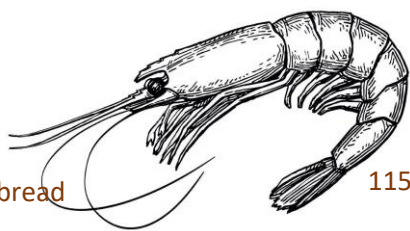


Starter

Shrimps *

Aioli, grilled garlic bread 115:-



Sea deli ***

3 varieties herring: pickled, lemon-elderberry, ramson. Smoked salmon tartar, spiced cheese, crispbread 129:-

Marinated and blackened salmon with gin*** 122:-

Pickled mustard seeds, fennel, roasted dark rye bread

Smoked deer with bleak roe 112:-

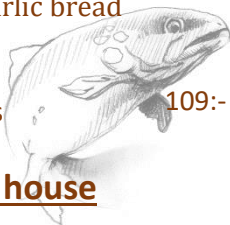
Horseradish, beetroot, egg yolk, capers, chips

"Axmarröra" (Crayfish and surimi salad) *** 99:-

Lettuce, lemon dressing, grilled garlic bread

Bet Salad

Dill mayonnaise, spice cheese, chips 109:-



Recommendation from the house

Baked root vegetables

pumpkin seeds, tomato sauce, lentils and aioli 189:-

Perch **

pickled vegetables, hollandaise, stompoped potatoes, trout 269:-

Baked cod**

"Kusö" sauce flavored with caviar, bleak roe and trout. Served with mashed potatoes 252:-



Fish and shellfish stew

shrimps, mussels, fresh tomato sauce, root vegetables and rouille 189:-

Herring **

Sweet-sour dill sauce, lingonberries and mashed potatoes 149:-

Today's Catch * (ask your waiter)** 225:-

Bacon, beets, capers and buttered potatoes

Meatballs *** 179:-

cream sauce, lingonberries, cucumber and mashed potatoes

Contains gluten contains lactose** contains gluten and laktos****

Are you allergic? Ask the staff and we will help you!

-Classic on Axmar Brygga-

Grilled salmone **

Stewed vegetables and seafood sauce # 219:-

Fried witch ***

Mushroom, shrimps, wine veloute and seafood sauce # 226:-

Skippers dinner *** 229:-

Salmone, witch, cod, roasted peppers, mushroom and shrimps #

Axmars classic fish dishes is served with mashed potatoes and covered with a glaze of lobster

Green flavors with your choice from the kitchen

Pluma, roasted onions 239:-

Low tempered sirloin with pepper sauce ** 289:-

Grilled salmon, butter, bacon, capers ** 219:-

Roasted cauliflower, grated parmesan cheese, seeds 199:-

Served with a salad of tomato, soured endive, fennel, tarragon emulsion and olive spiced fresh potatoes

CHILDREN'S MAIN COURSE

Meatballs *** 79:-

Cream sauce, lingonberry and potato puree

Grilled salmon ** 99:-

Hollandaise sauce and potato puree

Shellfish Plateau * 299:-

Langoustine and shrimp with aioli & garlic bread

Including 1 glass of sparkling wine or non-alcoholic alternative

(For a minimum of 2 people. *Pre-booked two days before and is served Wednesday to Saturday.*)



APERTIF

Mojito, lime & mint 96:-

Aperol Spritz 96:-

Sparkling wine; Charles De Fère Blanc De Blanc,
Piccolo 20cl 85:-

Non-alcohol

Mojito, lime & mint 86:-

Sparkling wine; Piccolo 20 CL 79:-



THREE COURSE MENU 1

"Axmarröra" (Crayfish and surimi salad)***

Lettuce, lemon dressing, grilled garlic bread

Fried witch ***

Mushroom, shrimps, wine veloute and seafood sauce

Served with lobster glaze and pressed potatoes

Cloudberry jam ***

Vanilla ice cream, whipped cream, biscuit

399 KR (ord. price 421KR)

THREE COURSE MENU 2

Smoked deer with bleak roe

horseradish, beet, egg yolk, capers, chips

Perch * *

Picklade vegetables, hollandaise, stomped potatoes,
trout

Milk chocolate mousse ***

Sea buckthorn sorbet, sea buckthorn curd and baked
chocolate

475 KR (ord. price 486KR)

THREE COURSE MENU 3

Marinated and blackened salmon with gin ***

pickled mustard, fennel, roasted dark rye bread

Baked cod**

"Kusö" sauce flavored with caviar, bleak roe and trout.

Served with mashed potatoes

Caramel panna cotta **

Blueberry, rosemary, salted maringue and white
chocolate

468 KR (ord. price 473KR)

WINE1

Les Oliviers Chardonnay.

1 Glass to Starter

The Cloud Factory, Sauvignon Blanc.

1 Glass to main course

Moscatel de Setubal, Portugal

4CL for dessert

226KR

WINE2

Blason De Bourgogne Macon

1 Glass to Starter

Jurtschitsch Riesling

1 Glass to main course

Port wine, Sandemans vita

4CL for dessert

269kr

THREE COURSE MENU 4

(Vegetarian menu, available for vegan)

Bet Salad

Dill mayonnaise, spice cheese, chips

Roasted cauliflower, grated parmesan cheese, seeds
Served with a salad of tomato, soured endive, fennel,
tarragon emulsion and olive spiced fresh potatoes

Rhubarb and elderberry

Raspberry sorbet, strawberries, almond

399 kr (ord. price 407KR)

*Contains gluten*contains lactose * * contains gluten and lactose* * *
are you allergic? Ask the staff and we will help you*

SPARKLING WINE

Charles De F re, Blanc De blanc, Brut.France

Piccolo (20 cl) 85:-/ Bottle 309:-

Champagne Lanson Black Label. France

Bottle 895:-

Franschoek Cellar Brut Ros . South Africa

Glass 85:-/bottle 309:-



WHITE WINE

Les Oliviers Chardonnay. France

Fresh and soft with a taste of tropical fruit.

Glass 84:-/bottle 299:-

The Cloud Factory, Sauvignon Blanc. Nz

Dry, fresh, very elderberry and gooseberry in the aftertaste.

Glass 89:-/bottle 339:-

Rocca Sveva Pinot Grigio Garda. Italy

Dry and fresh with a taste of pear, herbs.

Glass 93:-/bottle 359:-

Jurtschitsch Riesling, Kamptal. Austria

Dry and fresh, lovely green in tone.

Glass 119:-/bottle 489:-

Franschoek Cellar, Chenin Blanc. South Africa

Dry soft mellow, tints of yellow melon and apples

Glass 88:-/bottle 322:-

Sankt Anna Riesling, Pfalz. Germany

Druvig flavour with a hint of pear and citrus.

Glass 93:-/bottle 359:-

Blason De Bourgogne Macon. France

Dry, youthful, hints of yellow apples and herbs.

Glass 99:-/bottle 379:-

ROS  WINE

Les Oliviers, Grenache, Cinsault Ros . France

Glass 84:-/bottle 299:-

Franschoek Cellar Brut Rose '. South Africa

Glass 89:-/bottle 309:-

J.P. chent Ros 

Piccolo (18, 7CL) 89:-/bottle

RED WINE

Les Oliviers, Merlot. France

Fruity and flavorful with notes of blueberry, pepper and menthol.

Glass 84:-/bottle 299:-

Nobel Vines The One. United States

Rich, flavorful, very black currant in the scent.

Glass 105:-/bottle 395:-

Musella Ripasso. Veneto Italy

Medium-bodied with little buoyancy.

Glass 119:-/bottle 489:-

Franschoek Cellar, Shiraz. South Africa

Medium-bodied, berry with herbs in the aftertaste.

Glass 88:-/bottle 322:-

BEER/CIDER

Grolsch 50cl

94SEK

Budvar

76SEK

High Coast 50cl

76SEK

J mtlands IPA 33cl

69SEK

Staropramen 33cl

69SEK

Bavaria 25cl

45SEK

J dra l, Vetefan

72SEK

J dra l, IPA

75SEK

R   Organic IPA

75SEK

Pear cider 33cl

69SEK

Soft drinks, Mineral water 33 cl 36 SEK

Coca Cola

Coca Cola Zero

Fanta

Sprite

-----33cl 34 SEK

Loka Natural

Loka Citron

Beer

Trocadero

Orange Juice

NON-ALCOHOLIC

Staropramen 33cl

42 SEK

Eriksberg Lager 33cl

42 SEK

Sigtuna Napa Pale Ale 33cl

46 SEK

Apple juice from Kullamust 25cl

42 SEK

Sparkling Apple/Pear 37, 5cl

79 SEK

White Berry Drink Sparkling 33cl

42 SEK

Black currant juice 33cl

42 SEK

NON-ALCOHOLIC WINE

Red wine, Natureo

glass 53:-/bottle 189:-

White wine, Natureo

Glass 53:-/bottle 189:-



LIQUEUR 22 SEK/CL

Amaretto
Baileys
Calvados
Cointreau
Grappa
Drambuie

Kahlua
Liqueur 43
Sambuca
Seve Fournier
Southern Comfort
Strega

COGNAC/ROME

Grönstedts * * * (3 Stars)	22 SEK/CL
Grönstedts Monopole	24 SEK/CL
Remy Martin VSOP	28 SEK/CL
Martell VS	24 SEK/CL
Rome Zacapa	45 SEK/CL
Rome Diplomatico	28 SEK/CL
Rome "The Kraken"	24 SEK/CL

WHISKEY

Famous Grouse	22 SEK/CL
Ballantines	22 SEK/CL
Bowmore, Talisker	31 SEK/CL
Oban, Lagavulin, Laproaigh	29 SEK/CL
Mackmyra Swedish Oak	29 SEK/CL

AKVAVIT 22 SEK/CL

O. P Andersson
Skåne
Aalborg
The elder of Halland
Old Norrlands
Läckö
Manor
Bäska drops



DRINKS 26 SEK/CL

Mojito

Rum, mint, sugar syrup, Sprite, lime

Captain Morgan

Dark-spicy rum, Coca Cola, lime

Battles

Bacardi Razz, Bacardi Lemon. Sprite, Lemon

White Russian

Absolut Vodka, Kahlua, milk

Mackmyra Jin & Tonic 32 SEK/CL

COFFEE DRINKS 26 SEK/CL

Coffee Amaretto

Amaretto, coffee, cream

Coffee Karlsson

Baileys, Cointreau, Coffee, cream

Irish Coffee

Whiskey, coffee, brown sugar, cream

Coffee Hasse

Hasselnöttslikör, coffee, cream



DESSERTS

Caramel panna cotta *** 99:-
Blueberry, rosemary, salted maringue, white chocolate

Warm cloudberry jam *** 92:-
Vanilla ice cream, whipped cream, biscuit

Milk Chocolate Mousse *** 105:-
Sea buckthorn sorbet, sea buckthorn curd, baked chocolate

Rhubarb and elderberry 99:-
Strawberry sorbet, strawberries, almonds



DESSERT WINE 18 SEK/CL

Moscatel De Setubal. Portugal

Concentrated and fruity with inlag of dried apricots, raisins and orange blossom.

Red Port. Portugal

Relatively mellow and quite fiery taste with hints of dried fruit and nuts.

White port. Sandemans. Portugal

Harmony between natural dryness, fruit tones and a hint of sweetness.

Snacks

Cashew, roasted with chili 39kr
Root vegetable chips 39KR

Products from Axmar Brygga

Dill oil with dill 79KR
Perfect to add over the salad or as flavoring to the own Dillmajonnäsen.

Forest Honey, English park, Axmar Bruk 350g 85KR
Made av Bruksboden in Axmar

CHILDREN'S DESSERTS

Pancake *** 69:-
Jam, whipped cream

Pirate ice cream *** 47:-
Biscuit, whipped cream, caramel sauce



DRINKS 26 SEK/CL

Mojito

Rum, mint, sugar syrup, Sprite, lime

Captain Morgan

Dark-spicy rum, Coca Cola, lime

Battles

Bacardi Razz, Bacardi Lemon. Sprite, Lemon

White Russian

Absolut Vodka, Kahlua, mJÖlk

Mackmyra Jin & Tonic 32 SEK/CL

COFFEE DRINKS 26 SEK/CL

Coffee Amaretto

Amaretto, coffee, cream

Coffee Karlsson

Baileys, Cointreau, Coffee, cream

Irish Coffee

Whiskey, coffee, brown sugar, cream

Coffee Hasse

Hasselnötslikör, coffee, cream



AXMAR JETTY HAVSKROG 61 ° 2 ' 55 "N 17 ° 9 ' 34" E
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