



BRYGGERIET ÅNGKVARN

G A S T R O P U B

Förrätter/ Starters

Charkuterier serveras med marinerad ost, friterat tunnbröd, oliver & cornichons. Rekommenderas för två./
Charcuterie with marinated cheese, fried flatbread, olives & cornichons. Recommended for two.

229

Palt Black & White med rimmat sidfläsk, hyvlat smör, picklade lingon & blåbär./
Swedish dumplings: **Palt** Black & White with cured pork belly, shaved butter, pickled lingonberries & blueberries.

189

Confiterad **fänkål** smaksatt med apelsin & saffran. Vit bönhummus toppad med
pumpakärnor & rostat chili-vitlökssalt./
Orange & saffron-infused **fennel** confit. White bean hummus topped with pumpkin seeds & roasted chili-garlic salt.

155

Varmrätter/ Mains

Bryggeriets **hamburgare** på högrev eller halloumi med krispsallad, rödlök, Västeråsgurka,
Väddö cheddar & honey mustard sås. Pommes frites & rabarberketchup./
Bryggeriet's **hamburger** of chuck steak or halloumi, served with crisp lettuce, red onion, pickled cucumber,
Väddö cheddar cheese, and honey mustard sauce. Served with French fries and rhubarb ketchup.

279

Marockansk tomatgryta på ugnsbakad **torsk** eller bakad **spetskål** med kikärter, saffran & harrissa.
Toppad med mandel & pommes pinnes. /
Moroccan tomato stew with oven-baked **cod** or roasted **pointed cabbage** with chickpeas, saffron & harissa.
Topped with almonds & shoestring potatoes.

285/269

Klassisk **råbiff** med äggkräm, cornichoner, grov senap, friterad kapris & rödlök.
Serveras med pommes frites & honungs- & senapsmajonnäs./
Classic **steak tartare** with egg cream, cornichons, coarse mustard, fried capers & red onion.
Served with fries & honey mustard mayonnaise.

289

Dessерter

Basque cheesecake med syrlig bärsås./
Basque cheesecake with a tart berry sauce.

109

Sticky toffee pudding med rökt whiskey-vaniljglass./
Sticky toffee pudding with smoked whiskey-vanilla ice cream.

109

Vid allergier prata med våra medarbetare
Speak with our staff if you have allergies.