# **FABRIKÖRENS BBQ**

Enjoy top-quality grilled favorites served with carefully selected sides, inspired by classic American BBQ. Homemade hot sauces, bold salsas, and creamy coleslaw—often with a signature smoky flavor from our large BBQ smoker.

#### **APPETIZER BUFFET**

Help yourself to our generous appetizer buffet featuring a wide selection of summery salads, smoked salmon, air-dried ham, and our sourdough bread freshly baked in our bakery, Bröd & Malt

#### **BBQ**

For the main course, enjoy grilled Swedish picanha served with carefully selected sides, perfect for sharing. Prefer fish, vegetarian, or vegan options?

No problem — just ask your waiter

#### **DESSERT**

Fresh strawberries and vanilla cream cheese, citrus cake, lemon cream, and strawberry crumble

Adult **499** Children 4-12 years **150** 



## SUMMER FAVORITES

Flavors often lie in the details — especially in the carefully selected dishes from the cold kitchen. Our summer menu features fresh favorites that our chefs themselves love to choose during the warm season.

HERRING 210 Boiled potatoes, browned butter, red onion, chives, horseradish, smetana, frisée lettuce,

Happy Baker, our own hoppy lager from Bröd & Malt, 95 glass

SUMMER SALAD (N) 200

Beets, aged Swedish goat's cheese, walnuts, tomatoes and rosemary dressing Clos De Nouys Vouvray-Chenin blanc-Loire/France, 130 glass

SHRIMP SANDWICH (G) \*\* 245

150 g Hand-peeled shrimps on rye bread from Bröd & Malt, with egg, mixed greens, herb mayonsnaise, and pickled fennel Rabl- Riesling-Langenlois/Austria 130 glass

CHARCUTERIE BOARD (G,L) \*\*

225

95

3 x Swedish charcuterie with whipped cream cheese, aged cheese and sourdough bread from Bröd & Malt

Raul Perez Ultreia Saint Jagues, Mencia Berzio 140 glass

Why not try our tasting tray with three craft beers from our own brewery Bröd & Malt? 115 tray

SUMMER DESSERT (G)\*\* 95

Fresh strawberries with vanilla cream cheese, citrus cake, lemon cream, and strawberry crumble

Moncucco- Moscato di Asti-Piemonte/Italy, 80 glass

### FOR OUR YOUNGEST GUESTS -

The little ones should, of course, get dishes that are just as tasty and well-prepared. This menu is for kids up to twelve years of age.

SWEDISH MEATBALLS WITH CREAM SAUCE AND POTATOES (G) 95

SWEDISH BEEF BURGER WITH FRENCH FRIES (G) \*\*/\*\*\*\*

VANILLA ICE CREAM WITH MERINGUES AND CHOCOLATE SAUCE (L)\*\*\* 75

AT FABRIKSKÖKET, WE SERVE ONLY SWEDISH MEAT