

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 Kalix

Classic sidings & toast
425:-

Ravioli of chanterelles

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

Autumn salad

Pickled chanterelles, poached lobster & artichoke, chives dressing
495:-

French farmhouse paté

Black currants, cornichons & fresh toast
249:-

Mousseline of scallops

Filled with sweet Roscoff onion, Oscietre caviar, chives
& beurre blanc
595:-

Sjömagasinet's selection of pickled herrings

With traditional sidings
395:-

Main courses

Steamed loin of cod

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

Gratinated filets of Sole "Walewska"

Lobster, truffles, asparagus & lobster sauce
1095:-

Plaice on the bone

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

Chargrilled halibut

Puré of sunchokes, beets, pickled onions, sauce of dijon mustard
595:-

Sautéed filet of turbot

sautéed chanterelles, baby spinach, zucchini & champagne sauce
795:-

Lemon sole stuffed with scallop mousse,

Alba truffles, creamed salsify & truffle beurre blanc
895:-

Fricassee of lobster

Scallops & langoustine, langoustine vinaigrette,
saffron spaghetti & shiitake mushrooms
1295:-

Beef tenderloin au cognac

Lobster, morel sauce, pancetta & French beans
695:-

Sirloin of deer

Baked carrots, pickled gooseberries
& sauce of white port
495:-

Deepfried halloumi cheese

Sauteed summer vegetables, gremolata & 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 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

Crème brûlée of Bourbon vanilla

seasons fresh fruits

Classic menu 995 :-

Winepairing 695:-

Oysters

Fines de Claire

Chiron fils

3 pcs /98:-

Gillardeau

no:4

3 pcs /149:-

Oyster of the

week



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:-



Roe

Sturgeon roe on ice

Oscietre

50g 1295:-
125g 2995:-

Baerii

50g 995:-
125g 1995:-

Served with sour
cream, red onion,
lemon & toast

Lobstermenu

22/9 - 17/10

Lobster roll

Topped with pickled jalapeno

Lobster bisque

Poached lobster & puré of
sunchokes

Lobsterfilled zucciniflower

Sautéed lobster, spinach &
lobstervinaigrette

½ gratinated lobster ”Thermidor”

Fresh figues flambée with dark rhum & lemon

Served with vanilla ice-cream
1995:-

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:-



from Mats with staff

SJÖMAGASINET

GÖTEBORG