DRINKS TO START WITH



BUBBLES?

Champagne Joseph Desruets Signature Brut Reserve 145/270/870 kr
Pinot Noir 50% Chardonnay 30% Pinot Meunier 20%. France

Domaine Charles Baur Crémant D'Alsace Brut 99/198/594 kr
Chardonnay 100%. Alsace, France

Fattoria La Vialla Ca´dell Oro Spumante Rosé 127/254/762 kr
Pinot Nero, Trebbiano Toscano, Chardonnay. Tuscany, Italy

SJÖBRIS COCKTAILS 155 KR

Ruby Rosa
Punsch, Champagne, strawberry, vanilla & basil simple syrup, blackberry pearl

Green Dragon
Tequila, lime zest, cucumber simple syrup, lime

Witch's Delight
Brännland ice cider, Calvados, rooibos tea, malic acid, sugar

Un pinche Nacho
Mezcal, mango liqueur, clarified tomato, lime, fermented-mango cordial



CLASSIC COCKTAILS 160 KR

Dry Martini
No.3 London Dry Gin, Norrbottens Destilleri, Dry Vermouth
Classic 160 kr / Perfect Serve 220 kr

Martinez
Gin, Sweet Vermouth, Maraschino liqueur, Angostura bitters

Sidecar
Cognac, Cointreau, lemon

French 75
Gin, lemon, simple syrup, Champagne

Old Fashioned
Bourbon, sugar, Angostura Bitters

Negroni
Dry Gin, Campari, Sweet Vermouth Rosso

Premium Gin & Tonic
Choose your gin
- **Hernö** - Sweden
- **Umeå Destilleri** - Sweden
- **Roku** - Japan
- **No.3 London Dry Gin** -Netherlands

NON-ALCOHOLIC COCKTAILS

Pretty fly for a Tea guy 0% 85 kr
Hvonn Light, malic acid, rooibos tea, sugar, soda

Skvallerbär 0% 85 kr
Hvonn Dark, blueberry shrub, vanilla and basil syrup, lemon, vanilla foam

Gurklemonad 0% 75 kr
Cucumber syrup, lemon juice, soda & mint



SJÖBRIS AUTUMN JUG: 249 KR
A jug to share
Ask us about this evening's flavors
Non-alcoholic jug: 149 kr

SJÖBRIS
RESTAURANGEN PÅ ÄLVEN

SNACKS

Nocellara Olives 59 kr

Valencia Almonds 65 kr

Boquerones 50g 109 kr
In olive oil & vinegar, served with levain bread

Anchovies/Sardines 50g 109 kr
In olive oil & salt, served with levain bread

Fried Torpedo Shrimps 109 kr/4pcs
Gochujang mayonnaise, lime, chive & togarashi

Fries basket 69 kr
Served with aioli

STARTERS

Sjöbris Toast Skagen 185 kr
Hand-peeled shrimp, crayfish tails, horseradish, cognac, red onion, lemon, dill-& chervil on toasted levain bread
Add 20g Whitefish roe 89 kr
2025 Olivier Chanzy Chardonnay 105 kr/glass

Whitefish roe 30g 249 kr
Fried "Langos" bread, crème fraîche, red onion & lemon
2023 Domaine Louis Moreau Chablis 157 kr/glass

Beef Tartar `Rossini` 195 kr
Truffle aioli, pickled red onion, cress, tarragon oil, pickled cherries, roasted hazelnuts, grated foie gras & buckwheat waffle
2018 Château Les Mangons Piccolo 143 kr/glass

Porcini Mushroom Soup 184 kr
Celery puree, fried kale, Parmigiano-Reggiano, chive oil & pickled radish
Champagne Josepf Desruets NV Cuvée Signature Brut Reserve 145 kr/glass

THE OYSTER BAR

Fine de Claire - France **42 kr/pc**
Gillardeau - France **65 kr/pc**
With shallot vinaigrette & lemon

Ostron Plateau - 249 kr/ 6pc
Fine de Claire
with pickled red onion & lemon



Luxury oysters - Fine de Claire 95 kr/pc
Whitefish roe & browned butter

Granité Oysters - Gillardeau 195 kr/3pcs
Watermelon & jalapeno granité

Hong Kong - Fine de Claire 59 kr/pc
Garlic, coriander, soy, sesame & chili

A DRINK WITH THE OYSTER?

DILLBRUS: 155 KR
Aquavit, elderflower liqueur, lemon juice & cava

MAIN COURSES

Toast Skagen Royale 285 kr
Hand peeled shrimp, crayfish tails, horseradish, cognac, red onion,
lemon, dill-& chervil on toasted levain bread
Add 20g Whitefish roe 89 kr
2025 Olivier Chanzy Chardonnay 105 kr/glass

Burger 249 kr
Meat from northern farms, coleslaw, crispy lettuce, sesame-& hot honey glaze,
smoked cheddar, Vindeln smoked pork belly & fried onion ring.
Served with fries & aioli
Double burger +60 kr
2020 Fattoria La Vialla Barriccato 143 kr/glass

Norrloumi burger from Umeå 239 kr
Coleslaw, crispy lettuce, sesame-& hot honey glaze,
smoked portabello & fried onion ring. Served with fries & aioli
Double burger +40 kr
Vegan? Choose our cauliflower burger
2020 Fattoria La Vialla Barriccato 143 kr/glass



Swedish kroppkakor filled with chanterelles 289 kr
Roasted savoy cabbage, baked shallots, mushroom cream,
raw-stirred lingonberries, chives & Västerbottens cheese sauce
Add 50g Vindeln smoked pork-belly 75 kr
Mark West Chardonnay 146 kr/glass

Plaice on the bone 319 kr
Crayfish velouté, fennel, dill & chervil, fried beets,
trout roe, chive oil & potato puree
2023 Domaine Sylvain Dussort Les Ormes Bourgogne Côte D´or 199 kr/glass

Leg of lamb 325 kr
Baked with peppers, apricots & garlic.
Mint yoghurt, parsley-& coriander, pomegranate & zaatar focaccia
Domaine Le Colombier Côte du Rhône EKO 109 kr/glass

Entrecôte 445 kr
Madeira sauce, pickled cherries, butter-fried chanterelles,
baked scallion, potato terrine & grated Abisko cheese
2020 Fattoria La Vialla Casal Duro 176 kr/glass

Allergens & Origin:
Please ask us about allergens in the food and let us know if you are allergic
Also feel free to ask us about the origin of our ingredients and produce.

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.



SJÖBRIS SIGNATURE PIZZAS

Obbola (Bianco) **299 kr**
40g Whitefish roe, red onion, crème fraiche, lemon, Västerbotten-cheese & Fior di latte

Västerbotten 245 kr
Lightly smoked reindeer, Västerbotten-cheese, Fior di latte, butter fried chanterelles & arugula

Kapten Gunnar 234 kr
Fior di latte, chili salami, fresh jalapeños, Pimientos de Padroñes & fresh garlic
Can be made vegan with vegan chorizo

Sjöbrisiska medelhavet 229 kr
Langoustine, hand peeled shrimps, crayfish tails, vongole, lemon, parsley, fresh garlic & Fior di latte

Sjöbrisiska medelhavet Deluxe 275 kr
Oyster, langoustine, hand peeled shrimps, crayfish tails, vongole, lemon, parsley fresh garlic & Fior di latte



PIZZAS OF THE SEASON

Truffle (Bianco) **245 kr**
Roasted beef tenderloin, truffle cream, Fior di latte, Gruyère, seasonal mushrooms & crispy potato

Pepperoni 229 kr
Pepperoni, Fior di latte, basil & Parmigiano-Reggiano

Chorizo & Mushroom 239 kr
Chorizo mince, Fior di latte, seasonal mushrooms & chèvre cream
Can be made vegetarian with vegan chorizo

Quattro Formaggi (Bianco) **235 kr**
Ricotta, gorgonzola, Taleggio, Fior di latte, truffle honey, blackcurrants & pistachios

Vegan-Brisen 229 kr
Pumpkin cream, roasted tomatoes, capers, eggplant, vegan mozzarella, Kalamata olives & basil

Quattro Stagioni 234 kr
Artichoke, Vindeln smoked ham, Fior di latte, mushroom duxelles & Parmigiano-Reggiano

Lillgrova 175 kr
Fior di latte, grilled pineapple & Vindeln smoked ham

Nationella 155 kr
Fior di latte & Parmigiano-Reggiano

ADD TO YOUR PIZZA

Aioli 19 kr
Bearnaise 19 kr
Truffle aioli 29 kr

KIDS MENU

Pancake 75 kr
With raspberry jam, cream and chocolate sauce

45g Hamburger 79 kr
Meat from northern farms. Served with
french fries and cold bearnaise

Chicken Nuggets 79 kr
5pc nuggets, served with fries & aioli

KIDS PIZZA FROM THE WOOD BURNED OVEN

Lillgrova 95 kr
Grilled pineapple and Vindeln smoked ham

National 95 kr
Fior di latte & Parmigiano-Reggiano



DESSERTS

Tiramisu in a jar 99 kr
Cherry pannacotta, mascarpone mousse, Amaretto,
savoirde biscuits, pickled cherries & cocoa
Brännlands Iscicer 7cl 129 kr

Blueberry Sorbet 95 kr
Vanilla cream cheese, raw whipped blueberries & Valencia almonds
Mauro Sebaste Moscato d´Asti 7cl 89 kr

Chocolate Terrine ´Manjari 115 kr
Vanilla cream cheese, pistachios, chocolate-& croquante ice cream
2018 Royale Tokaji Wine Late Harvest 7cl 100 kr

Chocolate Truffle 45 kr
Milk chocolate ganache & butterscotch

COFFEE

Coffee 29 kr
Cappuccino 46 kr
Latte 46 kr
Espresso Single 29 kr, Double 32 kr

COFFEE DRINKS 5 CL: 155 KR

Irish Coffee
Coffee D.O.M
Espresso Martini
Coffee Karlsson
Cuban Coffée

AFTER DINNER COCKTAILS: 155 KR

Pettsons Pannkaka (Cold)
Whisky, white crème de cacao, "Pancake" bitters,
browned-butter simple syrup & vanilla foam

Umeå Alexander (Cold)
Cognac, Nordic Chocolate cocoa liqueur (Umeå),
cane sugar & cream

Blåbert
Hernö Sloe, D.O.M., Chambord, blueberry shrub & cream
Går att få alkoholfri

Kaffe Knutsson
Coffee, Kahlua, vanilla vodka, chocolate & cream

DRAFT BEER

	Gallop	40 cl	60 cl	75cl	Pitcher
Norrlands	64 kr	85 kr	99 kr	125 kr	309 kr
Krusovice	76 kr	92 kr	115 kr	144 kr	349 kr
Carnaby Bulldog I.P.L	76 kr	92 kr	115 kr	144 kr	349 kr
Omaka Moontrip IPA	76 kr	92 kr	115 kr	144 kr	349 kr
Omaka A.K.A.I.P.A	80 kr	96 kr	119 kr	149 kr	353 kr
Meteor Blanche	76 kr	92 kr	115 kr	144 kr	349 kr
Guinness Draught 0,56cl			105 kr		

BOTTLED BEER

Mariestads Lager 50cl	94 kr
Heineken Lager 33cl	69 kr
Sol Lager 33cl	75 kr
Daura, Gluten free Lager 33cl	75 kr
Wisby Weisse Wheat beer 50cl	99 kr

MICRO BREWERIES

Janne Shuffle 33 cl	85 kr
Megasourus 33 cl	125 kr
Lillpangarn Double Session Pale Ale 33cl 3,4%	59 kr
41337 Session Pale Ale 33	85 kr
Lengräddad IPA 33cl	98 kr

CIDER & READY TO DRINK

Briska Pear 33cl	75 kr
Briska Sauvignon Blanc/Green apple 33cl	75 kr
Strongbow 33cl	77 kr
Bryggverket Fizzy Margarita 250ml 7%	125 kr

SPRITZ

Whiptail Mojito Spritz	120 kr
Apertivo Spritz *Sparkling, Apertivo, soda & orange*	140 kr
Apertivo Spritz Orange 0%	79 kr

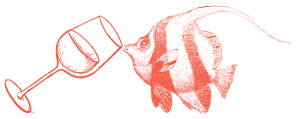
NON-ALCOHOLIC

Cola, Cola Zero, Fanta Zero, Sprite Zero	39 kr
Loka Lemon/Natural 33cl	34 kr
Redbull	45 kr
Mariestads 0,5% 33cl	52 kr
Easy Rider 0,5% 33cl	59 kr
NAPA 0,5% 33cl	59 kr
Gränges Light beer 2,8% 33cl	39 kr
Briska Pear/Raspberry 0,5% 33cl	49 kr
Orange juice	Glass 31 kr - Big glass 41 kr
Apple juice	Glass 31 kr - Big glass 41 kr

NON-ALCOHOLIC WINE

Barrels Drums Chardonay 100%	69/92/276 kr
Barrels Drums Merlot 100%	69/92/276 kr
Richard Juhlin Blanc de Blancs Chardonnay 100%	74 kr
Chavin Rosé Sparkling EKO 25 cl Grenache Noir 100%	90 kr
Kiviks Fruit wine Sparkling Strawberry 33cl	62 kr

OUR SOMMELIERS' RECOMMENDED WINES BY THE GLASS



CHAMPAGNE & SPARKLING

Champagne Joseph Desruets Signature Brut Reserve 145/290/870 kr
Pinot Noir 50% Chardonnay 30% Pinot Meunier 20%

Charles Baur Crémant D'Alsace Brut 99/198/594 kr
Chardonnay 100%. Alsace, France

2023 Fattoria La Vialla Ca´dell Oro Spumante Rosé 127/254/762 kr
Pinot Nero, Trebbiano Toscano, Chardonnay. Tuscany, Italy

WHITE WINE

Charles Baur Vin D´Alsace Riesling 99/149/449 kr
Riesling 100%. Alsace, France

Charles Baur Vin D´Alsace Riesling Grand Cru Brand 178/266/799 kr
Riesling 100%. Alsace, France

2023 Domaine Sylvain Dussort Les Ormes Bourgogne Côte D´or 199/332/996 kr
Chardonnay 100%. Bourgogne, France

Olivier Chanzy 105/175/525 kr
Chardonnay 100%. Bourgogne, France

RED WINE

2023 Sordo Langhe Nebbiolo 128/192/576 kr
Nebbiolo 100%. Piedmont, Italy

2018 Château Les Mangons Piccolo 143/214/645 kr
Cabernet Sauvignon, Cabernet Franc, Merlot
Bordeaux, France

Maison Olivier Chanzy 105/175/525 kr
Pinot Noir 100%. Bourgogne, France

Domaine Le Colombier Côte du Rhône EKO 109/163/490 kr
Grenache 60% Syrah 35% Marselan 5%. Rhône, France

2020 Fattoria La Vialla Barriccato 143/214/645 kr
Sangiovese, Cabernet Sauvignon. Tuscany, Italy

2020 Fattoria La Vialla Casal Duro 176/264/795 kr
Sangiovese, Cabernet Sauvignon, Merlot. Tuscany, Italy

More wines can be found in our separate wine menu