FABRIKSKÖKET

NÄÄS 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

VINTER PÅ FABRIKEN | 145 kr
Vanilla vodka, apple, sprite

VINTERELD | 145 kr
Fireball, cranberry, lemon

GLÖBBEL | 130 kr
Blossa 2026 & Prosecco

AMAROGRONI | 155 kr
Angostura, gin & red vermouth

MOCKTAILS 0%

OH BASIL | 89 kr
Basil, elderflower, honey

DRIVE BY MAI THAI | 89 kr
Orange, almond, lime

CALLE PÅ SPÅNGEN | 89 kr
Cinnamon, orange & cranberry

CHAMPAGNE

H. BLIN BLANC DE NORIS Meuiner – Champagne/France	175 / 1 100
DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER Chardonnay – Champagne/France	1 395
PHILIPPONNAT ROYALE RÈSERVE BRUT NV Pinot Noir, Chardonnay, Pinot Menuiere – Champagne/France	200 / 1 350
DRAPPIER MILLESIME EXCEPTION Pinot Noir – Chardonny – Champagne/France	1 700

SPARKLING WINES

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

MENU

CHARCUTERIE & CHEESE BOARD (MP) 229

A selection of three cured meats and three cheeses, served with olives and herb cream cheese.

PRAWN BOMB (MP) 239

Hand-peeled prawns with sriracha cream, pickled Roscoff onion and pickled golden beetroot, topped with fried shallot rings.

GRILLED SIRLOIN STEAK (MP) 395

Grilled Swedish dry-aged sirloin steak with red wine sauce and seasoned butter, served with onion and tomato salad and smashed potatoes.

NÄÄS BEEF BURGER (G, L) 245

Brioche bun with truffle cream, crispy, caramelised and pickled onions, bacon, cheddar and Gruyère. Served with crispy fries & dip.

CHOICE OF

180 g Swedish chuck beef patty or Swedish halloumi-style cheese without bacon

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CRÈME BRÛLÉE & POPCORN (MP) 129

Classic crème brûlée with caramelised popcorn.

BAKED CHOCOLATE (MP) 155

Baked chocolate with port-poached blackberries, chocolate crumble & cream cheese ice cream.

CHILDREN'S MENU

BURGER WITH FRENCH FRIES (G) **/**** 95

MEATBALLS WITH CREAM SAUCE & POTATOES (G) 95

VANILLA ICE CREAM WITH MERINGUE & CHOCOLATE SAUCE (L) 75

CHRISTMAS BUFFET, AGES 4–6 270

CHRISTMAS BUFFET, AGES 7–16 Half the standard price

AVAILABLE ON REQUEST:: *=vegan **=glutenfree ***=lactose free ****= vegetarian
ALLERGENS: G=contains gluten MP=contains milk protein L=contains lactose N=contains nuts

THIS YEAR'S CHRISTMAS BUFFET

At this year's Christmas buffet, we bring traditional favourites together with new flavours and influences. With carefully chosen ingredients and attention to every detail, we give familiar dishes and new flavours equal room at the table. With the sea and lake nearby and the forest just around the corner, fish and seafood take centre stage, alongside game and other flavours from the wild.

MONDAY–TUESDAY	WEDNESDAY–SUNDAY	SUNDAYS AT 20:30
SEK 695 per person	SEK 995 per person	SEK 795 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

PORTUGAL

VINHO VERDE

SOUSA LOPES LOUREIRO 130 / 595

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

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 · ZWEIGELT — 150 / 645

PORTUGAL

DOURO

LACRAU RESERVA TINTO · TOURIGA FRANCA, TINTO RORIZ, TINTA BARROCA, TOURIGA NACIONAL — 155 / 795

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

MARIESTADS EXPORT · 50 CL	89
WISBY PILS · 33 CL	75
WISBY WEISSE · 50 CL	115
WISBY STOUT · 33 CL	85

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



ALCOHOL FREE

SOFT DRINKS

LOKA STILL WATER · LEMON	35
COCA-COLA · COCA-COLA ZERO	35
FANTA	35
SPRITE	35
NYGÅRDA CHRISTMAS SODA · ORIGINAL & LIGHT	35

ALCOHOL FREE BEER & CIDER

BRISKA ALCOHOL-FREE CIDER	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
LEITZ EIN ZWEI ZERO RIESLING RIESLING	70 / 400
LEITZ ZERO POINT FIVE PINOT NOIR PINOT NOIR	95 / 500
NOSECCO SPUMANTE ANGELO TAURINI SPARKLING	50 / 300

NON-ALCOHOLIC BEVERAGES

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

