

STARTERS	"Vannamei" Tiger Prawns served with Lemon & Thyme flavoured Risotto, Pickled Beetroot & Deep Fried Onion. <i>Even & Odd, Riesling, Rheingau</i>	169:-
	Seared Scallops with variation of Jerusalem Artichoke, Apple and Browned Butter Foam. <i>Gustave Lorentz, Riesling Burg, Alsace</i>	169:-
	Sjöbaren's Fish & Seafood Soup with Garlic Bread. <i>Cono Sur, Gewürztraminer</i>	109:-
	Veg: Langos with Pliers Roe & Cep Topped with Cheddar Creme & Sherry Pickled Leek. <i>Even & Odd, Riesling, Rheingau</i>	125:-
MAINS	Catch of the Day. <i>With the best commodities for this day, we compose 1-2 main courses and present them on our blackboard.</i>	
	Veg: Seitan Bourguignon with Wild Mushrooms, Pearl Onion, Potato Puré, Rowan Jelly & Deep Fried Parsley <i>Leopards Leap, Cabernet Sauvignon</i>	199:-
SJÖBAREN'S CLASSICS	Sjöbaren's Fish Au Gratin with Cod Fish Filet, Shrimp, Mushrooms, White Wine Sauce and Pommes Duchess. <i>Leopards Leap, Chenin Blanc</i>	219:-
	Sjöbaren's Fish & Seafood Soup with Salmon, Saithe, Shrimp, Mussels, Baked Root Crops and Garlic Bread. <i>Cono Sur, Gewürztraminer</i>	189:-
	Fresh Marinated and Smoked Salmon served with Potatoes Stewed in Dill. <i>Sjöbaren's Pils & Herrgårds Aquavit or Gustave Lorentz, Riesling Burg</i>	249:-
DESSERTS	Vanilla Ice-Cream with warm Cloudberries, Cake Crumbs and Fudge flavoured with Juniper Berries.	129:-
	Baked Chocolate on a Oat Bisquit with Chocolate Ganache flavoured with Coffee and served with Raspberry Sorbet.	119:-
	Crème Caramel.	99:-
	Sjöbaren's Chocolate Truffles.	59:-

THREE COURSE MENU

Three Course Menu 489:-

Sjöbaren's Fish & Seafood Soup with Garlic Bread.

Catch of the Day.

With the best commodities for this day, we compose a main course and present it on our blackboard.

Baked Chocolate on a Oat Bisquit with Chocolate Ganache flavoured with Coffee and served with Raspberry Sorbet.

Vegan Three Course Menu 439:-

Langos with Pliers Roe & Cep Topped with Cheddar Creme & Sherry Pickled Leek.

Seitan Bourguignon with Wild Mushrooms, Pearl Onion, Potato Puré, Rowan Jelly & Deep Fried Parsley

Vanilla Ice-Cream with warm Cloudberries, Cake Crumbs and Fudge flavoured with Juniper Berries.

SEAFOOD

Mussels steamed in White Wine, Garlic, Lemon, Parsley & Cream served with Cheese Croutons.

Starter: 109:- Main Course: 199:-

Leopards Leap, Sauvignon Blanc

Fresh Shrimp with Aioli & Mayonnaise.

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

Toni, Grüner Veltliner, Weingut Soellner

Garlic Gratinated Langoustines.

Starter: 169:- Main Course: 299:-

Chablis, Domaine Ventoura

Boiled Langoustines with Aioli & Mayonnaise.

Starter: 169:- Main Course: 299:-

Villa Bella, Soave

Oysters with accompaniments.

Fine De Clair Three 119:- Six 229:- Twelve 449:-

Swedish Three 168:- Six 282:- Twelve 502:-

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

If you have any allergies, we are of course happy to inform you about the exact contents of everything that we serve. Remember that there might be ingredients that are not listed in the menu.

We work constantly to increase the amount of organic and locally produced food in our restaurants. We also strive to buy wild-caught and farmed seafood from controlled stock.