

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 from Persson 's in Piteå

Served with classic sidings & toast
425:-

Matured Norwegian matjes herring

Purple onion, horseradish, browned butter & creamy egg
295:-

Salade Nicoise with Yurrita tuna

Nice olives, Bay tomatoes, green beans & anchovy-caper dressing
295:-

Chargrilled oysters Gillardeau no:3

Lime, chilisoj & garlicbutter
345:-

Cucumber gazpacho with elderflower & dill

Burrata, marinated cucumber & tomatoes
195:-

Main courses

Steamed loin of cod

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

Gratinated filets of Sole "Walewska"

Lobster, truffles, asparagus & lobstersauce
1095:-

Panfried Dover sole "Belle Meuniere"

Mushrooms, grilled lemon & horseradish
798:-

Chargrilled seabream stuffed with thyme & lemon

Salsa of tomatoe, jalapeno & coriander, garlicbread
495:-

Sautéed filet of turbot

Sautéed chanterelles, grilled green asparagus, champagnesauce with Noilly prat, chervil & tarragon
795:-

Chargrilled halibut

Sautéed beans & petis pois, grilled broccolini, sauce of white port
598:-

Seared chop of Iberico chop

Nice olives, confit of garlic, padrones, grilled gemsalad & chimichurri
398:-

250g Rib-eye from Argentina

Marinated Vikentomatoes, sauce Café de Paris & Pommes Pont Neuf
595:-

Deepfried halloumi cheese

Sauteed summer vegetables, gemsalad & chimichurri
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

Oysters

Fines de Claire

Chiron fils
3 pcs / 98:-

Gillardeau

no:4
3 pcs / 149:-

Oyster of the week



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 pcs / 149:-

Gillardeau No 6

Green apple, cucumber, jalapeno & green tabasco

2 pcs / 149:-

Croustades filled with bleak roe

4 pcs / 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