



# SJÖBAREN

## APERTIF

- Aperol Spritz 109:-
- Lemon Spritz 109:-
- Elderflower Spritz 109:-
- Raspberry Spritz 109:-
- Strawberry Spritz 109:-
- Non-Alcoholic Spritz 79:-

## CHAMPAGNE

- Jeanmaire Brut  
669:-/bottle, 134:-/glass
- Laurent-Perrier La Cuvée  
795:-/bottle
- Bollinger Special Cuvée Brut  
1195:-/bottle

- Miquel Pons Cava Brut Nature  
425:-/bottle, 89:-/glass
- Sparkling White, Non-Alcoholic  
295:-/bottle, 49:-/glass

## SPARKLING

## GIN & TONIC

*Mix your own Gin & Tonic*  
*Royal Bliss Tonic - Elderflower Tonic, Pink*  
*Grapefruit Tonic, Yuzu Tonic or 1724 Tonic*

- Gordon's Gin      4 cl 112:- 6 cl 148:-
- Göteborgs Gin      4 cl 115:- 6 cl 156:-
- Tanqueray      4 cl 119:- 6 cl 159:-
- Hayman's Gin      4 cl 119:- 6 cl 159:-
- Hendricks      4 cl 136:- 6 cl 189:-
- Hernö, Organic      4 cl 136:- 6 cl 189:-
- Gin Mare      4 cl 136:- 6 cl 189:-

- Traditional Snaps  
All 24:-/cl

- Gothenburg Snaps
- O.P. Andersson
- Aalborg
- Hallands Aquavit
- Herrgårds Aquavit
- Skåne Akvavit
- Linie Aquavit

## AQUAVIT

## 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.*

Crème Brûlée with Fresh Raspberries and Dark Chocolate 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 Cloudberrries and Cake Crumbs.

## SEAFOOD

### **Mussels steamed in White Wine, Garlic, Lemon, Parsley & Cream**

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:-  
*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.*

<b>STARTERS</b>	Vannamei Prawns(ASC) fried with Chili and Garlic served with Sour Dough Croutons and Oyster Herb. <i>Even &amp; Odd, Riesling, Rheingau</i>	179:-
	Sjöbaren's Fish & Seafood Soup with Garlic Bread. <i>Cono Sur, Gewürztraminer</i>	109:-
	Vegan: Langos with Pliers Roe & Cep Topped with Cheddar Creme & Sherry Pickled Leek. <i>Even &amp; Odd, Riesling, Rheingau</i>	125:-
<b>MAINS</b>	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>	
	Vegan: Seitan Bourguignon with Wild Mushrooms, Pearl Onion & Potato Puré, <i>Leopards Leap, Cabernet Sauvignon</i>	199:-
<b>SJÖBAREN'S CLASSICS</b>	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 &amp; Herrgårds Aquavit or Gustave Lorentz, Riesling Burg</i>	249:-
<b>DESSERTS</b>	Vanilla Ice-Cream with warm Cloudberries & Cake Crumbs.	129:-
	Crème Brûlée with Fresh Raspberries and Dark Chocolate Sorbet	119:-
	Sjöbaren's Chocolate Truffles.	59:-