
MENYFÖRSLAG

Minimum 8p

Blackened salmon from Fröja

soytapioca, dried fennel, ponzu, wasabimayonnaise, onion & daikon

Beef tenderloin roast with peppercrush & shallots

Haricots verts, Gratin Dauphinoise, baked tomatoe, trufflesauce

Calvadosseasoned applecake

Applecompote, spongecake, cinnamon ice-cream

2.

Toast Sjömagasinet

Local shrimps, langoustines & stone crab, aquavitmayonnaise,
Kalix vendaceroe & pickled onions

Steamed loin of North-sea cod

W chopped egg, brown butter, dill, shrimps & horseradish

Crème brûlée

Tahitivanilla & seasonal fruits



SJÖMAGASINET

GÖTEBORG

MENYFÖRSLAG

3.

Smoked halibut "en fine tranche"

Chivesemulsion, crudité of fennel, cucumber & roast buckwheat

Thymepoached filet of lemon sole

Potatoepuré, smoked pork, pak-choi, sunchokes, troutroe, musselsauce

Chocolateterrine "Manjari" with seasalt

Chocolatecrumble, dried raspberries & raspberrysorbet

Menypris 895:-pp 3 rätter

Premiummenu

Kalix Vendace roe

from Persson brothers in Piteå

buttered toast, chives, sourcream, purple onion

Baked filet of Doversole filled with scallop

Noilly-Pratsauce, lemon, dill, arrenkha & troutroe

Glace au Four

Tahitivanilj och myltade hjortron

1295:-pp

Prices is per person and includes VAT

SJÖMAGASINET
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