

LUNCH MENU

Starters

Toast Sjömagasinet

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

Lobster bisque^P

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

Bleak-roe from Persson´s in Kalix

Classic sidings & toast
425:-

Ravioli of chanterelles

Sautéed chanterelles, pancetta, chanterelle broth & black truffles
395:-

French farmhouse paté

Black currants, cornichons & fresh toast
249:-

Sjömagasinet's selection of pickled herrings

Traditional sidings
395:-

Main courses

Steamed loin of cod

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

Gratinated filets of Sole "Walewska"

Lobster, truffles, asparagus and lobstersauce
1095:-

Plaice on the bone

Autumn garnish, horseradish, capers & brown butter
495:-

Sautéed filet of turbot

Sautéed chanterelles, babyspinach, zucchini & champagne sauce
795:-

Beef tenderloin au cognac

Lobster, morelsauce, pancetta & French beans
695:-

Deepfried halloumi cheese

Sauteed summer vegetables, gemsalad & chimichurr
395:-

Plat du jour

249:-

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

Business lunch

Autumnsalad

Season´s vegetables, avocado, macadamias & parmesan

Gratinated quenelles of turbot

Mature cheese, dillflowers & freshwater crayfish

Chocolate truffle

Seasoned with Limoncello

Business lunch menu 495:-

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 & Oysters

Sturgeon roe
on ice

Oscietre

50g 1295:-
125g 2995:-

Baerii

50g 995:-
125g 1995:-

Served with sour cream, red
onion, lemon & toast

Fines de Claire

Chiron fils

3 pcs /98:-

Gillardeau

no:4

3 pcs /149:-

Oyster of
the week

Champagne by glass

Nicolas Feuillate Reserve Exclusive
205:-

Nicolas Feuillate Millésieme
Blanc de Blancs
315:-

Bollinger Special Cuvée Brut
395:-



from Mats with staff

SJÖMAGASINET

GÖTEBORG