitake mushrooms and a tangy thyme jus <i>Hahn Pinot Noir/California 140/glass</i>	

... DESSERTS ...

APPLE AND VANILLA	140
Vanilla mousse with poached apple, buckwheat, apple cream and an apple and ginger sorbet <i>Soellner Riesling/Austria 100/glas</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 sause (L)	75

THOUGHTFULLY WOVEN FLAVOURS

Just as the looms once filled these factory halls, we now let flavours intertwine. Here you'll find food that invites you to pause – simple, satisfying, and full of taste. Everyday dishes with a touch of luxury, made to nourish both body and soul. Crafted with local ingredients, bread and beer from Bröd & Malt, and vegetables at the heart. A menu just as fitting for a glass of wine at the bar as for a relaxed evening meal.

Food, in true fabric style.

NÄÄS GREEN PLATE (G) ** 235

A fresh combination of Swedish quinoa, roasted vegetables, leafy greens, sprouts and pickled red onion. Choose between crispy Swedish chicken thigh fillet or smoked tofu. Topped with a green umami dressing, our own hot sauce and roasted sunflower seeds

Les Griottes/Gamay Beaujolais/France 130/glass

FISH SOUP (G) ** 225

A light soup with fennel, dill and white wine, shrimps and today's fish. Finished with saffron aioli and grilled sourdough bread from Bröd & Malt

Campillo Blanco Viura/Chardonnay/Rioja/Spanien 130/glass

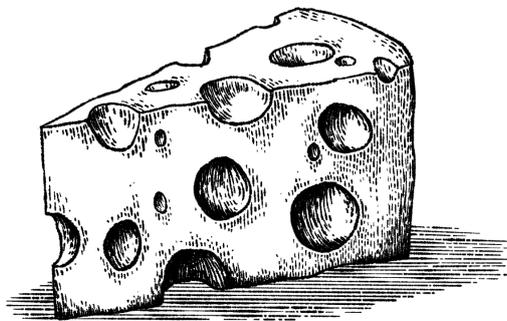
STEAK SANDWICH (G) 255

Smoked Swedish roast beef or Swedish grilled cheese on B&M sourdough bread, with caramelized onions, pickled mustard seeds, apple and mâche salad.

Served with horseradish dip and fries

Hahn Pinot Noir/Californien 140/glass

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>		
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>		
BROCARD	155	650
<i>Chardonnay – Petit 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**
*Menica – Berzio***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

GERMANY

Haus Klosterberg Riesling
2021
Producer: Marcus Molitor
Origin: Mosel/Germany
Grape: Riesling
Price: 595 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

ITALY

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

Ratti Baraolo Marcenasco
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: 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

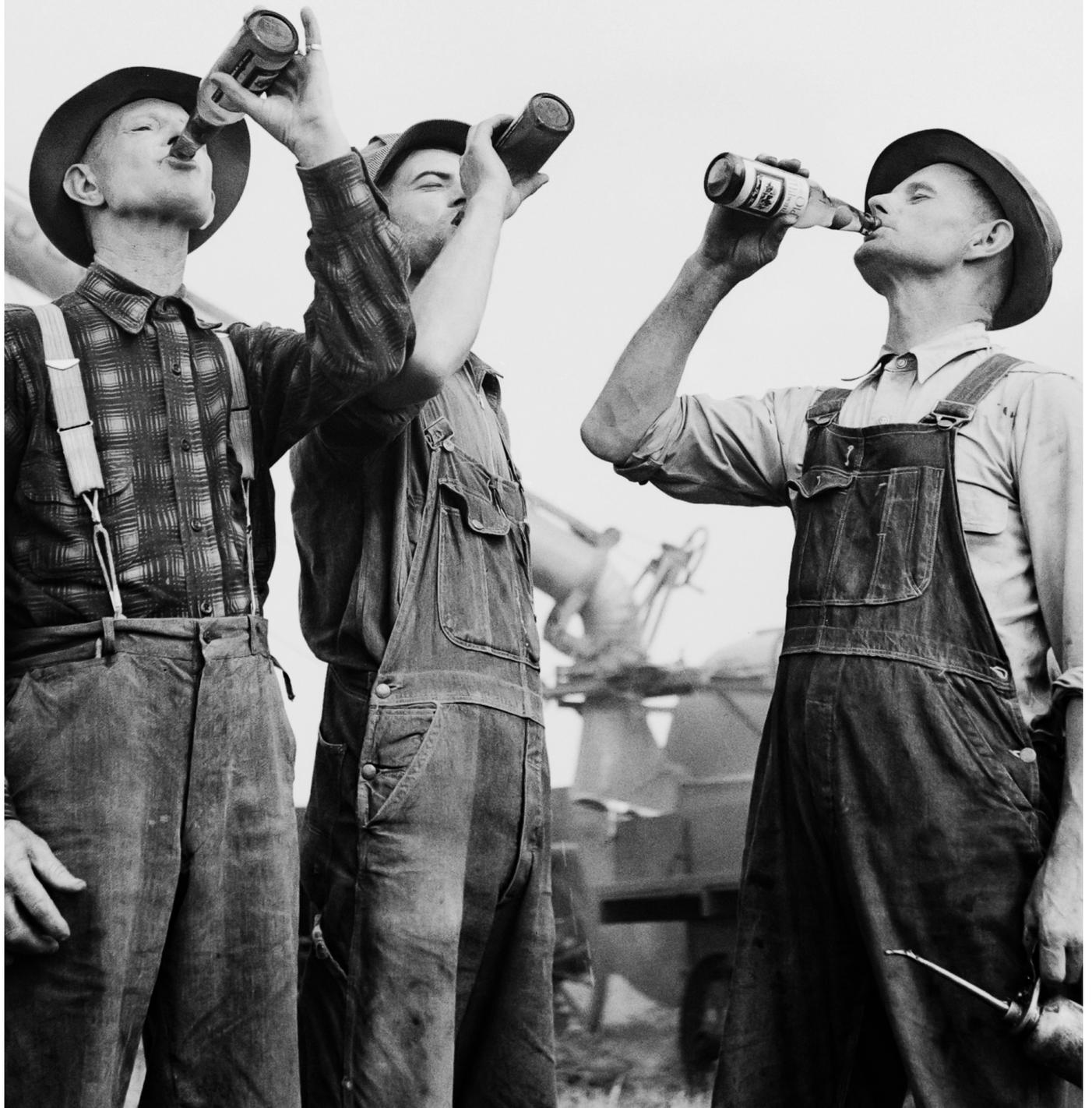
La Source Chardonnay
2018
Producer: Evening Land
Vineyards
Origin: Oregon, Eola-
Amity Hills
Grape: Chardonnay
Price: 2250 kr

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 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	35	BRATTEN SPARKLING SWEDISH APPLES	80
COLA/COLA ZERO	35	BRATTEN RED APPLES AND ARONIA BERRIES	95
FANTA/FANTA LEMON	35	BRATTEN SWEDISH APPLES WITH SWEETNESS	55
SPRITE	35	HVONN HAF DRY AND FRUITY	100
GRÄNGESBERG LIGHT BEER	35	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		

