

THREE COURSE MENUES

MENU 1 499:-

Sjöbaren's Fish & Seafood Soup with Garlic Bread.

Catch of the Day (*ask any of our waiters*).

Cinnamon fried Apples served with Arrack Ice-Cream, Fermented Apple Honey, Crumble and a Bread Pudding Creme.

MENU 2 699:-

Cod Tartar, lightly smoked and served with Polanco Sturgeon Caviar, Jerusalem Artichoke Creme, Crispy Quinoa, Marinated Potatoes & Mayonnaise flavoured with Browned Butter.

Seafood Platter with 150 grams of Fresh Shrimp, 3 Boiled Langoustines, 1 Oyster, Steamed Mussels, Cheese Quiche, Aioli, Mayonnaise, Bread and Butter.

Hazelnut Mousse with dark Chocolate Sorbet, Pastrie filled with Pears and Candied Smoked Hazelnuts.

VEGAN 419:-

Sjöbaren's Algae Soup with Marinated Seitan and Root Crops.

Gnocchi with Kale & Hazelnut Pesto, Cider Pickled Cauliflower & Seaweed Caviar.

"Baked Alaska" with Blackened Meringue, Rose Hip Parfait, Sponge Cake with Poppy and Rose Hip Caramel.

SEAFOOD

Mussels steamed with White Wine, Cream, Garlic & Herbs.

Starter: 109:- Main Course: 199:-

Grüner Veltliner, Austria

Fresh Shrimp with Aioli & Mayonnaise.

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

Granbazán, Albariño, Rias Baixas

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, Canard-Duchêne

Swedish Oysters Three 168:- Six 282:- Twelve 502:-
Château De Tracy, Pouilly Fumé

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.

STARTERS	Blackened Langoustines with Celeriac puree & roasted Celeriac in addition Pickled Apple & Dill Powder. <i>Clarendelle, Haut Brion, Bordeaux</i>	179:-
	Cod Tartar, lightly smoked and served with Polanco Sturgeon Caviar, Jerusalem Artichoke Creme, Crispy Quinoa, Marinated Potatoes & Mayonnaise flavoured with Browned Butter. <i>Even & Odd, Riesling or Sjöbaren's Pilsner & Göteborg Snaps</i>	199:-
	Sjöbaren's Algae Soup with Seitan and Root Crops. <i>Cono Sur, Gewürztraminer</i>	119:-
	Sjöbaren's Fish & Seafood Soup with Garlic Bread. <i>Cono Sur, Gewürztraminer</i>	109:-
MAINS	Gnocchi with Kale & Hazelnut Pesto, Cider Pickled Cauliflower & Seaweed Caviar. <i>Robert Mondavi, Chardonnay</i>	219:-
	Catch of the Day <i>With the best commodities for this day, we compose 2-3 main courses and present them on our blackboard.</i>	
SJÖBAREN'S CLASSICS	Sjöbaren's Fish Au Gratin with Cod Fish Filet, Shrimp, Mushrooms, White Wine Sauce and Pommes Duchess. <i>Le Courier, Chenin Blanc</i>	219:-
	Sjöbaren's Fish & Seafood Soup with Salmon, Saith, Shrimp, Mussels, Baked Root Crops and Garlic Bread. <i>Cono Sur, Gewürtztraminer</i>	189:-
	Fresh Marinated and Smoked Salmon served with Potatoes Stewed in Dill. <i>Sjöbaren's Pils & Herrgård's Aquavit or Gustave Lorentz, Riesling</i>	249:-
DESSERTS	Hazelnut Mousse with dark Chocolate Sorbet, Pastrie filled with Pears and Candied Hazelnuts.	119:-
	Cinnamon fried Apples served with Arrack Ice-Cream, Fermented Apple Honey, Crumble and a Bread Pudding Creme.	119:-
	"Baked Alaska" with Blackened Meringue, Rose Hip Parfait, Sponge Cake with Poppy and Rose Hip Caramel.	119:-
	Today's Choice of Home Made Ice-Cream 2 Scoops with Accompaniments.	89:-
	Sjöbaren's Chocolate Truffles.	59:-