

## WELCOME TO OLSSON'S BRYGGA

We are truly grateful that you have chosen our restaurant. This is our menu in english. Just for the fun of it, we have kept the swedish names on our dishes, underneath each name you'll find the description of the dish.

Please, don't hesitate to ask if you have any questions (or if you want to learn the pronunciation of the names).

### STARTERS

#### KANTRADE KRONÄRTSKOCKOR

Artichokes marinated with lavender and shallots. Served with dried summer cherries, tomatoes, pumpkin seeds, oliv oil and flowers  
115 SEK

#### FRÄLSARKRANSEN

Our version of Bouillabaisse, with croutons and rouille  
115 SEK

#### BRYGGANS PILLEMASARE

Beef carpaccio with parmesan, caper, sun-dried tomatoes, pine nuts, arugula and oliv oil  
135 SEK

#### BRÄNNINGENS TATAKI

Seared tuna, spicy crème of wasabi, tart yuzudressing and fresh herbs  
145 SEK

### MAIN COURSES

#### SKOGENS KONUNG

Grilled burger made of minced elk meat. Served with smoked bacon, cheese, tomatoes, pickled onion, lettuce and smoked mayonnaise, on toasted bread and French fries  
185 SEK

#### BRYGGANS RÄKMACKA - our classic

Hand peeled shrimps with lemon mayonnaise served on bread from our local bakery  
185 SEK

#### SMUGGLARN'S SMÖRGÅS

Beef tenderloin with mixed salad, mustard crème, horseradish and egg yolk  
187 SEK

#### VÄRMLÄNSK VEGGO

Vegetarian risotto with asparagus and mushrooms. On top; chips of salsify and herbs  
175 SEK

#### PRIMA PASTA

Pasta as base, mixed with creamy pesto and tasty arugula. Choose your topping from following;

- Feta cheese, olives, sun-dried tomatoes and red onions  
155 SEK
- Smoked salmon with caper and dill  
165 SEK
- Cured ham, pine nuts and goat cheese  
175 SEK

#### INÅT LAND - for the saladlover

Mixed salad with tomatoes, cucumber, red onions, fresh herbs and vinaigrette. Served with focaccia

Choose your topping:

- Feta cheese, olives, croutons, rosemary and lemon

155 SEK

- Smoked salmon with caper and dill

165 SEK

- Cured ham, pine nuts and goat cheese

165 SEK

## MAIN DISHES FROM THE CHARCOAL OVEN AT BRYGGAN

#### TJUUSKYTTENS EXTRA ALLT

Mixed and maximized barbeque-plate with grilled fillet steak, roast beef of lamb and chicken. Served with roasted potatoes and vegetables, chili béarnaise and chips of root crops

Minimum order; 2 persons

345 SEK/person

#### OXFILÉ NISKA

Grilled beef tenderloin, ratatouille, red wine sauce and roasted potatoes

325 SEK

#### ANKBRÖST BREMER

Duck breast, selected vegetables wokked in spicy Sichuan pepper. Served with shiitake, sesame, ginger and orange

285 SEK

#### NIELS G. JENSEN

Lamb fillet marinated in thyme and garlic. Comes with green asparagus, roasted bell pepper, gravy and roasted potatoes

275 SEK

#### BILDSKÖNE BENGTSSENS SHORT RIB BEARNAISE

Grilled short ribs with baked tomatoes, gravy, anise, pepper and bearnaise. For this; pommes frites

265 SEK

#### MAJSKYCKLING PÅ ÖBERGSKANS VIS

Chicken breast flavored with lemon, garlic and herbs. Served with vegetables and potatoes

225 SEK

#### HAMNSJÅRHALLOUMI

Grilled halloumi, vegetables and antiboise. Can also be served as vegan; a burger of chick peas will then replace the halloumi

195 SEK

## MAIN DISHES FROM THE FISHING NET

#### TULLMÄSTAR'NS KUMMEL

Grilled hake with ratatouille and fried herbs, together with a foam of whitewinesauce

245 SEK

#### LÖNNKROGSRÖDING

Fillet of char med vegetables and whitewinesauce. Served with new potatoes

255 SEK

#### TJUVFISKAD RÖDTUNGA

Filled of witch with crawfish, spinach and herbs. Served with new potatoes

275 SEK

## DESSERTS

### PLUNTA & PIPA

Plate of selected cheese with varied side orders  
125 SEK

### RÖDA GUBBAR

Fresh strawberries with organic ice cream, whipped cream and mint leaves  
99 SEK

### HEMKÖRD GRÄDDGLASS

Parfait on lime and mint, with raspberry coulis and fresh berries  
99 SEK

### HUSMORS OSTKAKA

Cheesecake with wild strawberries, meringue and peach  
99 SEK

### GÔTTEGRIS

Chocolate ganache - a sweet chocolate praline  
25 SEK/piece

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## SPECIAL OFFERS

### THREE COURSES

Why not try our three-course-menu? Ask us, and we'll tell you about today's package of starter, main course and dessert  
445 SEK

### TO DRINK

Ask us, and we'll recommend three beverages that suits the three-course-menu  
295 SEK