

RAW BAR - RAW PRODUCE IS EATEN AT YOUR OWN RISK

Oysters Fine, Fra, no: 5	40
Oysters BB Peter, Fra, No: 6	55
Oysters Regal, Ire, no: 3	55
Oysters Chebooktook, Can, xs	70
Oysters Gillardeau, Fra, no: 4	65
Oyster Plateau, ½ dozen	295
"Havet's" 3 crudo—CLASSIC/SICILIAN	195
"Havets" tostada	175
Avocado, jalapeño, koriander & raw fish	
Tuna tartar	175
Anchovies, parmesan & capers	

ROE & CAVIAR

Vendance roe from Kalix 30g	325
Caviar Oscietra N25 30g/ 125g	895/ 3495
Caviar Beluga N25 30g	1495

CURED & SMOKED

Charred salmon Grand Cru (limited edition)	145
"Gravlax"	165
with Hovmästarsås	
Ullas sherry herring	165
Salmon wings "Buffalo style"	155
Honey & Tabasco	

COLD PREPARED SEAFOOD

A hand full of shrimps—SWEDEN	160
½ Crab—SWEDEN	145
Langoustine—NORWAY	395
Lobster—CANADA ½ or 1/1	375/695

FISH & SEAFOOD SALLADS

Cosmopolitan	65
Garlic, jalapeño & lime	
Fish 'n dip	95
Deviled egg	95
American Shrimp cocktail	145
Prawns, cajun seasoning & cocktail sauce	
"Skagenröra"	175/265

TOAST

Toast	35
with Rolfs Kök's butter	
Garlic bread	85
Brioche, blue mussels & garlic	
Toast prolétaire	45
with Rolfs kök's butter & Kalles caviar	
Toast Royale	235
with Rolfs Kök's butter & 10g Caviar Oscietra	

PRESERVES

Anchoas de Ortiz	115
Boquerones "Gresca"	115
Mejillones en escabeche, 170g	195
Anchoas in butter, 70g	195
Atun de Manteca, 125g	325
Felisa, Atun al Pedro Ximenez, 275g	565

WARM FISH & SEAFOOD

"Surströmming" with baked potato	145
Escargot de mere 3 or 6	115/ 215
Sea snails with butter & garlic	
Pulpo	215
Sherry, almonds & paprika	
Tuna melt	245
Tuna, cheddar & jalapeño	
Deviled Crab	255
Crab, cottage cheese & jalapeño	
Lobster roll	295
Brioche, celery, roasted onion & iceberg lettuce	
Lobster mac 'n cheese	315

CHOWDERS

"Havet's" chowder	195
Blue mussels, horseradish, dill & cellery	
Seafood chowder	275
Chantarelles, cheddar & potatoes	
Cup-a-Soup	95
A cup of your preferred chowder	

STORSKÄR

Selection of fish & seafood in several servings where we feature our finest produce for the day, comes with a sauce buffét and toast from the Tösse bakery and butter from Rolfs kök.

- *"Storskär is the perfect choice of our finest produce for the picky as well as they who can't decide. Are there upgrades? Hell yes!"*

- Johan Jureskog Price of the day: 995 per person

S/S Storskär is one of the finest ships touring the Stockholm archipelago. Built at Lindholmens shipyard in Gothenburg in the summer of 1908.

DESSERTS

Licorice pipe	15
Fudge	35
Wake & Bake	75
Burnt Basque cheese cake	125
Coll de dama figues	
Rolfs Hav's bread pudding	135
white chocolate, dulce de leche, Bourbon & browned butter	
Selection of cheese	175
Knäcke & marmelade	
Coll de dama figues	45

MERCH

Swimsuit, old school or Baywatch	795
Zippo	395
T-shirt	595
Seafood salt	55
Postcard	30