

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 from Persson´s in Piteå

Served with classic sidings
425:-

Winter salad

Avokado, parmigiano, confit of cherrytomatoes, radish, marcona almonds & tartare dressing
98:-

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, babyspinach & sauce vermouth
798:-

Filet of beef flambeed in cognac

Green peppersauce, pommes Dauphine & gemsallad
598:-

Saltimbocca A´la Romana

Served with truffled gnocchis
298:-

Quenelles of turbot

Sauce of mussels with saffron, pastis & leeks
298:-

Plat du jour

228:-

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

Charlotte cake of raspberries

Raspberry sorbet & fresh raspberries
198:-

Creme brûlée of Bourbonvanilla

Seasonal fresh fruits
198:-

Poached rhubarb

Meringue, vanillamousse, rhubarbecoulis & rhubarb sorbet
198:-

Chocolate truffle

Seasoned Kahlua
65:-



Business lunch

Winter salad

Avokado, parmigiano, confit of cherrytomatoes, radish, marcona almonds & tartare dressing

Quenelles of turbot

Sauce of mussels with saffron, pastis & leeks

Chocolate truffle

Seasoned Kahlua

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

Creme 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 Millésieme
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