

MENU

Starters

Toast Sjömagasinet

Shrimps, local crab & langoustines in aquavit mayonnaise, bleak roe & pickled onions
369:-

Lobster bisque

Puré of parsnips, sauteed lobstertail, chervil & crispy shallots
389:-

Bleak-roe & crème of fingerling potatoes

Pommes Paille, chives, cress & brown butter
425:-

Seared scallop "Rossini"

Truffles, spinach, foie gras on toast
465:-

Tunacarpaccio

Aioli, capers, anchovies, silver onion & parmesan
295:-

Salad of poached lobster

Asparagus, button mushrooms, avocado, tomatoe & dijonnaise
595:-

Main courses

Steamed loin of cod

Chopped egg, brown butter, prawns & horseradish
535:-

Gratinated filets of Sole "Walewska"

Lobster, truffles, asparagus & lobstersauce
1095:-

Sautéed filet of turbot

Morels, truffle & salsifies, crispy onionrings, sauce of Noilly-prat
798:-

Piece of turbot poached in court-bouillon

Bleak-roe hollandaise, winter vegetables & boulangere potatoes
695:-

Sautéed mignons of monkfish

Dillcroquettes, wintercabbage, tarragon & chicken vinaigrette
595:-

Baked arctic charr

Cucumber, apple, champagne beurre-blanc & troutroe
398:-

Schnitzel of veal

Filled with Mangalica & 36 month Comté,
Petit pois Francaise, black truffles & pommes rissolées.
598:-

250g Wagyu rib-eye

Marinated tomatoes, olives, watercress, French-fries & hollandaise
seasoned with dijonmustard & capers
895:-

Deepfried halloumi cheese

Sunchoke crème & vegetables of the fall
395:-

Seafood

Small

Langoustines
Fresh prawns
Blue mussels
495:-



Medium

Langoustines
Fresh prawns
Blue mussels
Crab claws
Oysters
795:-

Large

Langoustines
Fresh prawns
Blue mussels
Crab claws
Oysters
1/2 European Lobster
1095:-

Served with aioli, Rhode island
sauce & matured cheese

Sjömagasinet's classics

Toast Sjömagasinet

Shrimps, local crab & langoustines in aquavit mayonnaise, bleak roe & pickled onions

Steamed loin of cod

Chopped egg, brown butter, prawns & horseradish

Crème brûlée of Bourbonvanilla

seasons fresh fruits

Classic menu 995 :-

Winepairing 695:-



SJÖMAGASINET

GÖTEBORG

Welcome

Snacks

Gillardeau No 6

Natural

2 st / 149:-

Gillardeau No 6

Green apple, cucumber, jalapeno & green tabasco

2 st / 149:-

Croustades filled with bleak roe

4 st / 149:-



Bottled water

Stenkulla 75cl

75:-

Champagne by glass

Nicolas Feuillate Reserve Exclusive

205:-

Nicolas Feuillate Millésime

Blanc de Blancs

315:-

Bollinger Special Cuvée Brut

395:-



Roe

Sturgeon roe on ice

Oscietre

50g 1295:-

125g 2995:-

Baerii

50g 995:-

125g 1995:-

Served with sour cream,
red onion, lemon and toast

from Mats with staff

SJÖMAGASINET

GÖTEBORG