# Spring Menu 2024

# **STARTERS**

### **Axmar Spread \*\*\***

149:-

Our unique seafood spread including seasoned crayfish tails, salad, and lemon dressing. Served with grilled garlic bread. (Leth Grüner Veltliner 449/115) (Oppigårds IPA 99:-, Herrgårds akvavit 5 cl 120:-)

#### Tofu Skagen \*

129:-

Salad, lemon dressing, and grilled Focaccia with garlic. Vegan.

(Patriarche Chablis Cuvée 649/169)

## Whole Shrimp \*\*\*

159:-

Aioli and grilled garlic bread. (Marcel Hugg Riesling Réserve 505/135)

# 169:-

# **Lumpfish Roe**

Whipped smetana, red onion, lumpfish roe, lemon and root vegetable chips.

(Charles de Fère Blanc de Blancs Brut 399:-/105)

### Axmar Pier Herring Platter \*\*\*

149:-

Three types of herring, crème fraiche, red onion, crispbread, Västerbotten cheese, and boiled potatoes. (Carpenter Erik's Hunter Pilsner, Helsinge Bryggeri 119:-, O.P Anderson 5 cl 125:-)

#### **Axmar Pier Platter \*\***

159:-

Three different charcuteries, cheeses, marmalade, crackers, and marinated olives.

**XL** - for two people (Bolla Ripasso Superiore 555/145) 249:-



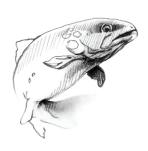
- \* Contains gluten
- \*\* Contains lactose
- \*\*\* Contains gluten and lactose Allergic? Ask the staff for assistance.

61° 2′ 55" N 17° 9′ 34" E





# **MAIN COURSES**



Moule Marinière \*\*

Mussels cooked in white wine served with aioli, levain bread, and parsley.

Optional: Bowl of French fries.

(Patriarche Chablis Cuvée 649/169)

Pan-Seared Brill Fillet \*\*\*

Mushrooms, shrimp, and seafood sauce.
Served with lobster glaze and mashed potatoes.
(Les Oliviers Chardonnay 399/105)

**Grilled Salmon \*** 299:-Grilled salmon with lobster glaze, lemon mayonnaise, and mushrooms. Served with fried root vegetables. (La Capilla Blanco Rueda 585/155)

Oven-Baked Cod Fillet with Shrimp \*\* Sandefjord sauce flavored with trout roe. Served with mashed potatoes. (Patriarche Chablis Cuvée 649/169)

Captain's Dinner \*\*\*
Lax, rödtunga, torsk, rostad paprika, svamp, skaldjurssås och hummerglaze.
Serveras med pressad potatis.
(Les Oliviers Chardonnay 399/105)

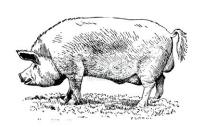
Axmar Pier Schnitzel \* 289:-Swedish farm pork, red wine sauce, tarragon mayonnaise, pickled cabbage salad, and fried potatoes. (Big Top Zinfandel 469/125)

**Slow-Roasted Beef Sirloin**Tarragon mayonnaise, pickled cabbage, peppercorn sauce. Served with fried potatoes. (Bolla Ripasso Superiore 555/145)

**Grilled Tempeh (Vegan)** \*\*\*
Traditional Indonesian dish made from cooked soybeans. Served with red wine sauce, root vegetables, roasted seeds, and fried potatoes. (Big Top Zinfandel 469/125)



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289:-

349:

349:-

229:-



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# **DESSERTS**

# **SWEET & GOOD AFTER FOOD**



**Ice Cream with Warm Cloudberries \*\*\*** 135:-Vanilla ice cream, homemade wafer, and cream.

**Key Lime Pie style \*\***Lime cream, digestive crumbs, and cream.

**Crème brûlée \*\***The classic with vanilla custard, caramelized sugar crust, and mixed berries.

**Strawberry Sorbet**Coconut flakes, elderflower foam, raspberry crunch (vegan).

**Axmar Pier Truffles \*\***Two homemade chocolate truffles with cream.

199:-

**Forest Treat \*\***Two homemade chocolate truffles with cream, coffee or tea, and 4 cl rum.



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# CHILDREN'S MENU

# **KIDS' MAIN COURSE**

Schnitzel \*

99:-

Axmar Pier schnitzel with tarragon mayonnaise and French fries.

**Grilled Salmon** 

109:-

Lemon mayonnaise, boiled potatoes, and lemon wedge.

Pancakes \*\*\*

89:-

Three pancakes with jam and cream. Extra pancakes 25:-/st



# **KIDS' DESSERT**

**Pirate Ice Cream** \*\*\*
Vanilla ice cream, chocolate sauce, and meringue.



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# Axmar Three-Course Menu

# Choose between the following options:

### **STARTER**

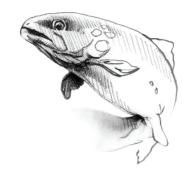
# **Axmar Spread \*\*\***

Salad, lemon dressing, and grilled garlic bread.

Alternatively

# **Axmar Pier Herring Platter \*\***

Three types of herring, crème fraiche, red onion, sourdough crispbread, Västerbotten cheese, and boiled potatoes.



# **MAIN COURSE**

### Oven-Baked Cod Fillet with Shrimp \*\*

Sandefjord sauce flavored with trout roe. Served with mashed potatoes.

Alternatively

#### **Axmar Pier Schnitzel \***

Swedish farm pork with red wine sauce, tarragon mayonnaise, pickled cabbage salad, and fried potatoes.

# **DESSERT**

#### Warm Cloudberries \*\*\*

Vanilla ice cream, whipped cream, and wafer.

Alternatively

#### Crème brûlée \*\*

The classic with vanilla custard, caramelized sugar crust, and mixed berries.



(regular price 573:-)

**Wine recommendations** - see menu Starters and Main Courses.

The menus above cannot be combined with other dishes.



\*\* Contains lactose

\*\*\* Contains gluten and lactose

Allergic? Ask the staff for assistance.







# Axmar Two-Course Menu

# Lunchtip at 13.00-16.00

# **STARTER**

## Axmar Spread \*\*\*

Our unique seafood spread including seasoned crayfish tails, salad, and lemon dressing. Served with grilled garlic bread. (Leth Grüner Veltliner 449/115) (Oppigårds IPA 99:-, Herrgårds akvavit 5 cl 120:-)





# **MAIN COURSE**

#### Pan-Seared Brill Fillet \*\*\*

Mushrooms, shrimp, and seafood sauce. Served with lobster glaze and mashed potatoes. (Les Oliviers Chardonnay 399/105)

# Price for complete menu 419:-

(regular price 448:-)

The menu above cannot be combined with other dishes.



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