

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

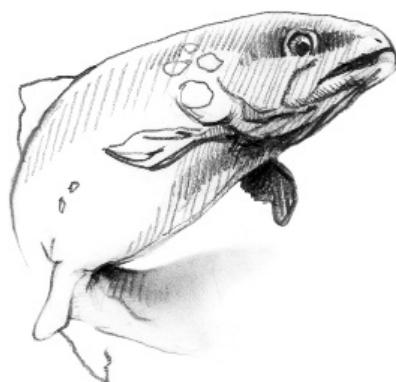
1 glass for the starter

Jurtschitsch Riesling

1 glass for the main course

Port vin, Sandemans vita

4 cl for dessert



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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