

# ***Ala carte summer menu 2017 Furuviks Brygga***

## ***Three course offer menu 1***

### STARTER

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

\* \* \*

### MAIN COURSE

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. 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:  
389 SEK (ord. price 427 SEK)***

## ***Three course offer menu 2***

### 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

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:  
399 SEK (ord. price 453 SEK)***

## ***Three course offer menu 3***

### 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

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:  
489 SEK (ord. price 543 SEK)***

# Ala carte summer menu 2017 Furuviks Brygga

## Starters

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

Freshly enriched lobster crème soup laced with Cognac. Served with fresh shrimps, whitefish roe and dill and also aioli and a garlic croute. ●■ 115 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. ○□ 115 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 239 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. Served with potato strands. ○□  
*Summer offer price 279 SEK (ord. price 309 SEK)*

Whole fried, tenderized fillet of Swedish 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 Swedish beef, the Baltic herring and the lime- and lemongrass cured gravlax 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

- 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 299:-

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

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

**Alvarinho Pouco Comum.** Portugal.  
Bottle 399:-

**Bouchard Aïné & Fils Chablis.** France.  
Bottle 469:-

**Alcohol-free white wine:** Natureo Torres. Spain.  
Glass 47:-/Bottle 175:-

## Rosé

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

## Red wine

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

**OPI Mascota Cabernet Sauvignon.** Argentina.  
Glass 79:-/Bottle 309:-

**Bouchard Aïné & Fils Pinot Noir.** France  
Glass 89:-/Bottle 359:-

**I Castei Ripasso.** Italy.  
Glass 99:-/Bottle 395:-

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

## Sparkling wine

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

## Champagne

**Lanson Black Label.** France.  
Bottle 895:-

**Long drinks** 26 SEK/cl

**Furuviks Brygga's Sunrise:** Vodka, Passoa, orange juice  
**Lennart:** Xanté Poire au Cognac, Sprite, lime juice  
**Cape Cod:** Vodka, cranberry juice

**Cocktails** 26 SEK/cl

**Dry Martini:** Gin, Vermouth  
**White Lady:** Gin, Cointreau, lemon juice  
**Cosmopolitan:** Absolute citron, Cointreau, cranberry juice

**Coffee drinks** 26 SEK/cl

**Irish Coffee:** Whiskey, brown sugar, coffee, cream.  
**Kaffe Karlsson:** Baileys, Cointreau, coffee, cream.

**Alcoholic free drink** 58 SEK

**Liqueurs** 21 SEK/cl

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

## Cognac

Grönstedts *** (3 Stars)		23 SEK/cl
Grönstedts Monopole	Martell VS	25 SEK/cl
Carnus VSOP	Remy Martin VSOP	29 SEK/cl

**Port, Punsch & Sherry** 16 SEK/cl

Carlshamns Flaggpunch	Offley Porto (white port)	
Grådask (red port)	Red Port (red port)	
Harvey's Bristol Cream (sherry)		20 SEK/cl

## Whiskey

Famous Grouse	Tullamore Dew	23 SEK/cl
Stewart's whisky		23 SEK/cl
Bowmore	Talisker	33 SEK/cl
Oban	Lagavulin	31 SEK/cl

*Mackmyra svensk whisky (Mackmyra Swedish whiskey):*

Mackmyra Brukswhisky		29 SEK/cl
Mackmyra Första utgåvan		39 SEK/cl
Mackmyra Special 03	Mackmyra Special 04	49 SEK/cl
Mackmyra Special 05	Mackmyra Special 06	49 SEK/cl
Mackmyra Special 07		49 SEK/cl

## Drams/liquor

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

## Beer (lager)

Mariestad (50 cl)		72 SEK
Bulldog India Pale Ale (33 cl)		69 SEK
Heineken (33 cl)	Wisby Pils (33 cl)	63 SEK
Bistro Lager (33 cl)		59 SEK

## Cider

Briska Pärön	Briska Rosécider	62 SEK
Briska Rosécider Alkofri		42 SEK

**Soft drinks, mineral water and Swedish "light lager beer"** 32 SEK

Coca Cola (33 cl)	Loka Naturell (33 cl)	
Coca Cola Light (33 cl)	Sprite (33 cl)	
Fanta (33 cl)	Spendrups Lättöl (33 cl)	
Loka Citron (33 cl)		
Mariestads Non Alcoholic (33 cl)		35 SEK

**Coffee/tea** 29 SEK