

SEAFOOD**Mussels**

Steamed in White Wine, Garlic & Cream .

Starter: 109:- Main Course: 199:-

Lukka, Albarino, Rias Baixas, Spain

Pommes Frites & Aioli 49:-

Fresh Shrimp

Aioli & Mayonnaise

150g: 119:- 300g: 225:-

Groiss, Grüner Veltliner, Weinviertel

Garlic Gratinated Langoustines

Starter: 169:- Main Course: 299:-

Chablis, Domaine Des Marronniers

Boiled Langoustines

Aioli & Mayonnaise

Starter: 169:- Main Course: 299:-

Even & Odd Riesling

Oysters**Fine De Clair**

Three 119:- Six 229:- Twelve 449:-

Champagne, Laurent-Perrier

Sea Food Platters

Small: 150g Shrimp, 3 Boiled Langoustines,
1 Oyster, Steamed Mussels 380:- (1 person)

Large: 300g Shrimp, 6 Boiled Langoustines
2 Oysters, Steamed Mussels 720:- (2 person)

*The Seafood Platters are served with Cheese
Quiche, Aioli, Mayonnaise, Bread & Butter.*

*To our Sea Food Platters we recommend Sancerre,
Terre Blanches.*

SJÖBAREN'S CLASSICS**Sjöbaren's Fish Au Gratin**

Cod Fish Filet, Shrimp, Mushrooms, White Wine Sauce and Pommes Duchess.

219:-

Leopards Leap, Chenin Blanc

Sjöbaren's Fish & Seafood Soup

Salmon, Saith, Shrimp, Mussels, Baked Root Crops and Garlic Bread.

Starter 109:- Main 189:-

Cono Sur, Gewürtztraminer

Fresh Marinated and Smoked Salmon

Potatoes Stewed in Dill and Mustard Sauce

249:-

Sjöbaren's Pils & Herrgårds Aquavit or Gustave Lorentz, Riesling Burg

VEGETARIAN**Ceviche**

Melon & Cognac Root,
Tortilla, Roasted Corn,
Cress. 125:-

Clarendelle, Bordeaux

Cabbage Dolma

Jack-Fruit & New Potatoes,
Cabbage Broth, Kimchi, Algae
Chips. 199:-

Louise, Haller Pinot Gris, Alsace

Strawberries

Vanilla Ice-Cream, Chocolate
Pudding, Mint Meringue.
109:-

Soellner Sweet Riesling

Three Course Menu, 429:-