

FABRIKSKÖKET

==== NÅS 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

SOMMAR PÅ FABRIKEN
Vanilla vodka, apple, sprite

SOMMARELD
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 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

STARTERS

NÄÄS SHRIMP TOAST (G)	150
Hand-peeled prawns, horseradish, fennel, pickled mustard seeds, mayonnaise, dill & lemon	
CHARCUTERIE BOARD (G,L)	195
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 & BLEAK ROE (MP) **	150
Warm-smoked celeriac, bleak roe, sour cream, thyme, caramelised sunflower seeds & browned butter	
BEEF TENDERLOIN & WHITE ASPARAGUS (G)	160
Cured and seared Swedish beef tenderloin, grilled white asparagus, sweet woodruff mayonnaise, pickled shallots & crisp flatbread	

... MAIN COURSES ...

FABRIKSKÖKETS CAESAR SALAD (G)	225/275
Little Gem lettuce, cherry tomatoes, red onion, bacon, Caesar dressing with 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, pepper dressing, pickled cucumber, silver onion, French fries	
CHOICE OF	
180 g Swedish beef chuck patty or Swedish halloumi-style cheese	
POINTED CABBAGE & THYME (MP) *	225
Grilled Amadine potatoes, cauliflower purée with roasted garlic, thyme, marinated broccoli & umami foam	
ARCTIC CHAR & GREEN ASPARAGUS (G,MP)	325
Potato purée, foamed mussel sauce, green asparagus & crispy potatoes	
GRILLED SWEDISH SHOULDER STEAK (G, MP)	325
Grilled Amadine potatoes, cauliflower purée with roasted garlic, thyme, marinated broccoli & pepper sauce with Swedish whisky	

DESSERTS

STRAWBERRIES & ELDERFLOWER (MP) Thai basil, punsch cream & poppy seed meringue	125
FABRIKSKÖKETS RHUBARB PIE (G,MP) * Rhubarb compote, oat crumble & vanilla cream	110
ALMOND CAKE (G,MP,N) Brown butter ice cream, baked rhubarb & raspberry cream	150
BLACKCURRANT & LEMON VERBENA (MP) Vanilla and blackcurrant mousse, lemon verbena sorbet, blackcurrant marmalade & fennel meringue	140

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

SUMMER MENY FAVOURITE

A carefully curated three-course menu inspired by the finest seasonal ingredients, with your choice of main course.

NÄÄS SHRIMP TOAST

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

Rabl Riesling
LANGENLOIS, ÖSTERIKE

CHOICE OF

FABRIKSKÖKETS CEASAR SALAD

Little Gem lettuce, cherry tomatoes, red onion, bacon, Caesar dressing, parmesan & crisp rye bread

Laurent Miquel Rosé Syrah Grenache
LANGUEDOC-ROUSSILLON FRANKRIKE

NÄÄS BURGER

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

CHOICE OF

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

Butcher And Cleaver Shiraz
COASTAL REGION, SYDAFRIKA

FABRIKSKÖKETS RHUBARB PIE

Rhubarb compote, oat crumble & vanilla cream

Soellner Riesling
GÖSING AM WAGRAM, ÖSTERIKE

SEK 395 PER PERSON

WINE PAIRING — SEK 395 PER PERSON

SUMMER MENU CLASSIC

A carefully curated three-course menu inspired by the finest seasonal ingredients, with your choice of main course.

NÄÄS SHRIMP TOAST

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

Rabl Riesling
LANGENLOIS, ÖSTERIKE

CHOICE OF

GRILLED SWEDISH SHOULDER TENDER

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

VEGETARIAN OPTION

Grilled pointed cabbage with umami foam replaces the beef shoulder tender.

Hahn Pinot Noir
CALIFORNIA, USA

ARCTIC CHAR & GREEN ASPARAGUS

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

Chablis Sainte Claire
BOURGOGNE, FRANKRIKE

STRAWBERRIES & ELDERFLOWER

Thai basil, punsch cream & poppy seed meringue

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 · ZWEIGELT

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
-----------------------------------	-----



ALCOHOL FREE

SOFT DRINKS

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

ALCOHOL FREE BEER & CIDER

Grängesberg Low-Alcohol Beer	35
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
---	--------

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 MIIÉRE ROUND AND AROMATIC WITH NOTES OF APPLE	100
---	-----

HVONN RAUD RED BERRIES AND SPICY LEAF NOTES	100
---	-----

