

# Three course menu

## THREE COURSE MENU 1

### **Axmarröra \*\*\***

Salad, lemon dressing, grilled garlic bread

### **Fried witch fillet \*\*\***

Mushrooms, shrimp, seafood sauce and white wine sauce. Served with lobster glaze and pressed potato

### **Warm cloudberry jam \*\*\***

Vanilla ice cream, whipped cream, biscuit  
405:- (regular price 425:-)

## THREE COURSE MENU 2

### **Seafood salad with shrimp and crayfish \*\*\***

Bacon, pine nuts, almonds, croutons

### **Catch of the day \*\*\*** (ask your waiter / waitress)

pork, beets, capers and butter-laced potatoes

### **Crème brûlée \*\***

Marinated pear, yozo, cardamom ice cream  
432:- (regular price 450:-)

## THREE COURSE MENU 3

### **Smoked deer**

Horseradish, beet, egg yolk, pickled mustard, chips, onions, capers

### **Pork belly \*\***

Dill pesto, parsley root, lentil porridge, pickled cabbage root, cucumber and apple sauce

### **Caramel pannacotta \*\***

Raspberry jam, salted almond, licorice foam  
447:- (regular price 460:-)

## THREE COURSE MENU 4

(Vegetarian menu, also goes vegan)

### **Beets**

Salad, lemon dressing, spice cheese

### **Parsley root**

Dill pesto, grilled mushrooms, green lentils, pickled cucumber and nutty rapeseed

### **Poached pear \*\***

Oatmeal, vanilla ice cream  
412:- (regular price 424:-)

\* Contains gluten

\*\* Contains lactose

\*\*\* Contains gluten and lactose

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

## APERITIF

**Mojito, Lime & Mint** 112:-

**Raspberry, Tonic, Vodka** 112:-

**Mackmyra Gin & Tonic** 34:- / cl

**Aperol Spritz** 112:-

**Sparkling wine;**

**Charles De Fère Blanc de Blanc, Piccolo** 20 cl 89:-

**Moët & Chandon, Brut Impérial, Champagne**

**Piccolo** 20 cl 240:-

**Non-alcoholic:**

**Raspberry, Mint, Tonic** 86:-

**Mojito, Lime & Mint** 86:-

**Sparkling wine; Piccolo** 20 cl 79:-

**WINE PACKAGE 1** 250:-

**Les Oliviers Chardonnay.**

1 glass for the starter

**The Cloud Factory, Sauvignon Blanc.**

1 glass for the main course

**Moscatel de setubal, Portugal**

4 cl for dessert

**WINE PACKAGE 2** 292:-

**Blason De Bourgogne Macon, chardonnay**

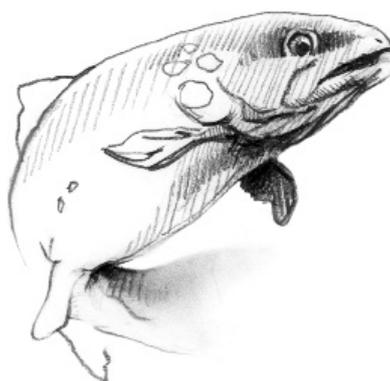
1 glass for the starter

**Jurtschitsch Riesling**

1 glass for the main course

**Port vin, Sandemans vita**

4 cl for dessert



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61° 2' 55" N 17° 9' 34" E

# Summer menu 2020

## STARTERS

**Whole shrimp\*** 115:-

Aioli, grilled garlic bread

**Axmarröra** (Crayfish and surimi salad) \*\*\* 102:-

Salad, lemon dressing, grilled garlic bread

**Smoked deer** 112:-

Horseradish, beet, egg yolk, pickled mustard, chips, onion, capers

**Seafood salad with shrimp and crayfish \*\*\*** 109:-

Bacon, pine nuts, almonds, croutons

**Sea deli \*\*\*** 129:-

3 types of herring: pickled, mustard, Kusö, potatoes, sourdough cracker, butter, spice cheese, cured salmon, dill pesto, horseradish

**Beets** 109:-

Salad, lemon dressing, spice cheese

**Smoke box\*** 144:-

Smoked prawns, charred with saffron remoulade, egg yolk, onion cream and smoked cod tarts with mustard and dill

## MAIN COURSES

**Baked root vegetables** 195:-

Pumpkin seeds, tomato sauce and aioli

**Parsley root** 205:-

Dill pesto, grilled mushrooms, green lentils, pickled cucumber and nutty rapeseed

**Catch of the day \*\*\*** (ask your waiter / waitress) 229:-

pork, beets, capers and butter-laced potatoes

**Fried cod with shrimp \*\*** 279:-

Kusö sauce flavored with caviar, onion and trout. Serve with pressed potato

**Low tempered sirloin** 299:-

Dragon foam, sour cabbage, pepper sauce, black potato

**Meat balls \*\*\*** 179:-

Cream sauce, lingonberry, cucumber and potato puree

**Pork belly** 249:-

Dill pesto, parsley root, lentil porridge, pickled cabbage root, cucumber and apple sauce

## CLASSICS ON AXMAR BRYGGA

**Grilled salmon \*\*** 232:-

Creamy vegetables and seafood sauce

**Fried witch fillet \*\*\*** 232:-

Mushrooms, shrimp, seafood sauce and white wine sauce

**Skipper Dinner \*\*\*** 232:-

Salmon, witch, cod, roasted pepper, mushroom, seafood sauce, shrimp

Bryggans classic fish dishes are topped with lobster glaze and served with pressed potatoes

## CHILDREN'S MAIN COURSES

**Meat balls \*\*\*** 79:-

Cream sauce, lingonberry jam and potato puree

**Grilled salmon \*\*** 99:-

Dragon hollandaise and potato puree

## DESSERT

**Caramel panna cotta \*\*** 99:-

Raspberry jam, salted almond, licorice foam

**Crème brûlée \*\*** 112:-

Marinated pear, yozo, cardamom ice cream

**Warm cloudberry jam \*\*\*** 94:-

Vanilla ice cream, whipped cream, biscuit

**Poached pear \*\*** 110:-

Oatmeal, vanilla ice cream

## CHILDREN'S DESSERT

**Pancake \*\*\*** 69:-

Jam, cream

**Pirate Ice Cream \*\*\*** 52:-

Biscuit, cream, caramel sauce



## ARCHIPELAGO PLATE



**Deli box\*\*\*** 224:- (regular price 273:-)

**Three types of herring:** onion, mustard and Kusössill with spice cheese, butter, sourdough cracker, fresh potatoes, onions and chives.

**Smoked shrimps** with lemon.

**Smoked char** with saffron remoulad.

**Salmon dug** with dill pesto, horseradish and pickled carrot.

**Egg yolk cream** with onion cream and dill.

**Tartar** on smoked cod with mustard and dill.

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