



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 & Douglas with staff.

5-course lobster menu

Poached lobster

Served with smetana, trout roe, croutons & Cresse

Lobster soup

Served with grilled corn. Pickled celeriac & dill

Butter baked Plaice

Served with homegrown veggies from Klevs farm, endive & sauce nage

Fried lobster tail

Served with baked cod, cauliflower, herb salad & beurre blanc flavored with lobster

Strawberries

Served with elderberry, meadowsweet cream, limesugar & pepper meringue

The menu applies to the whole company

Add Tonight's cheeses 125kr

Menu 795kr

Winepairing 745kr

Non alcoholic package 445kr

Starters

Tartar of beef

Served with beetroot from Klevs farm, green pepper mayonnaise, silver onion, cabbage & cheese
189kr

Lobster soup

Served with grilled corn. Pickled celeriac & dill
229kr

Main courses

Baked cod

Served with cauliflower, herb salad & beurre blanc flavored with lobster
369kr

Swedish fillet of beef

Served with Celeriac, onion, Jerusalem artichoke, red wine sauce & beef croquette
495kr

Fish & shellfish stew

Catch of the day from local fishermen. Served with aioli and bread
299kr

Desserts

Plums

Served with salted walnut ice cream, roasted white chocolate & lemon
129kr

Forrestberries

Served with cake made of browned butter & meadowsweet ice-cream
139kr

Cheese Tray

Three different cheese, marmalade & hard rye bread
169kr