

LUNCH MENU

Starters

Toast Sjömagasinet

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

Lobster bisque with puré of parsnips

Sauteed lobstertail, chervil & crispy shallots
389:-

Bleak-roe & crème of fingerling potatoes

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

Winter salad

Avokado, parmigiano, confit of cherrytomatoes, beets, roast macadamias & garlic dressing
98:-

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 Lobster
1095:-



Served with aioli, Rhode island sauce & matured cheese

Dessert

Lemonpie

Filled with lemoncrème&mousse, Italian meringue & liquorice ice-cream
198:-

Crème brûlée of Bourbonvanilla

Seasonal fresh fruits
198:-

Black forest chocolatecake

Dark chocolatecrème, cherryjelly, mascarponecrème & cherry ice-cream
249:-

Chocolate truffle

Seasoned Chambord
65:-



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:-

250g Wagyu rib-eye

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

Braised oxcheek

Sauce of Bordeaux, truffled potatoe puré
398:-

Quenelles of turbot

Sauce "Ecrevisse" dillflowers & Danish matured cheese
298:-

Plat du jour

228:-

Business lunch

Winter salad

Avokado, parmigiano, confit of cherrytomatoes, beets, roast macadamias & garlic dressing

Quenelles of turbot

Sauce "Ecrevisse" dillflowers & Danish matured cheese

Chocolate truffle

Seasoned Chambord

Business lunch menu 449:-

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,

Seasonal 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