

DESSERT

Crème brûlée of Bourbon vanilla

served with milk sorbet flavored with lemon balm 179:-

Apple pannacotta

Granny Smithsorbet, cardamon & elderflower 159:-

Grand Marnierflambeed strawberries

Petits madeleines, whipped cream & vanilla ice-cream 189:-

Chocolate truffles

65:-



Sjömagasinet is a cashless restaurant

In case of allergies, please inform your server

SJÖMAGASINET
GÖTEBORG

BY THE GLASS

Champagne and Sparkling

Moët & Chandon Brut Imperial 185:-

Moët & Chandon Brut Imperial rose 185:-

Moët Chandon Grand Vintage 2013 295:-

Delapierre Brut Cava 125:-

White

Chablis St Martin, Domaine Laroche 185:-

Riesling Evidence 2018, Gustave Lorentz 180:-

Sancerre La Reine Blanche Jean Reverdy et Fils 185

Chablis 1:er Cru Domaine Laroche 2018 240:-

Riesling Grand Cru Schlosserg 240:-

Red

L&C Poitou Bourgogne Rouge 175:-

Barbera D' Asti Superior Bricco 175:-

Robert Mondavi Private Selection,
Cabernet Sauvignon 165:-

Villa Antinori 160:-

Rosé

M de Minuty 140:-

Chateau D Esclans Whispering Angel 155:-

Beer

Mellerud draft 40cl 88:-

A Ship full of IPA 94:-

Bulldog Pale Ale 33cl 94:-

Non alcohol

Sparkling OddBird Blanc de Blanc 105:-

Fristorps must 33cl 79:-

Mariestads non-alcoholic beer draft 40cl 59:-

Lemonade 33cl 48:-



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STARTERS

Toast "Sjömagasinet"

shrimps, lobster and Bohus crab with aquavit mayonnaise, vendace roe from Kalix, pickled red onion and Danish rye bread

279:-

Fragrant cognac lobster soup

with butterfried lobster and black root mousseline sourcream, creamy egg, onions, chives and dill

289:-

Spaghettini

Champagne beurre-blanc, cockles, chives

& Oscietre caviar

398:-

White triple "A" asparagus

Mustard hollandaise, crispy smoked sausage, cress &

pickled mustardseeds

249:-



Seafood

with aioli, chili/ginger mayonnaise, 2 kind of cheese and bread

SMALL

Langoustines,
fresh shrimps
and mussels.

445:-

MEDIUM

Langoustines,
fresh shrimps,
mussels, crab claws
and "Fine de Claire"
oysters.

695:-

LARGE

Langoustines,
fresh shrimps,
mussels, crab claws,
1/2 lobster and
Bohus ostron

945:-

» Dill cooked langoustine 79:- /pc

» Fresh shrimps 175gr /day's price

» Crab claws 3 pc/169:-

» 1/2 cooked lobster /335:-

» "Fine de Claire

marennés d'oleron" oysters 3/32:-

SJÖMAGASINET

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SMALL DISHES

Three Danish Smörrebröd

/249:-per piece/98:-

» Roast beef, Dijonnaise, pickles

» Fried dover sole with
remoulade and shrimp

» Salmon, creamy egg, salted cucumber,
dillmayonnaise

Norröna Maatjesherring

sliced potatoe, cream, egg yolk, arrenkha, red
onion, chivesmayonnaise & browned butter

198:-

White "triple A" asparagus

Shakshuka, poaced egg & stracciatella

298:-

MAIN COURSES

Steamed, salted cod loin

chopped egg, browned fresh butter, hand-peeled
shrimp and grated horseradish

445:-

Butterfried filet of turbot

chmpagnesauce, truffled potatoepuré,
green asparagus & spring morels

598:-

Mainated crispy filet of lemonsole

Salsa of tomatoes & samphire, ramps & bearnaise

298:-

Sw. Dryaged sirloin

Greenpeppersauce, tomatoesalad, roast
new-potatoes & gorgonzola

545:-

PLAT DU JOUR

Served from 11:30-14:30 Monday-Thursday

Sea

Butter fried filé of cod with new potatoes, peas, lemon &
browned butter

Land

"Reuben" sandwich, baked beef brisket, cabbage, paprika
dressing & French fries
198:-

Friday:

Midsummer menu



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