

GENUINE INGREDIENTS. LOVING SEASONING.

Welcome to a close dining experience in an environment from times when spinning machines thumped, dust lay like a dense fog in the factory and when the workdays were ten hours or more. Properly renovated and updated for our time, of course. But feel free to lower your gaze and admire the rustic floor. That's not something you just tear up. Nääs Fabriker was a special workplace. There was thoughtfulness here. Those who worked in the factory lived for free. They got a small potato field, a pig and if the wallet was empty, soup every day.

This thoughtfulness is something we want to pass on to our cooking. We prefer to use local ingredients, or a short distance from here. We cook them with lots of love and classic Swedish techniques such as smoking, curing, pickling and salting. In addition, we grow some of the vegetables, herbs and other plants that we use in the cooking. That we also have our own beehives is a declaration of love for nature and all things locally produced. Since we prefer to work with ingredients that are in-season, our menu follows the changing of the seasons. Because seasonal foods simply taste better.

A HISTORICAL START TO A MODERN MEAL

When Peter Wilhelm Berg and his son Johan Theodor Berg started building Nääs Fabriker in 1833, we guess that the most common drink was a hearty grog or a straight brandy. Even though there were more sophisticated drinks and cocktails at the time. Old Fashioned, which gained momentum with the Mad Men series, became popular in the early 19th century and Aperol Spritz was created in 1919 by the Barbieri brothers. Say James Bond and you immediately think of a Vesper Martini, Cosmo-

politan is now associated with Sex and the City, while Ernest Hemingway is associated with the Mojito. In the movie The Big Lebowski, the main character The Dude drinks uncontrollable amounts of White Russian, when Humphrey Bogart toasts with Ingrid Bergman in the classic Casablanca, it's French 75 in the glasses and in the movie In the Hottest Team, Marilyn Monroe chooses a Manhattan. We would love to mix you one of these, or any other classics. But why not try one of our own creations. Over time, they can also very well become classics.



OUR HERBGARDEN

We grow a large part of the herbs that we use in our cooking. The spice garden is just around the corner.

We have our own small greenhouse, we grow a little outdoors, including spring onions and we have set up hop poles for the production of our own beer. We always try to use the whole plants, not only the leaves, but also the stems and in some cases, the root.



SHALL WE START WITH A GLASS?

Start the evening off right by trying one of our new drinks. Or why not try one of our very own craft beers, brewed just a couple of doors down? We look forward to serving you tonight.



PRE-DINNER DRINKS

(4CL)

GOTHENBURG MULE	<i>O.P Andersson, Ginger beer, lime</i>	145
NEW YORK SOUR	<i>Bulleit, lemon, sugar, red wine</i>	145
SÄVELONG	<i>Plantation Rom, Ginger beer, lime</i>	145
FABRIKENS	<i>Light and dark rum, Cointreau, Amaretto, pineapple, lime</i>	145
VÅR PÅ FABRIKEN	<i>Vanilla vodka, apple, sprite</i>	145
OAK FASHIONED	<i>Stockholm Gin, maple syrup, Angostura bitter</i>	145
VÅRELD	<i>Fireball, cran berry, lemon</i>	145

NON ALCO

PIÑA COLADA	<i>Orange, pineapple, coconut</i>	89
OH BASIL	<i>Basil, elderflower, honey</i>	89
DRIVE BY MAI THAI	<i>Orange, almond, lime</i>	89
FLÄDER COLLIN	<i>Elderflower, lemon</i>	89

Snacks

OLIVES FROM GUSTAVAS HANDEL & KÖK	60
SALT ROASTED MARCONA ALMONDS	70



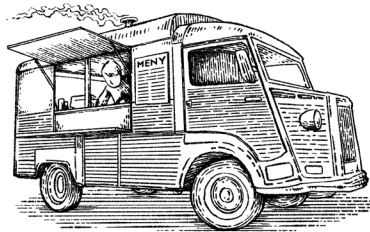
STARTERS

SIRILOIN AND PEA SOY (G) 150
Seared Swedish siriloin with pea sprouts, rye bread, browned butter,
malt vinegar, and pea soy sauce
Hahn Pinot Noir/California 140/glass

TOMATO AND GOAT CHEESE * 140
Grilled cucumber and smoked tomatoes with aged goat
cheese and savory
Rabl Gruner Veltliner/Austria 130/glass

CHARCUTERIE (G, L) 225
3 types of Swedish charcuterie, aged Swedish cheese,
cream cheese with herbs, olives, and crispy flatbread
Raul Perez Ultraia Saint Jaques – Mencia – Berzio/Spain 140/glass

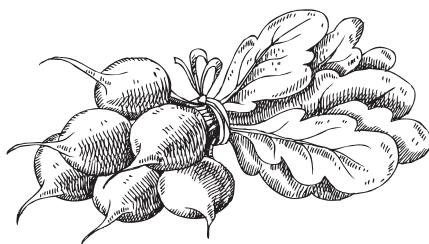
*Why not try our tasting tray with three craft beers from our own
brewery Bröd & Malt? 115/tray*



A MENU THAT IS ALWAYS ON THE MOVE

Somedays we open the door of our Citroën Foodtruck and serve lunches on foot or the pre-drink at your conference. Perfect for events here in the area, as a bar or for lunch or a late snack. Renovated and restored to its original by a frenchman who had never been abroad before we gave him a call. Food and drink have always been good, now the car is also good.

MAIN COURSES



CORN AND MUSHROOM (G,L) */**	260
Corn fritters with Almnäs Tegel cheese, roasted cauliflower, a fava bean cream, cabbage leaves and a mushroom vinaigrette <i>Solas Rosé Reserve/ Cinsault, Syrah/ Languedoc 140/glass</i>	
COD AND DILL	330
Baked cod with kholrabi, potato purée, crispy potato and a butter sauce with dill <i>Brocard Chardonnay Petit Chablis /France 155/glass</i>	
VEAL AND WILD GARLIC	290
Sweidsh veal entrecôte with wild garlic, potato cake, pickled celeriac and a gravy with white wine and parsley <i>Campillo Blanco Viura/Chardonnay/Rioja/Spain 130/glass</i>	

FOR KIDS

The slightly smaller ones should also get dishes that are just as good and well-made. There are some dishes that always hit home for kids.

You know the ones – and here they are.

MAIN COURSE 95

SWEDISH MEATBALLS WITH GRAVY AND POTATOES (G)

SWEDISH HAMBURGER AND FRENCH FRIES (G)/******

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

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

NÄÄS COMFORT FOOD

Perfect for those craving something simple yet satisfying. This is our take on comfort food - dishes packed with flavour, texture and love. Some of the dishes get an extra boost from our BBQ grill and are often served in bread from Bröd & Malt, creating flavours unique to Nääs Fabriker. Naturally, we top them with extra everything for a rustic and warming meal. These dishes pair especially well with one of our own craft beers.

"PORK SANDWICH" (G,L) 230**

Smoked Swedish pork belly in a brioche bun with horseradish mayoannaise, apple, onion, pickled mustard seeds and Jerusalem artichoke. Served with french fries

Protos Roble Tinta del Pais Ribera del Duero/Spain 130/glass

"SHRIMP SANDWICH" (L,G) 260**

Shrimp in a brioche bun with saffron aioli, dill, lemon, and fennel. Served with french fries

Domaine la croix St-Laurent Sauvignon Blanc Loire/France 150/glass

"SPRING CASSEROLE" (G) **/* 250**

Stew with Swedish lamb shoulder, tomato and garlic. Served with grilled pointed cabbage, yogurt, mint, and sourdough bread

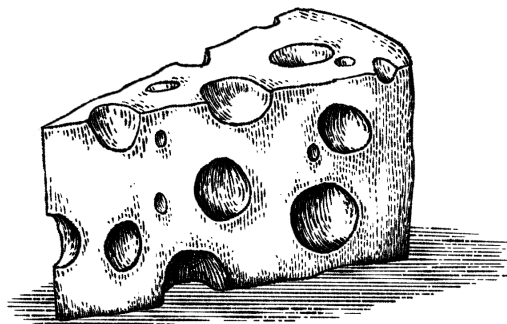
Honoro Vera Garnacha Aragonia/Spain 120/glass

"PEA CASSEROLE" * 230

Stew cooked with grey peas, tomato, and garlic. Served with grilled pointed cabbage, yogurt, mint, and sourdough bread

Fedele Pinot Grigio, Catarratto (eko) Sicily/Italy 105/glass

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



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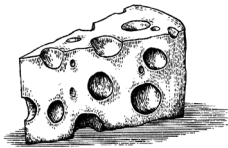
DESSERTS

- RHUBARB AND ALMOND (N)** 140
Spicy rhubarb with browned butter ice cream, salted almond cream, roasted almond paste, and frozen rhubarb juice
Moncucco Moscato /Italy 85/glass
- CHOCOLATE AND SEA BUCKTHORN (G,L,N) **** 150
Whipped dark chocolate cream and brownie with candied hazelnuts and sea buckthorn sorbet
Maury Grenache Noir/France 95/glass
- A SCOOP OF SORBET** 50/PCS
Ask your waiter for the sorbet flavour of today
- CHEESE AND JAM (G,L)** 165
3 pcs locally produced cheese with condiments
Ask us about today's selection and the best accompanying wine

FOR KIDS

DESSERT 75

VANILLA ICE CREAM WITH
MERINGUES AND CHOCOLATE
SAUSE (L)



THE SMALL DELI WITH THE BIG HEART

In our deli Gustavas Handel & K ok, you'll find delicious ingredients of the highest quality where good taste is at the forefront. It all started in 1824 when Johanna Gustafva Berg and her family moved to N as Castle. In 1833, her husband Peter Wilhelm Berg founded the cotton spinning mill N as Fabriker, and the industrial community of Tollerod emerged with several essential functions for the factory workers.

Gustavas Handel & K ok is a reminder of N as Fabriker's long and fascinating history of craftsmanship.





CHOOSE THE RIGHT WINE FOR EACH DISH

Choosing wine is about a balance, where neither wine nor food should dominate. That is why we complement our bottled wine with a wide range of wines by the glass. This way, you can combine each dish with a wine that harmonizes. Choose from bubbly drinks that start the dinner a little more festively, wines that go well with starters and main courses and slightly sweeter friends that will be good with dessert. We have added fine organic wines to the range. Of course, we also have non-alcoholic alternatives. There is plenty to choose from, so we are happy to help you make your choice.

THE DRINKS THAT LIFT THE FOOD

The food always tastes a little bit better together with selected drinks. It is also the opposite – most drinks taste better if they are combined with . We have a wide range of drinks to match our main tastes – the sour, sweet, salty, bitter and umami. Together with our own preferences, this matters for how we combine food and drink.

CHAMPAGNE

	(GL)	(BTL)
DELAMOTTE BRUT CHAMPAGNE PINOT NOIR PINOT MEUNIER <i>Chardonnay – Champagne/France</i>		1 395
DRAPPIER CARTE D'OR CHAMPAGNE <i>Chardonnay – Pinot Noir – Champagne/France</i>	200	1 150
PHILIPPONNAT ROYALE RÉSERVE BRUT NV <i>Pinot Noir, Chardonnay, Pinot Meunier – Champagne/France</i>		1 350
DRAPPIER MILLESIME EXCEPTION <i>Pinot Noir – Chardonnay – Champagne/France</i>		1 700

SPARKLING WINE

ALBERTO NANI PROSECCO BIOLOGICO NV <i>Glera – Veneto/Italy</i>		650
LE CONTESSE PROSECCO TREVISO <i>Glera – Veneto/Italy</i>	110	495
BIUTIFUL CAVA BRUT NATURE NV <i>Xarel·lo, Parellada – Penedes/Spain</i>	115	650
MOLTES CRÉMANT D'ALSACE <i>Pinot Noir – Alsace/France</i>		700
ALTA ALELLA MIRGIN AA AUS PÉT-NAT <i>Pansa Blanca – Catalonia/Spain</i>		625

WHITE WINE

	(GL)	(BTL)
AUSTRIA		
RABL <i>Riesling – Langenlois</i>	130	550
RABL <i>Gruner Veltliner – Langenlois</i>	130	550
ITALY		
FEDELE <i>Pinot Grigio, Catarratto (EKO) – Sicily</i>	105	450
FRANCE		
CLOS DE NOUYS VOUVRAY <i>Chenin Blanc – Loire</i>	130	550
DOMAINE LA CROIX ST-LAURENT <i>Sauvignon Blanc – Loire/Sancerre</i>		700
BROCARD SAINTE CLAIRE <i>Chardonnay – Chablis</i>		750
BROCARD <i>Chardonnay – Petit Chablis</i>	155	650
FERNAND ENGEL RESERVE <i>Pinot Gris – Alsace</i>	140	595
RENE MURE ORCHIDÉES SAUVAGES <i>Gewürztraminer – Alsace</i>		625
SPAIN		
CAMPILLO BLANCO <i>Viura, Chardonnay – Rioja</i>	130	550
USA		
LANDER-JENKINS <i>Chardonnay – California</i>		700

ROSÉ

FRANCE		
LYV <i>Rosussillion, Grenache, Cinsault, Syrah – Languedoc</i>		495
GRIS DE TROP <i>Grenache, Cinsault – Provence</i>		550
SOLAS ROSÉ RESERVE, <i>Cinsault, Syrah – Languedoc</i>	140	595
GIAMBAGLI, <i>Syrah, Grenache, Cinsault – Provence</i>	130	550
ITALY		
FEDELE <i>Nero D'avola (EKO) – Sicily</i>	110	450
SOUTH AFRICA		
CRAVEN <i>Pinot Gris – Stellenbosch</i>		695

RED WINE

	(GL)	(BTL)
ITALY		
PASSIMENTO ROSSO ROMEO & JULIA <i>Corvina, Croatina, Merlot – Veneto</i>	120	495
BRANCAIA NO.2 <i>Cabernet Sauvignon – Tuscany</i>		695
BRANCAIA NO.3 <i>Sangiovese, Cabernet Sauvignon, Merlot – Tuscany</i>	150	645
FEDELE <i>Nero d'avola (eko) – Sicily</i>	105	450
FRANCE		
LES GRIOTTES <i>Gamay – Beaujolais</i>	130	550
LIRAC LE PETITE PRINCE <i>Grenache, Syrah, Mourvèdre – Rhône</i>	125	525
DOMAINE ROLET ARBOIS ROUGE TRADITION <i>Pinot Noir – Jura</i>		725
BOSQUET DES PAPES <i>Shiraz, Mourvèdre, Grenache – Rhône</i>		1200
LA TOURNÉES <i>Syrah, Grenache – Languedoc</i>	120	495
SPAIN		
BAIGORRI <i>Tempranillo – Rioja</i>	155	650
HONORO VERA GARNACHA <i>Calatayud, Garnacha – Aragon</i>	120	500
RAUL PEREZ ULTREIA SAINT JAQUES <i>Mencia – Berzio</i>	145	610
PROTOS ROBLE <i>Tinta del Pais – Ribera del Duero</i>	130	550
AUSTRIA		
UMATHUM <i>Zweigelt – Burgenland</i>	150	645
SOUTH AFRICA		
BUTCHER AND CLEAVER <i>Pinotage, Shiraz – Coastal region</i>	150	645
USA		
HAHN <i>Pinot Noir – California</i>	140	595

EXPLORE MORE WINES IN OUR WINE ROOM

We love wine just as much as you do, and our wine selections are carefully chosen to complement the dishes you'll find on our menu. But we know that sometimes you want to explore something beyond the ordinary. In our wine room, you'll find a treasure trove of wines that we have handpicked from some of the best vineyards in Europe and the USA. Here, you have the opportunity to discover new favorites that are not on our regular wine list. Our knowledgeable staff is happy to assist you in accessing the wine room.

If you're curious to learn more about the producers, the winemaking process, grape varieties, and which dishes the wines pair best with, don't hesitate to ask us.

Welcome to explore and enjoy!



SELECTION OF WINES AVAILABLE IN OUR WINE ROOM

GERMANY

Haus Klosterberg Riesling 2021

Producer: Marcus Molitor
Origin: Mosel/Germany
Grape: Riesling
Price: 595 kr

Haus Klosterberg Pinot Noir 2019

Producer: Markus Molitor
Origin: Mosel, Germany
Grape: Pinot Noir
Price: 645 kr

AUSTRIA

Riesling Loiben 2019

Producer: Pichler-Krutzler
Origin: Wachau/Austria
Grape: Riesling
Price: 600 kr

PORTUGAL

Muros de Melgaco

Alvarinho 2022

Producer: Anselmo Mendes
Origin: Vinho Verde, Moncao e Melgaco/Portugal
Grape: Alvarinho
Price: 800 kr

FRANCE

Le Haut lieu sec

Producer: Domaine Gaston Huet
Origin: Loire, Vovray/France
Grape: Chenin Blanc
Price: 875 kr

SPAIN

Orben 2020

Producer: Bodegas Orben
Origin: Rioja/Spain
Grape: Tempranillo
Price: 800 kr

PSI 2020

Producent: Bodegas y Vinedos Alnardo
Origin: Ribera del Duero/Spain
Grape: Tempranillo/Garnacha
Price: 900 kr

Bodega La Ermita do Toro 2018

Producer: Bodega la Ermita
Origin: Toro/Spain
Grape: Tinta de Toro (synonymous name for Tempranillo)
Price: 1400 kr

ITALY

Bussiador Langhe 2014

Producer: Aldo Conterno
Origin: Langhe, Piemonte/Italy
Grape: Chardonnay
Price: 1200 kr

USA

J.Christopher Basalte - Pinot Noir

Producer: J Christopher
Origin: Oregon, Willamette Valley, USA
Grape: Pinot Noir
Price: 800 kr

Kistler Chardonnay 2019

Producer: Kistler
Origin: Kalifornien, Sonoma County / USA
Grape: Chardonnay
Price: 2550 kr

Kistler Pinot Noir

Producer: Kistler
Origin: Kalifornien, Sonoma County / USA
Grape: Pinot Noir
Price: 2950 kr

Calera Pinot Noir

Producer: Calera
Origin: Kalifornien/ USA
Grape: Pinot Noir
Price: 1200 kr

La Source Chardonnay 2018

Producer: Evening Land Vineyards
Origin: Oregon, Eola-Amity Hills
Grape: Chardonnay
Price: 2250 kr

Vaso Cabernet Sauvignon 2018

Producer: Dana Estates
Origin: Napa Valley
Grape: Cabernet Sauvignon
Price: 2500 kr

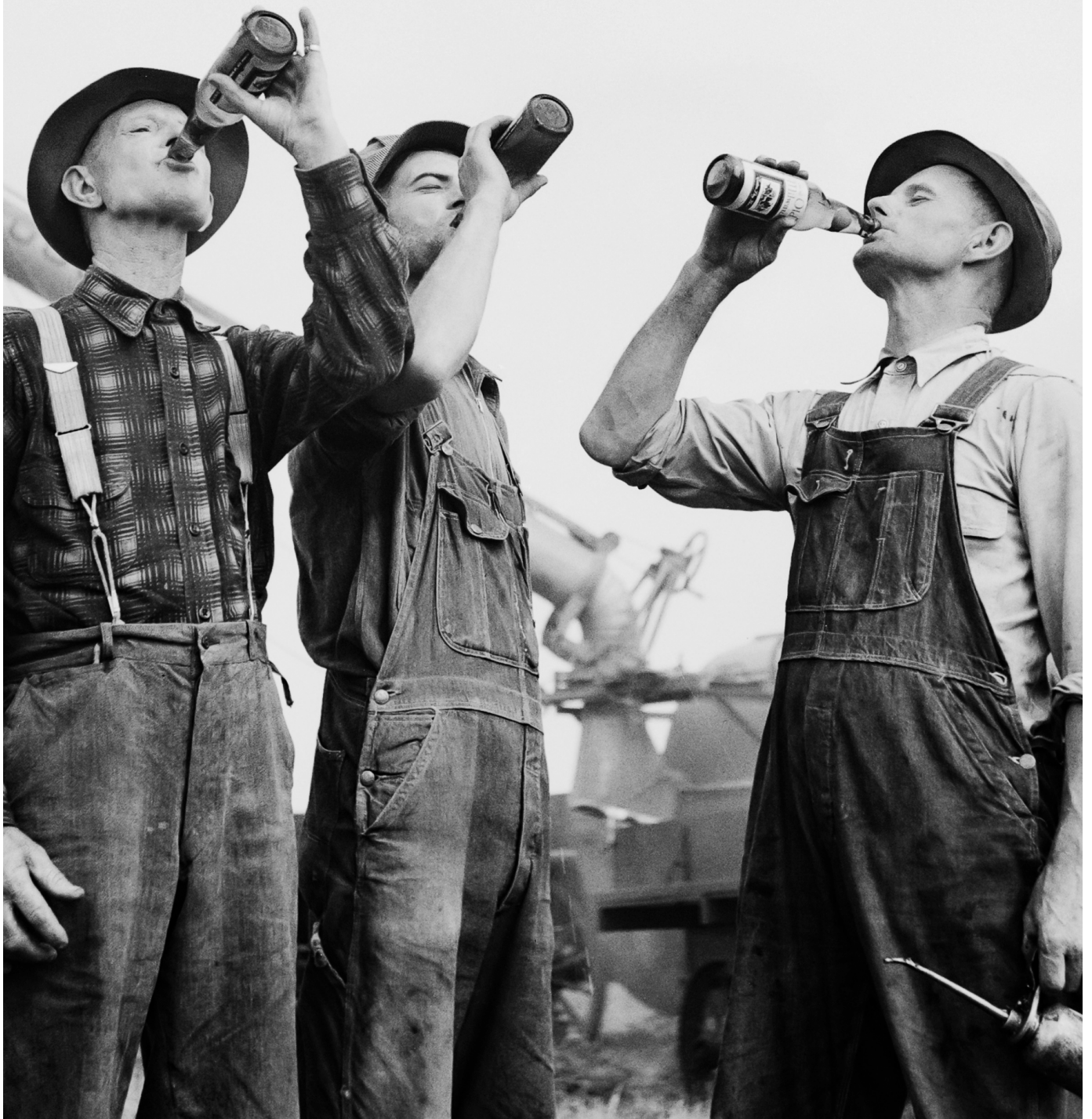
Racines La Rinconada Pinot Noir 2019

Producer: Racines Wine
Origin: Santa Rita Hills
Grape: Pinot Noir
Price: 1800 kr



**TRY SOMETHING NEW –
TASTE OUR CRAFT BEERS**

YOU CAN ONLY FIND THEM HERE.





**GOOD THINGS COME TO THOSE WHO
WAIT — SUCH AS BEER AND BREAD.**

During spring 2021 we opened our own bakery and brewery. Two crafts that will live in symbiosis. The malt left over from the beer production is used when we bake. And the bread and leftover dough from the bakery we use to brew beer. Welcome to Bröd & Malt.

BEER & CIDER

	(SEK)
BRÖD & MALT HAPPY BAKER 33 CL	89
BRÖD & MALT BITTER WINTER 33 CL	89
BRÖD & MALT REWIND 33 CL	95
DAURA (GLUTEN FREE) 33 CL	80
MARIESTAD EXPORT 50 CL	89
WISBY PILS 33 CL	75
WISBY WEISSE 50 CL	115
WISBY SOUTHERN BULLDOG 33 CL	95
SLEEPY BULLDOG PALE ALE 33 CL	75
BRISKA PEAR/ELDERFLOWER/STRAWBERRY/RIESLING PEACH 33 CL	75
STRONGBOW CIDER 33 CL	75

Draft beer from Bröd & Malt

CHOOSE BETWEEN OUR 5 DIFFERENT CRAFT BEERS ON TAP

SIZES 25CL OR 40CL

BEER TASTING TRAY 3 PCS 16CL 115 SEK

DESSERT WINE

SOELLNER <i>Riesling</i> – Austria	100
MAURY <i>Grenache Noir</i> – France	95
MOSCATO D'ASTI <i>Moscato</i> – Italy	85
CHATEU SIMON SAUTERNES <i>Sémillon</i> – France	155
ANGERHOF TSCHIDA EISWEIN <i>Gelber Muskateller</i> – Austria	150

OTHER DRINKS

LOKA NATURAL/LEMON	32
GRÄNGESBERG LIGHT BEER	32
BRISKA NON ALCOHOLIC	49
ERDINGER NON ALCOHOLIC WHEAT BEER	49
SHIP FULL OF IPA NON ALCOHOLIC	49
MARIESTADS NON ALCOHOLIC LAGER	49
LEITZ, EIN ZWEI ZERO, RIESLING, SPARKLING	65/250
LEITZ, EIN ZWEI ZERO, RIESLING, STILL WHITE	65/250
LEITZ 0,5 PINOT NOIR	95
NOSECCO SPUMANTE ANGELO TAURINI	59/230
BRATTEN MOUSSERANDE SWEDISH APPLE	80
BRATTEN RED SWEDISH APPLE AND ARONIA BERRIES	95
BRATTEN SWEET SWEDISH APPLE WITH HIGH SWEETNESS	55
COKE/COKE ZERO	32
FANTA/FANTA LEMON	32

COFFEE & TEA

COFFEE	35
JOE'S TEA – RED, WHITE, GREEN, BLACK	35
ESPRESSO	27
DOUBLE ESPRESSO	33
LATTE	45
CAPPUCCINO	45
AMERICANO	33
MACCHIATO	35



SOMETHING SWEET WITH YOUR COFFEE?

The sweets are something quite special here at Nääs Fabriker. Cakes, pastries and pralines are made by our pastry chefs and signed by our head pastry chef Disa Molin, the Pastry Chef of the Year 2018. Additionally, you can order our cakes for any big celebrations or for someone who deserves something extra delicious. The desserts in this menu are made in Fabriksköket.

