

MENU

Starters

Toast Sjömagasinet

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

Lobster bisque

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

Bleak-roe from Persson 's in Piteå

Served with classic sidings
425:-

Poached white asparagus AAA

Creamy egg, troutroe, cress & roasted macadamias
365:-

Tartare of beef A 'la Parisienne

Sidesalad & butterfried toast
245:-

Salad of poached lobster

Asparagus, buttonmushrooms, avocado, tomatoe & tartaresauce
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, white asparagus, babypinach & sauce vermouth
798:-

Lobsterstuffed filet of Doversole

Spring vegetables, tarragon & beurre-blanc with three kinds of roe
895:-

Charrgrilled mignons of monkfish

Green asparagus, kohlrabi, ramson & "Sandefjord" sauce
595:-

Filet of Seabass sautéed on the skin with gnocchis

Spring peas, season 's beans & sauce Nage
398:-

Quail stuffed with foie-gras "Ratatouille"

Garlic confit, taggiascha olives, rosemary & sauce of roast garlic
498:-

Filet of beef flambeed in cognac

Green peppersauce, pommes Dauphine & gemsallad
598:-

Deepfried halloumi cheese "Ratatouille"

Gnocchi, spring vegetables & vegetable jus
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

Creme 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:-

Roe

Sturgeon roe on ice

Oscietre

50g 1295:-

125g 2995:-

Baerii

50g 995:-

125g 1995:-

Served with sour cream,
red onion, lemon and toast

Champagne by glass

Nicolas Feuillate Reserve Exclusive

205:-

Nicolas Feuillate Millésime

Blanc de Blancs

315:-

Bollinger Special Cuvée Brut

395:-



from Mats with staff

SJÖMAGASINET

GÖTEBORG