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 Kalix
Classic sidings & toast
425:-

French farmhouse paté
Black currants, cornichons & fresh toast
249:-

Seafood

Small	Medium	Large
Langoustines	Langoustines	Langoustines
Fresh prawns	Fresh prawns	Fresh prawns
Blue mussels	Blue mussels	Blue mussels
495:-	Crab claws	Crab claws
	Oysters	Oysters
	795:-	1/2 Lobster
		1095:-



Served with aioli, Rhode island
sauce & matured cheese

Oysters

Fines de Claire Chiron fils	Gillardeau no:4	Oyster of the week
3 pcs /98:-	3 pcs /149:-	



Main courses

Steamed loin of cod
Chopped egg, brown butter, prawns & horseradish
535:-

Gratinated filets of Sole ”Walewska”
Lobster, truffles, asparagus & 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
Lobster, morelsauce, pancetta & French beans
695:-

Deepfried halloumi cheese
Sauteed summer vegetables, gemsalad & chimichurri
395:-

Sjömagasinets 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 brülée 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:-



Roe

Sturgeon roe
on ice

Oscietre
50g 1295:-
125g 2995:-

Baerii
50g 995:-
125g 1995:-

Served with sour cream,
red onion, lemon & toast

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