

Ala carte autumn 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

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.●□

* * *

DESSERT

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

***Autumn offer price for the three course summer menu 1:
399 SEK (ord. price 433 SEK)***

Three course offer menu 2

STARTER

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.○□

* * *

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.●□

* * *

DESSERT

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

***Autumn offer price for the three course summer menu 2:
419 SEK (ord. price 463 SEK)***

Three course offer menu 3

STARTER

Freshly enriched lobster crème soup laced with Cognac. Served with fresh shrimps, whitefish roe and dill and also aioli and a garlic croute.●■

* * *

MAIN COURSE

Deer fillet with roasted, glazed roots, two tasty sauces and potatoes au gratin.○□

* * *

DESSERT

White chocolate pannacotta and raspberry foam.■

***Autumn offer price for the three course summer menu 3:
455 SEK (ord. price 505 SEK)***

Ala carte autumn 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.○□ 115 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

Main courses

Special autumn 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. Served with potato strands.○□
Autumn 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. Served with potato strands.●□
Autumn offer price 209 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.●□
Autumn offer price 215 SEK (ord. price 245 SEK)

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

Deer fillet with roasted, glazed roots, two tasty sauces and potatoes au gratin.○□
Autumn offer price 265 SEK (ord. price 295 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. Served with potato strands.○□ 225 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

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

Childrens' menu

Childrens' main courses

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 309:-

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 Aïne & Fils Chablis. France.
Bottle 469:-

Alcohol-free white wine: Natureo Torres. Spain.
Glas 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.
Glas 79:-/Bottle 309:-

Bouchard Aïne & 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