LUNCHMENU

Starters

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

Lobster bisqueP
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



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
Lobster, morelsauce, pancetta & French beans
695:-

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

Plat du jour
249:-

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:-

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 & Oysters

Sturgeon roe on ice

Oscietre
50g 1295:-
125g 2995:-

Baerii
50g 995:-
125g 1995:-

Fines de Claire Chiron fils
3 pcs /98:-

Gillardeau no:4
3 pcs /149:-

Oyster of the week

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