

Ala carte summer menu 2017 Axmarbrygga Havskrog

Three course offer menu 1

STARTER

Axmar-salad topping on a grilled garlic crouton. Served with herbal oil and lemon dressing.●■

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MAIN COURSE

Sesame breaded pike-perch and grilled fresh fillet of salmon with a creamy gorgonzola sauce, browned mushrooms and homemade fig marmalade. Served with potato strands.●□

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DESSERT

Homemade cheesecake with a taste of lime, covered with fresh berries and raspberry coulis.●■

***Summer offer price for the three course summer menu 1:
399 SEK (ord. price 443 SEK)***

Three course offer menu 2 (recommended by the chef)

STARTER

The captain's secret cargo. Two smoked salmon rolls, with cold smoked Baltic herring and fresh peeled shrimps mousse filling. Served with lobster oil, pesto and a garlic croute.○■

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MAIN COURSE

Fillet of witch, fried in butter in a freshly whipped Riesling and lobster crème sauce, with mushrooms and hand-peeled shrimps, covered with a tasty shellfish glaze. Served with potato strands.●□

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DESSERT

Our delicious crème brûlée. Served with sorbet of the day and caramelized almonds.■

***Summer offer price for the three course summer menu 2:
425 SEK (ord. price 467 SEK)***

Three course offer menu 3

STARTER

Gulf of Bothnia tapas. Several kinds of herring and cured Baltic herring, whitefish roe, whipped crème fraiche, red onions, Swedish aged cheese, and beaten shellfish butter, served with crispbread.○□

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MAIN COURSE

Grilled fillet of halibut in a freshly whipped Chablis sauce, served with grilled oyster mushrooms, and topped with a delicious Café de Paris buttermix and deep fried parsley. Served with potato strands.○□

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DESSERT

White chocolate pannacotta and raspberry foam.■

***Summer offer price for the three course summer menu 3:
465 SEK (ord. price 513 SEK)***

Ala carte summer menu 2017 Axmarbrygga Havskrog

Starters

Axmar-salad topping on a grilled garlic crouton. Served with herbal oil and lemon dressing.●■ 99 SEK

Green asparagus soup with hand-peeled shrimps. Served with a garlic crouton.○□ 99 SEK

Carpaccio consisting of a piece of cured leg of veal served on a bed of arugula, dressed with a herbal vinaigrette. Served with fig marmalade, Parmesan cheese and cashew nuts.○□ 109 SEK

Gulf of Bothnia tapas. Several kinds of herring and cured Baltic herring, whitefish roe, whipped crème fraiche, red onions, Swedish aged cheese, and beaten shellfish butter, served with crispbread.○□ 109 SEK

The captain's secret cargo. Two smoked salmon rolls, with cold smoked Baltic herring and fresh peeled shrimps mousse filling. Served with lobster oil, pesto and a garlic croute.○■ 139 SEK

Main courses

Special summer offer

Grilled fresh fillet of salmon arranged on a bed of a vegetable julienne, stewed in wine and cream, in a crayfish sauce, covered with a lobster glaze.○□
Summer offer price 199 SEK (ord. price 229 SEK)

Fillet of witch, fried in butter in a freshly whipped Riesling and lobster crème sauce, with mushrooms and hand-peeled shrimps, covered with a tasty shellfish glaze.●□
Summer offer price 199 SEK (ord. price 249 SEK)

Sesame breaded pike-perch and grilled fresh fillet of salmon with a creamy gorgonzola sauce, browned mushrooms and homemade fig marmalade. Served with potato strands.●□
Summer offer price 215 SEK (ord. price 245 SEK)

Grilled fillet of halibut in a freshly whipped Chablis sauce, served with grilled oyster mushrooms, and topped with a delicious Café de Paris buttermix and deep fried parsley.○□
Summer offer price 279 SEK (ord. price 309 SEK)

Whole fried, tenderized fillet of beef with roasted, glazed roots, two tasty sauces and potatoes au gratin.○□
Summer offer price 259 SEK (ord. price 289 SEK)

Our Baltic herring, fried on a stone slab stuffed with mustard, horseradish and dill. Served with lingonberries, mixed in sugar, a piquant sauce and puréed potatoes.●□ 135 SEK

Grilled fresh fillet of salmon served with green asparagus, fried in butter, and basil foam, covered with a good truffle hollandaise sauce and roasted cashew nuts.●□ 209 SEK

Captain's dinner. Grilled salmon, witch fried in butter, grilled halibut, fresh shrimps, champignons and sweet pepper rilletes, served in a warm shellfish liaison.○□ 225 SEK

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All fish main courses above, except for the fillet of beef and the Baltic herring are served with potato strands.

Main courses (cont.)

For those who would prefer our cold-buffet as a main course, we recommend our "Archipelago", which delicately presents everything the Axmarbrygga's Swedish cold-buffet has to offer. Our "Archipelago" contains the following:

Herring, Axmar-salad topping, Whitefish roe, Shrimps,
Cured Baltic herring, Swedish ripe cheese, Smoked salmon,
Swedish tomato tzatziki, Fish pâté, Cooked potatoes.

"Archipelago" (main course). □ 199 SEK

Grilled breast of chicken with vegetables cooked in cream. Served with bacon-beaten potato purée. ○ □ 199 SEK

Vegetarian lasagna, consisting – among other ingredients – of a tomato concassé, aubergine and zucchini, served on a bed of a herb-marinated salad. ● ■ 185 SEK

Desserts

Vanilla ice cream, served with a homemade crispy biscuit, warm cloudberry jam and whipped cream. ○ ■ 89 SEK

White chocolate pannacotta and raspberry foam. ■ 95 SEK

Homemade cheesecake with a taste of lime, covered with fresh berries and raspberry coulis. ● ■ 99 SEK

Our delicious crème brûlée. Served with sorbet of the day and caramelised almonds. ■ 99 SEK

Childrens' menu

Childrens' main courses

Fish fingers, and puréed potatoes. ● □ 69 SEK

Pasta with minced meat sauce. ● 69 SEK

Pancake with jam. ○ □ 69 SEK

Grilled fresh fillet of salmon with hollandaise and puréed potatoes. ○ □ 99 SEK

Childrens' dessert

Ice cream, with caramel sauce. ○ ■ 45 SEK

Wine package

Chez Paulette Grenache Blanc, France – 1 glass to the starter

Friedrich-Wilhelm-Gymnasium Schiefer Riesling Trochen, Germany – 1 glass to the main course

Moscatel de Setúbal, Portugal – 4 cl to the dessert

Spring wine package: 219 SEK

- Contains gluten and is not available gluten free
- Contains gluten, but is available gluten free
- Contains lactose and is not available lactose free
- Contains lactose, but is available lactose free

White wine

Chez Paulette Grenache Blanc. France.
Glass 77:-/Bottle 299:-

Friedrich-Wilhelm-Gymnasium Schiefer Riesling Trocken.
Germany.
Glass 79:-/Bottle 309:-

Bourgogne Chardonnay Les Ursulines. France.
Glass 89:-/Bottle 359:-

Topf Grüner Veltliner Strassertal. Austria.
Glass 94:-/Bottle 369:-

Pazo Cilleiro Albariño. Spain.
Bottle 399:-

Chablis Bouchard Aïne & Fils. France.
Bottle 469:-

Alcohol-free white wine: Natureo Torres. Spanien.
Glas 47:-/Bottle 175:-

Rosé

Chez Paulette Grenache Rosé. Frankrike.
Glass 77:-/Bottle 299:-

Red wine

Chez Paulette Grenache Rouge. Frankrike.
Glass 77:-/Bottle 299:-

OPI Mascota Cabernet Sauvignon. Argentina.
Glas 79:-/Bottle 299:-

Bouchard Aïne & Fils Pinot Noir. Frankrike
Glass 89:-/Bottle 359:-

I Castei Ripasso. Italien.
Glass 99:-/Bottle 395:-

Alcohol-free red wine: Fre Premium Red. USA.
Glass 47:-/Bottle 175:-

Sparkling wine

Charles De Fére Cuvée Jean-Louis Blanc De Blancs Brut. France.
Bottle 299:-/Small bottle (20 cl) 85:-

Champagne

Lanson Black Label. France.
Bottle 895:-

Long drinks

24 SEK / cl

Axmarbryggas special drink: Absolut Pears, Fruit soda, lime juice.

Captain Morgan: Dark spicy rum, Coca Cola, lime juice.

Great Battle at Sea: Bacardi Razz, Bacardi Lemon, lemon juice, Fruit soda.

Easy Breeze: Absolut Ruby Red, cranberry juice.

Sea Breeze: Pear brandy, Absolut Pears, Ginger Ale.

Alcoholic-free drink

49 SEK

Cocktails

24 SEK / cl

Cosmopolitan: Absolut Citron, Cointreu, cranberry juice.

Dry Martini: Gin, Vermouth.

Coffee drinks

24 SEK / cl

Axmarbryggas special coffee drink: Pear brandy, Grand Marnier, cream.

Coffee Karlsson: Baileys, Cointreau, cream.

Irish Coffee: Paddys, coffee, brown farin sugar, cream.

Kaffelico: Frangelico, kaffe, grädde.

Liqueurs

22 SEK/cl

Amaretto	Kahlua
Baileys	Kapten Löjtnant
Calvados	Liqueur 43
Cointreau	Sambuca
Grappa	Seve Fournier
Drambuie	Southern Comfort
Grand Marnier	Strega

Cognac

Grönstedts *** (3 Stars)		22 SEK/cl
Grönstedts Monopole	Martell VS	24 SEK/cl
Carnus VSOP	Remy Martin VSOP	28 SEK/cl

Armagnac

Delord 1996		78 SEK/cl
Delord 1982		48 SEK/cl

Dessert wine, Port and Punsch

Carlshamns Flaggpunsch	Red Port (red port)	17 SEK/cl
Sandemans (white port)		
Moscatel de Setúbal		19 SEK/cl

Whiskey

Mor		23 SEK/cl
Jameson	Famous Grouse	22 SEK/cl
Bowmore	Talisker	31 SEK/cl
Oban	Lagavulin	29 SEK/cl

Mackmyra Swedish Whiskey:

Mackmyra Brukswhisky		29 SEK/cl
Mackmyra Första utgåvan		39 SEK/cl
Mackmyra Special 03	Mackmyra Special 04	50 SEK/cl
Mackmyra Special 05	Mackmyra Special 06	50 SEK/cl

Drams/liquor

Gammal Norrlands Akvavit	Läckö Slottsaquavit	22 SEK/cl
Hallands Fläder	O.P. Anderson	
Herrgårds Aquavit	Skåne Akvavit	
Aalborgs Jubileum	Gammeldansk	
Absolut Citron	Fernet Branca	
Absolut Kurant	Jägermeister	
Absolut Vodka	Linje Akvavit	
Bäska droppar		

Beer (lager)

Eriksberg (50 cl)	Zeunerts Merke (50 cl)	68 SEK
Högakusten (50 cl)		71 SEK
Staropramen (33 cl)		60 SEK

Medium-light beer (lager)

Carlsberg (3,5%) (33 cl)		49 SEK
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Cider

Sommersby Pärön (33cl)		53 SEK
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Soft drinks, mineral water and Swedish "light lager beer"

32 SEK

Pepsi Cola (33 cl)	Pepsi Max (33 cl)
Ramlösa naturell (33 cl)	Ramlösa citron (33 cl)
Cranberry juice	Zingo (33 cl)
7 Up (33 cl)	Sugar soda (33 cl)
Orange juice	Apple juice
Carlsberg Non Alcoholic (33 cl)	Pripps Blå lättöl (33 cl)

Coffee/tea

29 SEK