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## TO START WITH

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### COCKTAILS | 145 KR

**GOTHENBURG MULE**  
O.P Andersson, ginger beer, lime

**SÄVELONG**  
Plantation rom, ginger beer, lime

**FABRIKENS**  
Ljus & mörk rom, Cointreau,  
Amaretto, pineapple, lime

**SOMMAR PÅ FABRIKEN**  
Vaniljvodka, apple, sprite

**SOMMARELD**  
Fireball, cranberry, lemon

### MOCKTAILS 0% | 89 KR

**OH BASIL**  
Basil, elderflower, honey

**DRIVE BY MAI THAI**  
Orange, almond, lime

**ELDERFLOWER COLLIN**  
Elderflower, lemon

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## 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 RÉSERVE BRUT NV** 200 / 1 350  
Pinot Noir, Chardonnay, Pinot Menuiere – Champagne/France

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

## 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

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## STARTERS

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<b>VÄSTERBOTTEN CHEESE TART</b> (G,MP)	135
Tangy crème fraîche, candy beet crudité, red onion & lamb's lettuce	
<b>NÄÄS SHRIMP TOAST</b> (G)	150
Hand-peeled prawns, horseradish, fennel, pickled mustard seeds, mayonnaise, dill & lemon	
<b>CHARCUTERIE BOARD</b> (G,L)	195
Tre sorters chark, cheddarost, brieost, örtfärskost, hummus, druvor, bröd från Bröd & Malt	
<b>VEGETARIAN SHARING BOARD</b> (G,L) *	195
Cheddar, Brie, herb cream cheese, hummus, grapes & bread from Bröd & Malt	
<b>CELERIAC &amp; VENDACE ROE</b> (MP)	150
Warm-smoked celeriac, bleak roe, sour cream, thyme, caramelised sunflower seeds & browned butter	
<b>BEEF TENDERLOIN &amp; WHITE ASPARAGUS</b> (G)	160
Cured and seared Swedish beef tenderloin, grilled white asparagus, sweet woodruff mayonnaise, pickled shallots & crisp flatbread	

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## MAIN COURSES

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<b>FABRIKSKÖKETS CAESAR SALAD</b> (G, ANCHOVY)	225/275
Gem lettuce, cherry tomatoes, red onion, bacon, caesar dressing, parmesan & crisp rye bread	
CHOICE OF: Chicken or 150 g hand-peeled prawns	
<b>FABRIKSKÖKETS MOULES FRITES</b> (MP) *	225
Mussels with white wine, cream, shallots & parsley, served with French fries & aioli	
<b>NÄÄS BURGER</b> (G, MP) *	225
Brioche bun, pepper dressing, pickled cucumber, silver onion, French fries & aioli	
CHOICE OF: 180 g Swedish beef chuck patty or Swedish halloumi-style cheese	

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## ... MAIN COURSES ...

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<b>POINTED CABBAGE &amp; THYME (MP)</b>	<b>225</b>
Potato gâteau, roasted garlic cream, thyme, marinated broccoli & umami foam	
<b>ARCTIC CHAR &amp; GREEN ASPARAGUS (G,MP)</b>	<b>325</b>
Parsley cream, foamed mussel sauce, Amandine potatoes, green asparagus & crisp parsley root	
<b>GRILLED SWEDISH SHOULDER TENDER (G,MP)</b>	<b>325</b>
Potato gâteau, roasted garlic cream, thyme, marinated broccoli & pepper sauce with Swedish whisky	

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## ... DESSERTS ...

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<b>STRAWBERRIES &amp; ELDERFLOWER (MP)</b>	<b>125</b>
Thai basil, punsch cream & meringue	
<b>RHUBARB PIE (G,MP)</b>	<b>110</b>
Served in a glass with vanilla cream	
<b>ALMOND CAKE (G, MP, N)</b>	<b>150</b>
Brown butter ice cream, baked rhubarb & raspberry cream	
<b>BLACKCURRANT &amp; LEMON VERBENA (MP)</b>	<b>140</b>
Vanilla and blackcurrant mousse, lemon verbena sorbet, blackcurrant marmalade & fennel meringue	

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## ... CHILDREN'S MENU ...

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<b>BURGER WITH FRENCH FRIES (G) **/ ****</b>	<b>95</b>
<b>MEATBALLS WITH CREAM SAUCE &amp; POTATOES (G)</b>	<b>95</b>
<b>VANILLA ICE CREAM WITH MERINGUE &amp; CHOCOLATE SAUCE (L)</b>	<b>75</b>

## SUMMER MENU | FAVORITE

A seasonal three-course menu where you may choose your starter, main course and dessert from our selected summer dishes.

### VÄSTERBOTTEN CHEESE TART

Red onion, shaved beets & seasonal greens

Campillo Blanco Viura Chardonny  
RIOJA, SPANIEN

or

### NÄÄS SHRIMP TOAST

Hand-peeled prawns, horseradish, fennel, pickled mustard seeds, mayonnaise, dill & lemon

Rabl Riesling  
LANGENLOIS, ÖSTERIKE

### FABRIKSKÖKETS CAESAR SALAD

Kyckling, gemsallad, cocktailtomater, rödlök, caesardressing, bacon, parmesan & knaprigt rågbröd

Laurent Miquel Rosé Syrah Grenache  
LANGUEDOC-ROUSSILLON FRANKRIKE

or

### NÄÄS BURGER

Brioche bun, pepper dressing, pickled cucumber, French fries & aioli

CHOICE OF:

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

Butcher And Cleaver Shiraz  
COASTAL REGION, SYDAFRIKA

### RHUBARB PIE

Served in a glass with vanilla cream

Soellner Riesling  
GÖSING AM WAGRAM, ÖSTERRIKE

or

### ALMOND CAKE

Vanilla ice cream, raspberry & brown butter crumble

Chateau Simon Sauternes  
SAINT-ÉMILION, FRANKRIKE

SEK 395 / PER PERSON

WINE PAIRING — SEK 395 PER PERSON

## SUMMER MENU | CLASSIC

A seasonal three-course menu featuring a choice of starter, main course and dessert from our selected summer dishes, with an extended selection of main courses.

### VÄSTERBOTTEN CHEESE TART

Red onion, shaved beets & seasonal greens

Campillo Blanco Viura Chardonnay  
RIOJA, SPANIEN

or

### NÄÄS SHRIMP TOAST

Hand-peeled prawns, horseradish, fennel, pickled mustard seeds, mayonnaise, dill & lemon

Rabl Riesling  
LANGENLOIS, ÖSTERIKE

### GRILLED SWEDISH BEEF SHOULDER TENDER

Potato gâteau, roasted garlic cream, thyme, marinated broccoli & pepper sauce with Swedish whisky

Hahn Pinot Noir  
CALIFORNIA, USA

### GRILLED POINTED CABBAGE

Potato gâteau, roasted garlic cream, thyme, marinated broccoli & umami foam

Clos de Nouys Chenin Blanc  
LOIRE, FRANKRIKE

### ARCTIC CHAR & GREEN ASPARAGUS

Parsley cream, foamed mussel sauce, Amandine potatoes & crisp parsley root

Chablis Sainte Claire  
BOURGOGNE, FRANKRIKE

### STRAWBERRIES & ELDERFLOWER

Thai basil, punsch cream & meringue

Moncucco Moscato d'Asti  
PIEMONTE, ITALIEN

SEK 495 / PER PERSON

WINE PAIRING — SEK 455 PER PERSON

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## ... ROSÉ WINE ...

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### 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

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## ... WHITE WINE ...

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### 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

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## WHITE WINE

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### USA

OREGON

**2018 LA SOURCE CHARDONNAY** CHARDONNAY

2250

SONOMA COUNTY

**2019 KISTLER CHARDONNAY** CHARDONNAY

2550

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## RED WINE

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### 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** · ZWEIGELT

150/645

### SOUTH AFRICA

COASTAL REGION

**BUTCHER AND CLEAVER** · SHIRAZ · PINOTAGE

150/645

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## RED WINE

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### USA

KALIFORNIEN

<b>HAHN</b> · PINOT NOIR	140/595
<b>CALERA</b> · PINOT NOIR	1200
<b>KISTLER</b> · PINOT NOIR	1200

NAPA VALLEY

<b>2018 VASO</b> · CABERNET SAUVIGNON	2500
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## BEER & CIDER

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### CRAFT BEER

#### BRÖD & MALT

HAPPY BAKER · 33 CL	89
BITTER WINTER · 33 CL	89
REWIND · 33 CL	95

### BEER

DAURA GLUTENFRI · 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

Discover our selection of craft beers on tap

<b>BEER TASTING FLIGHT — THREE BEERS · 16 CL</b>	115
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## NON-ALCOHOLIC

### SOFT DRINKS

Loka Still Water · Lemon	35
Coca-Cola · Coca-Cola Zero	35
Fanta · Fanta Lemon	35
Sprite	35

### NON-ALCOHOLIC BEER & CIDER

Grängesberg Low-Alcohol Beer	35
Briska Alcohol-Free Cider	49
Erdinger Alcohol-Free Wheat Beer	49
Ship Full Of Ipa Alcohol-Free	49
Mariestads Alcohol-Free Lager	49

### NON-ALCOHOLIC WINES

<b>LEITZ EIN ZWEI ZERO RIESLING</b> SPARKLING · RIESLING	70/400
<b>LEITZ EIN ZWEI ZERO RIESLING</b> RIESLING	70/400
<b>LEITZ ZERO POINT FIVE PINOT NOIR</b> PINOT NOIR	95/500
<b>NOSECCO SPUMANTE ANGELO TAURINI</b> SPARKLING	50/300

### NON-ALCOHOLIC BEVERAGES

<b>HVONN HAF</b> TORR MED FRUKTIGA INSLAG	100
<b>HVONN MIIÉRE</b> RUND OCH AROMATISK MED TONER AV ÄPPLE	100
<b>HVONN RAUD</b> RÖDA BÄR OCH KRYDDIGA BLAD	100



