



APPETIZERS

NOCELLARA OLIVES: 55 KR

MARCONA ALMONDS: 65 KR

WHITEFISH ROE CANAPÉ: 119 KR/3pcs
Crème fraîche & red onion.

DEEP-FRIED COURGETTE FLOWERS: 85 KR/2pcs
With herb citrus aioli.

BOQUERONES 50G: 99 KR
In olive oil & vinegar, served with levain bread.

FRIED ONION RINGS: 89 KR/4pcs
Parmigiano-Reggiano & parmesan mayo.

ANCHOVIES 50 g: 99 KR
In olive oil & salt, served with levain bread.

CHICKEN POPPERS "HOT": 105 KR
Go-cho glaze & togarashi.

DRY CURED MANGALICA HAM 30G: 139 KR



STARTERS

WHITE & GREEN ASPARAGUS: 175 KR
Fresh tagliatelle, lemon and butter sauce,
parsley, black pepper & Parmigiano-Reggiano.

SJÖBRIS TOAST SKAGEN: 165 KR
Hand-peeled shrimps, horseradish, cognac, red onion,
chervil, dill & lemon on toasted levain bread.

WHITEFISH ROE: 199 KR
Deep-fried "Langos", finely chopped
red onions, crème fraîche & lemon.

TOPSIDE BEEF TARTARE: 185 KR 🌶️
Badjak mix, chili aioli, pickled ginger, coriander,
lime, crispy potato, bean sprouts & togarashi.



MENU



OYSTER BAR

FINE DE CLAIRE - FRANCE: 35 KR/pc
GILLARDEAU - FRANCE: 49 KR/pc
With shallot vinaigrette & lemon.

LUXURY - FINE DE CLAIRE: 72 KR/pc
With whitefish roe & browned butter.

HONGKONG - FINE DE CLAIRE: 55 KR/pc
Ginger, garlic, soy sauce,
red chili pepper & coriander.



A COCKTAIL TO YOUR OYSTERS?

BUTTER-TINI: 150 KR
Vodka, dry vermouth,
browned butter, sage &
orange bitters.



MAIN COURSES

SJÖBRIS SHRIMP SANDWICH: 229 KR
Hand peeled shrimps, grilled baguette, crisp-&
romancelettuce, red onion, tomato, lemon,
egg, mayonnaise and herb-& citrus aioli.

TALEGGIO-ARANCINI: 265 KR
Roasted bell pepper, smoked pimento foam,
pickled red cabbage, shiso cress & Marcona almonds.

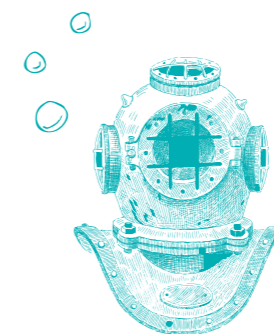
SJÖBRIS BURGER: 225 KR
Meat from Strömdahla, truffle aioli,
pickled red onion, arugula, cheddar,
gruyér cheese, Vindeln smoked pork belly topped
with a fried onion ring and Parmigiano-Reggiano.
Served with french fries and chili aioli.
Double burger +50 kr

GRILLOUMBURGER FROM UMEÅ: 215 KR
Truffle aioli, pickled red onion, arugula,
smoked portobello topped with a fried
onion ring and Parmigiano-Reggiano.
Served with french fries and chili aioli.
Double burger +40 kr

SJÖBRIS TOAST SKAGEN ROYAL: 265 KR
Hand-peeled shrimps, horseradish, cognac, red onion,
chervil, dill & lemon on toasted levain bread.

ARCTIC CHAR FILLET: 315 KR
Sauce au caviar, shaved fennel salad, apple,
dill-& Västerbotten cheese crisp & potato purée.

BEEF TENDERLOIN 200g: 385 KR
Red wine sauce, cress, horseradish,
red onion, jerusalem artichoke crisp,
caper dijonnaise & french fries.



You can find pizza,
kids menu
and desserts
on the other side.

SJÖBRIS SIGNATURE PIZZAS

OBOLA: 275 KR

Whitefish roe, red onion, crème fraîche, lemon & Västerbotten-cheese.

VÄSTERBOTTEN: 219 KR

Lightly smoked reindeer roast beef, Västerbotten-cheese, butter fried chanterelles & arugula.

SJÖBRISISKA HAVET: 194 KR

Langoustine, hand-peeled shrimps, mussels, fresh garlic, parsley & lemon.

SJÖBRISISKA HAVET DELUXE: 249 KR

Oyster, langoustine, hand-peeled shrimps, mussels, fresh garlic, parsley & lemon.

PIZZAS OF THE SEASON

TRYFFEL: 209 KR

Beef tenderloin, trufflecream, gruyère, seasonal mushrooms & crispy potatoes.

PIRATEN: 194 KR

Chili salami, fresh jalapeños, mozzarella, Pimientos de Padroñes & fresh garlic.

PARMA: 194 KR

Dry cured ham, gorgonzola DOP, Parmigiano-Reggiano & chili flakes.

HÖSTEN: 189 KR

Crispy artichokes, seasonal mushrooms, tarragon oil, Västerbottencheese & burrata.

MARINARA: 179 KR

Marinara sauce, kalamata olives, garlic, capers, oregano & anchovies.
(This is a pizza without cheese)

Can be made vegan

VEGAN-BRISEN: 179 KR.

Pumpkin cream, seasonal mushrooms, crispy artichokes & pickled pumpkin.

LILLGROVA: 169 KR

Grilled pineapple & smoked ham from Vindeln.

NATIONELLA: 135 KR

Mozzarella, tomato sauce & fresh basil.

ADD TO YOUR PIZZA
Chili aioli: 19 kr
Bearnaise: 19 kr
Truffel aioli: 29 kr

MENU



PIZZAS FROM THE WOOD BURNING OVEN

All our pizzas are baked with care in our wood-burned oven, always with the best of products. Here at Sjöbris, we love Neapolitan-inspired pizza with San Marzano tomatoes & fior di latte.

The dough rests until perfection, thereafter it is baked at 400° to create the "leopard spots", which provide the caramelized flavour. Topped with the best from Västerbotten & Piemonte.

Did anyone said Nebbiolo?



KIDS MENU

PANCAKES: 75 KR

Served with raspberry jam, whipped cream, and chocolate sauce.

45g HAMBURGER: 75 KR

Meat from northern farms, served with deep fried chips and tarragon aioli.

KIDS PIZZA FROM THE WOOD BURNING OVEN:

LILLGROVA: 75 KR

Grilled pineapple and smoked ham from Vindeln.

NATIONELLA: 75 KR

Mozzarella, fresh basil, and tomato sauce.

DESSERTS

SPRING DREAM: 109 KR

Rhubarb compote, vanilla sabayon, cookie crumbs & elderflower consommé.

ORANGE & CHOCOLATE CROQUANTE: 115 KR

Milk chocolate mousse, mascarpone ice cream & chocolate crumbs.

LEMON SORBET: 75 KR

Served with crushed meringue.

CHOCOLATE TRUFFLE: á 39 KR

