

Mamsell

BAR & RESTAURANG

Welcome to restaurant Mamsell.

Here at Mamsell we work with a high degree of focus on sustainability, the majority of our vegetables comes from a local farm Klevs gård in Bovallsstrand.

The langoustines are sourced from a local fisherman named Ingmar Grangvist and most of our fish and shellfish are bought from Smögens fish auction.

The meat produces are bought from local farms with focus on quality and good conditions for the livestock.

Our philosophy around the food can be boiled down to simple flavors perfectly executed.

The courses are composed by our chef Thomas Sjögren, 2015 winner of the prestigious competition Årets kock (Chef of the year) and 2018 winner of the television show Kockarnas kamp.

A Warm welcome from Tim, Andrea & William with staff.

5-course menu

Sterling halibut

Served with tomato, cucumber & gooseberries

Blue mussel escabeche

Served with corn, herb salad & garlic croutons

Tiger steak

Served with lumpfish roe, horseradish & radish

Spicy smoked hake

Served with mussel velouté, summer peppers & chives

Swedish strawberries

Served with elderflower sorbet, mazarin cake, cream & lemon verbena

The menu applies to the whole company

Add Tonight's cheeses 125kr

Menu 795kr

Winepairing 895kr

Non alcoholic package 445kr

In case of allergies please inform your waiter

Fish & Seafood Menu

Oysters x 2

Oysters au gratin with champagne sauce & Oysters fine de claire

Langustin

Served with garlic butter & levain bread

Blue mussel Escabeche

Served with corn, herb salad and garlic croutons

Baked Witch Flounder

Served with savoy cabbage, leeks & roasted white wine sauce

Roasted Turbot

Served with champagne sauce, summer peppers & crab salad

Rhubarb

Served with meadowsweet anglaise, vanilla dreams & sour cream sorbet

The menu applies to the whole company

Menu 995kr

Wine pairing 995kr

Non alcoholic package 545kr

In case of allergies please inform your waiter

Shellfish

Oysters Fine De Claire

Served with lemon & shallot vinegar

49kr/ Piece

Oysters' au gratin

Served with champagne sauce, parmesan & chives

69kr/ Piece

Langoustine

Served with bread, aioli, lemon & garlic butter

95kr/ Piece

Seafood Plateau

400g Shrimps

200g Smoked prawns

6 x Langoustine

6 x Oysters

500g White wine cooked mussels

Served with prawn salad, aioli, mignonette & bread

1695kr

Starters

Tiger steak

Served with lumpfish roe, horseradish & radish

199kr

Sterling halibut

Served with iced consomme, tomato, cucumber & gooseberries

189kr

Blue mussel escabeche

Served with corn, herb salad and garlic croutons

179kr

Main courses

Fish & shellfish stew

Catch of the day from local fishermen. Served with aioli and bread

279kr

Spiced smoked hake

Served with blue mussel velouté, summer peppers & chives

389kr

Butter baked witch flounder

Served with savoy cabbage, leeks & roasted white wine sauce

399kr

Turbot on the bone

Served with summer greens, browned butter, horseradish & fresh herbs

469kr

Fillet of beef tournedos

Served with wax beans, Madeira sauce & potato croutons

459kr

In case of allergies please inform your waiter

Desserts

Rhubarb

Served with meadowsweet anglaise, vanilla & sour cream sorbet
129kr

Swedish strawberries

Served with elderflower sorbet, mazarin cake, cream & lemon verbena
119kr

Gooseberry salad

Served with lavender honey, gooseberries & licorice meringue
125kr

Cheese tray

Three different cheese, marmalade & hard rye bread
169kr