

RAW BAR - RAW PRODUCE IS EATEN AT YOUR OWN RISK

Oysters Fine, Fra, no: 5	40
Oysters Pousse en Claire, Fra, no:3	60
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	
Charred salmon Grand Cru (limited edition)	145

ROE & CAVIAR

Vendance roe from Kalix-SWEDEN 30g	325
Caviar Oscietra N25 30/125g	895/3495
Caviar Beluga N25 30g/ 250g	1495/12000

CURED & SMOKED

Salmon pastrami	125
Grandma Jureskogs sherry herring	165
Smoked Eel-SWEDEN	165

COLD PREPARED SEAFOOD

A hand full of shrimps-SWEDEN	160
Crab claws-SWEDEN	185
Langoustine—NORWAY	295
1/2 Lobster—CANADA	425
1/1 Lobster—CANADA	735

FISH & SEAFOOD SALLADS

Deviled egg	35
Cayenne, cottage cheese & unsmoked cod roe	
Cosmopolitan	65
Garlic, jalapeño & lime	
American Shrimptail	145
"Öjebyröra"	155/245
Langoustines, cheese, cumin & crisp bread	
"Skagenröra"	175/265

TOAST

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

PRESERVES

Anchoas de Ortiz	115
Boquerones "Gresca"	115
Foie de Bacalao, 60g	145
Anchoas in butter, 70g	195
Felisa, Chicharrón de Atun rojo, 265g	565
Felisa, Atun al Pedro Ximenez, 275g	565

WARM FISH & SEAFOOD

Salmon wings "Buffalo-style"	155
Honey & tabasco	
Oyster gratin	165
Pickles, potatoes, parmigiano, dill & cayenne	
Pulpo toast	175
Nashville hot sauce, tomato & aioli	
Gratinated langoustines	225
Garlic butter & pecorino	
Scallops	295
Gratinated á la Wedhol	
Tuna melt	245
Brioche, tuna,cheddar, tomat & jalapeño	
Lobster roll	295
Brioche, celery, roasted onion & iceberg lettuce	

CHOWDERS

"Havet's" chowder	195
Blue mussels, horseradish, dill & cellery	
Seafood chowder	275
Shrimps, 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
Basque cheese cake	125
Peach, lime & honey	
Rolfs Hav's bread pudding	135
white chocolate, dulce de leche, Bourbon & browned butter	
Selection of cheese	175
Knäcke & marmelade	

MERCH

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