FOOD

B.A.R. BLASIEHOLMENS AKVARIUM & RESTAURANG

OPENING HOURS * MON-FRI 10.00–01.00 * LUNCH 11.30–14.00 * SATURDAY 16.00–01.00

BLASIEHOLMSGATAN 4A * 08/611 53 35 * WWW.RESTAURANGBAR.SE

FOOD

SHELLFISH

OSTERS
ONION VINAIGRETTE, LEMON, TABASCO

SPECIALES DE CLAIR “BOUDEUSE” N.4  29:-
FINE DE CLAIR “LA RONCE” N. 3  30:-
SPECIALES DE CLAIR “ROUGEMOUS” N.3  36:-
SPECIALES DEMOISELLES D’AGON N. 2  26:-

OYSTERS MAY CONTAIN A VIRUS THAT CAN BE HARMFUL TO YOUR HEALTH

1/2 BOILED LOBSTER
WITH A GLASS OF
LANSON BLACK LABEL CHAMPAGNE  270:-

SHRIMPS
BOILED, LEMON, MAYONNAISE  200 s/120:
B.A.R.’S SMOKED SHRIMPS
LEMON, MAYONNAISE  200 s/130:

LANGoustines
BOILED, LEMON, MAYONNAISE  38 s/51

1/2 CRAB
BOILED, LEMON, RHODE ISLAND  125:

1/2 LOBSTER
BOILED, LEMON, MAYONNAISE  190:

B.A.R.’S SHELLFISH PLATEAU
3 OYSTERS, 1/2 CRAB, 2 LANGoustines,
75 G SHRIMPS, 75 G SMOKED SHRIMPS  330:-
PLATEAU PRESTIGE
3 OYSTERS, 1/2 CRAB, 2 LANGoustines,
75 G SHRIMPS, 75 G SMOKED SHRIMPS,
1/2 LOBSTER  490:-

PLATEAU ROYAL
6 SPECIALES DEMOISELLES D’AGON, 2 FINE DE CLAIR
“LA RONCE”, 2 SPECIALES DE CLAIR “ROUGEMOUS”,
6 LANGoustines, 100 G SHRIMPS, 100 G SMOKED
SHRIMPS, 1 LOBSTER  890:-

MAIN COURSES

FROM THE GRILL
CHOOSE YOUR OWN FRESH FISH, SHELLFISH
AND MEAT FROM THE COUNTER AND THEN PICK
ANY SIDE ORDERS FROM THE LIST BELOW
YOU WILL FIND OUR GRILLED SELECTIONS
ON OUR SEPARATE BOARDS

FISH- AND SHELLFISH
“MIXED GRILL” PLATTER
FOR TWO  320:- PER PERSON

SIDE ORDERS

• GRILLED BROCCOLI, RICE PAPER, OLIVE OIL
• CHARCOAL ROASTED TOMATOES, TOMATO VINAIGRETTE,
TARRAGON
• FRENCH FRIES
• RUSSETT, RICE PAPER
• GRILLED POTATO, LEEK, CHIVES, GRILL BUTTER
• GREEN SALAD, VINAIGRETTE
• GRILLED TARTITLLA, SEA SALT, GRILL BUTTER
• ROASTED CHARD, GARLIC DRESSING

SIDE ORDERS

• AVOCADO- & GRAPEFRUIT SALAD, POMEGRANATE, CHILI
• ROASTED CAULIFLOWER, TRUFFLE VINAIGRETTE
• GOAT CHEESE GRATINATED JERUSALEM ARTICHOKE,
THYME

SAUCES

• WHITEFISH RYE, OIL, SOUR CREAM
• SAUCE BÉARNAISE
• ROASTED CHILI MAYONNAISE
• CHIMICHURRI, SMOKED BELL PEPPER, PARSLEY
• BASIL PISTO
• CHILI SAUCE, GINGER
• BROWN BUTTER & HORSERADISH
• SALSA CHILENA, GREEN CHILI, CORIANDER
• BABA GANUSH, CUMIN

LET’S GO FISHING IN OUR AQUARIUM & CHOOSE TO
HAVE YOUR LOBSTER GRILLED OR BOILED
MAINE LOBSTER  69:-/ KG

SWEETS

BAKED CHOCOLATE CREAM
SEABUCKTHORN- & YOGHURT SORBET, SEED CRISP  125:

CARAMELIZED PINEAPPLE
COCONUT SORBET, LIME, FRESH COCONUT  110:

BLUEBERRY PANCAKE
CREAM VANILLA ICE CREAM, MAPLE SYRUP,
BLUEBERRIES  105:

RASPBERRY PAVLOVA
FRESH RASPBERRIES, WHIPPED CREAM,
WHITE CHOCOLATE  120:

PEAR DESSERT
MASCARPONE, TOFFEE SAUCE, LEMON SORBET  115:

CRÈME BRÛLÉE
VANILLA CREAM, Caramel  85:

B.A.R.’S CHOCOLATE PRALINE
SALT CARAMEL  22:

CHEESE FROM LÖFSTA DAIRY
MARMALADE  65:

ICE CREAM/SORBET
CREAM VANILLA ICE CREAM/
LEMON-, COCONUT- OR
SEABUCKTHORN- & YOGHURT SORBET  45:-/SCOOP

B.A.R.’S WHOLE GRILLED TURBOT
FOR 2 PERSONS, PRIMEROUS, BREAM ROE,
BEURRE BLANC  360:- PER PERSON

BAKED CHOCOLATE CREAM
SEABUCKTHORN- & YOGHURT SORBET

FREESE SHRIMPS, SWEDISH CAVIAR, HORSERADISH

SMOKED SCALLOPS
CHIMICHURRI, CRISPY CABBAGE

TUNA TARTARE
LIME, AVOCADO, CHILI MAYONNAISE,
CORIANDER

GRILLED SALMON SASHIMI
SEA BUCKTHORN, FENNEL, TIMOT PEPPER

GRILLED CORN TORTILLA, SEA BASS
AVOCADO, TOMATO SALSAS, CORIANDER

BLASIEMGATAN 4A * 08/611 53 35 * WWW.RESTAURANGBAR.SE

OYSTERS
ONION VINAIGRETTE, LEMON, TABASCO

SPECIALES DE CLAIR “BOUDEUSE” N.4  29:-
FINE DE CLAIR “LA RONCE” N. 3  30:-
SPECIALES DE CLAIR “ROUGEMOUS” N.3  36:-
SPECIALES DEMOISELLES D’AGON N. 2  26:-

B.A.R.’S OCEAN PLATE
SHRIMPS, LANGoustINE, TOAST SKAGEN,
PICKLED HERRING, WHITEFISH RYE
30 G OF SWEDISH CAVIAR, JUNKÖN
Buckwheat crêpe, red onion, sour cream
195:-

GRILLED KING PRAWNS
GARLIC, PARSELEY, LIME
165:-

B.A.R.’S OCEAN PLATE
SHRIMPS, LANGoustINE, TOAST SKAGEN,
PICKLED HERRING, WHITEFISH RYE
30 G OF SWEDISH CAVIAR, JUNKÖN
Buckwheat crêpe, red onion, sour cream
195:-

GRILLED TUNA SALAD
AVOCADO, LIME DRESSING, CUCUMBER
205:-

CRISP FRIED BROCCOLINI
PUMPKIN, GINGER, PICKLED SHIITAKE
175:-

STEAK TARTARE
FRENCH MUSTARD, CAPEL, ONION, LETTUCE,
FRENCH FRIES  165/205:

MOULES FFRITES
MUSSELS, PARSLEY, WHITE WINE
190:

B.A.R.’S FISH-6 SHELLFISH CASSEROLE
FRESH SHELLFISH, SHELLFISH STOCK, FISH,
FENNEL, GARLIC MAYONNAISE
215:

B.A.R.’S FISH N’ CHIPS
HAND MADE FRENCH FRIES, SAUCE TARTARE,
GREEN PEAS  185:

B.A.R.’S SANDWICH
CREAMY SEAFOOD SALAD, GRILLED FISH,
BEEF TOMATO, PICKLED CUCUMBER, SALAD
165:

SPECIALES DEMOISELLES D’AGON N. 2
SPÉCIALS DE CLAIR “BŒUDEUSE” N.4
SPÉCIALS DE CLAIR “LA RONCE” N. 3
SPÉCIALS DE CLAIR “ROUGEMOUS” N.3
SPÉCIALS DEMOISELLES D’AGON N. 2

GRILLED藝術ZS LOBSTERS
AVONCADO, LIME DRESSING, CUCUMBER
205:

CRISP FRIED BROCCOLINI
PUMPKIN, GINGER, PICKLED SHIITAKE
175:

STEAK TARTARE
FRENCH MUSTARD, CAPEL, ONION, LETTUCE,
FRENCH FRIES  165/205:

MOULES FFRITES
MUSSELS, PARSLEY, WHITE WINE
190:

B.A.R.’S FISH-6 SHELLFISH CASSEROLE
FRESH SHELLFISH, SHELLFISH STOCK, FISH,
FENNEL, GARLIC MAYONNAISE
215:

B.A.R.’S FISH N’ CHIPS
HAND MADE FRENCH FRIES, SAUCE TARTARE,
GREEN PEAS  185:

B.A.R.’S SANDWICH
CREAMY SEAFOOD SALAD, GRILLED FISH,
BEEF TOMATO, PICKLED CUCUMBER, SALAD
165:

SWEETS

BAKED CHOCOLATE CREAM
SEABUCKTHORN- & YOGHURT SORBET

FREESE SHRIMPS, SWEDISH CAVIAR, HORSERADISH

SMOKED SCALLOPS
CHIMICHURRI, CRISPY CABBAGE

TUNA TARTARE
LIME, AVOCADO, CHILI MAYONNAISE,
CORIANDER

GRILLED SALMON SASHIMI
SEA BUCKTHORN, FENNEL, TIMOT PEPPER

GRILLED CORN TORTILLA, SEA BASS
AVOCADO, TOMATO SALSAS, CORIANDER

SLdynzep...