MENU



BBQ BRICKA

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 28	0
GRILLED CHEESE 240 SMOKED CHICKEN THIGH FILLET 22	20
PORTABELLO MUSHROOM WITH TOFU 280 PORK BELLY 20	0
AND ALMONDS	

HERRING Boiled potatoes, browned butter, red onion, chives, horseradish, smetana, frisée lettuce, and dill Happy Baker, our own blonde lager from Bröd & Malt, 95 glass	210
SUMMER SALAD (N) Beets, aged Swedish goat cheese, walnuts, tomatoes and rosemary dressing Clos De Nouys Vouvray-Chenin blanc-Loire/France, 130 glass	200
SHRIMP SANDWICH (G) ** 150 g hand-peeled shrimp on light rye bread from Bröd & Malt, with boiled egg, mixed greens, herb mayonnaise, and pickled fennel Rabl- Riesling-Langenlois/Austria 130 glass	245
CHARCUTERIE BOARD (G,L) ** 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	225
SUMMER DESSERT (G)** Fresh strawberries with vanilla cream cheese, white chocolate cake, lemon cream, and strawberry crumble	95

FOR OUR YOUNGEST GUESTS

The little ones should, of course, get dishes that are just as tasty and well-prepared. Here are some favorites that always go down well with kids

SWEDISH MEATBALLS WITH CREAMY GRAVY AND POTATOES (G)	95
SWEDISH BEEF BURGER WITH FRENCH FRIES (G) **/****	95
VANILLA ICE CREAM WITH MERINUES 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

