



## BRYGGERIET ÅNGKVARN

G A S T R O P U B

*Here at the brewery we think our food is as important as ours brews.  
Beer and food have a strong connection with food culture in Sweden. They come together into  
a food experience that is hard to resist. We celebrate the modern Swedish cuisine inspired by  
food from around the world. We use locally sourced products from producers such as  
Kiplingeberg Vilt and handpicked berries and mushrooms from  
the forests of Uppland.*

### Starters

**Charcuterie**, house feta, olives, & seed crackers. Recommended for two.

189:-

**Bryggeriets nachos** of flatbread chips. Served with chickpeas, seasoned ground beef or seitan,  
pine nuts, pomegranate & parsley. Recommended for two.

169:-

**Patatas bravas** fried potatoes, fried onion, prosciutto chips, garlic sauce & tomato sauce.

139:-

Fresh **waffle** made with ale, served with BBQ marinated chicken & blood orange honey.

159:-

Baked **broccolini** served with gnocchi, romesco & roasted almonds.

139:-

### Mains

Housemade **hamburger** of chuck steak on brioche with Vaddö cheddar cheese, apple pickled onion,  
crispy chorizo, chorizo mayonnaise & crisp salad. French fries with roasted bell pepper dip.

249:-

**Jerusalem artichoke croquettes** served with carrot & potato mash,  
arugula salad with hazelnuts & Västerbottenost.

219:-

Housemade **sausage** of pork, apple & fennel or **fried tofu**.

Red cabbage, potatoes & apples pan-fired in soy. Served with honey pickled mustard seeds, mustard cream.

259:-/219:-

Oven-baked **pike perch** served with carrot & potato mash,  
gremolata with Thai basil, sesame seeds & blood orange.

253:-

**Sirloin steak** served with a fried potato cake with anchovies,  
broccolini, caramelised onion butter & sherry gravy.

254:-

Slow-cooked leg of **lamb** with harissa & saffron. Served with crushed olives, almonds & pan-fried polenta.

234:-

### Desserts

**Tiramisu** made with Smedsbo saltz stout & vanilla crisp.

99:-

**Sweet dumplings** filled with pears & dates. Served with an almond crisp & coconut vanilla ice cream.

109:-

**Three pralines**. Dark chocolate with passion fruit. White chocolate with Kalhva & Bailey's. Prosecco gelé.

35:- each or 3 for 79:-.

### Snacks

Salted peanuts, chili nut mix, roasted corn or soy roasted almonds 39:-, chips salted, sour cream or barbeque 39:-  
marinated cheddar cheese 55:-, marinated olives 45:-, bierwurst 55:-, Södemans almond cookie 4 for 84:-.

Children under 13 years old: smaller portions with a 40% price reduction.

Speak with our staff if you have allergies.