

MENU

From the grill

BBQ TRAY

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.

YOUR CHOICES:

SALMON FILLET	260	PICHANA	280
GRILLED CHEESE	240	SMOKED CHICKEN THIGH FILLET	220
PORTABELLO, TOFU, ALMONDS	200	PORK BELLY	200

HERRING 210

Boiled potatoes, browned butter, red onion, chives, horseradish, smetana, frisée lettuce, and dill

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 mayonnaise, and pickled fennel

Rabl- Riesling-Langenlois/Austria 130 glass

CHARCUTERIE BOARD (G, L) ** 225

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

Raul Perez Ultreia Saint Jaques, Mencia Berzio 140 glass

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) **/****	95
VANILLA ICE CREAM WITH MERINGUES AND CHOCOLATE SAUCE (L)***	75

AT FABRIKSKÖKET, WE SERVE ONLY SWEDISH MEAT

CAN BE ORDERED AS: * = vegan ** = gluten free *** = lactose free **** = vegetarian

ALLERGY: G = contains gluten L = contains lactose N = contains nuts