



**Fisk & Skaldjursrestaurang
även festarrangemang & catering**

SKALDJUR/SHELLFISH
Dagspris på alla skaldjur/Price of the day!

Ostron (Franska)

Oyster (French)

Ostron (Svenska)

Oyster (Swedish)

Vinkokta Blåmusslor

Wine boiled mussels

En låda färska räkor

A box of fresh shrimps

En tallrik kokta havskräftor

A plate of boiled crayfish

1/2 Krabba

1/2 Crab

1/2 Kokt Hummer

1/2 Boiled lobster

Platå No.1 (Räkor, kräftor, 1/2 krabba, 2 ostron)

Platter No.1 (Shrimps, crayfish, 1/2 crab, 2 oysters)

Platå No.2 (Räkor, kräftor, 1/2 krabba, 1/2 hummer, 2 ostron)

Platter No.2 (Shrimps, crayfish, 1/2 crab, 1/2 lobster, 2 oysters)

**Platå no.3 (Räkor, kräftor, 1/2 krabba, 1/2 hummer, 2 ostron,
2st sillsorter, 2 st röror, rökt lax, gravad lax)**

Platter No.3 (Shrimps, crayfish, 1/2 crab, 1/2 lobster, 2 oysters, 2 kinds of herring,
2 kinds of mishmash, smoked salmon, raw spiced salmon)

**Platå no. 4 (Räkor, kräftor 1/2 krabba, 1/2 hummer, musslor,
2 franska ostron, 2 svenska ostron, 40gr kalixrom)**

Platter No.4 (Shrimps, crayfish, 1/2 crab, 1/2 lobster, mussels, 2 french oysters, 2 swedish oysters,
40gr. Kalix bleak-roe)

Till skaldjuren serveras såser & färskt bröd!

Shellfish dishes are served with freshly baked bread and sauces!