

Per Moberg menu 31/10

Moberg:

Mobergs seared diver scallops from Fröya with sauce
hollandaise & troutroe

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Panfried filet of Perch-Pike, puree of fingerling potatoes,
west-coast prawns, horseradish & sauce of dill

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Loin of deer roast with thyme, crème of celeriac, grated Alba
truffles, sauce of chanterelles & juniper seasoned with
Kosta hyttgin

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Applecake, crème Anglaise of Tahitian vanilla

Lobster :

In season Sjömagasinet serves "The black gold" of the sea.
We have collected our most appreciated lobster dishes to be
enjoyed and, of course, also serves lobster "Au Naturelle"

Lobster "Au Naturelle" with sidings

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Gratinated lobster "Thermidor"

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Lobster sautéed with garlic on toast with chanterelles,
autumn truffles & crispy shallots

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Millefeuille of lobster & Dover sole, gratinated lobster sauce

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Veal tenderloin & lobster "Oscar II"

SJÖMAGASINET
GÖTEBORG

