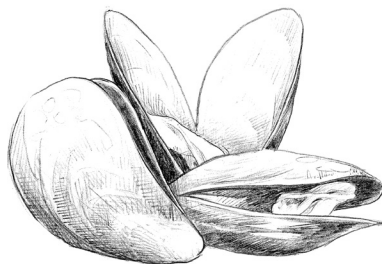


## WELCOME

In the fjords around Orust, nestling below majestic Bredfjället, delicious mussels - maybe the best in the world - grow. Those blue beauties are what sparked off our business idea. We now offer you a restaurant, bar and boat expeditions that you can join in with, linking our venture in the historic spa town of Lyckorna to our new Musselbaren Kleven located in Smögen and the mile wide underwater gardens far out in the fjords. We bring you taste sensations and food adventures celebrating our most environmentally friendly delicacy, the blue mussel. What more do you need?

We find different ways to prepare mussels depending on the season and our mood. But some things don't change. We use local raw ingredients as much as we can and in general try our best to keep to sustainably grown produce and fair trade products. It's all about giving our fantastic mussels the finest accompaniments. We want your taste experience to be the best it can be. Bon appetit!



## MUSSELBAREN

## BITS & PIECES FOR STARTERS

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MUSSEL SOUP Pureed, smooth and creamy soup topped off with whole mussels	85 SEK	CHÈVRE TOAST With honey, thyme, greens	125 SEK
DEEP FRIED CHILI MUSSELS Served with chutney and aioli	95 SEK		

## MUSSELS etc.

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*MUSSELS Á LA THE MUSSEL BAR: Gorgeous local delicacies classically prepared; freshly cooked in white wine, garlic, onion, chili and vegetables. The mains presented below are all served with bread and our homemade aioli.*

MOULES FRITES Mussels in broth, served with French fries	200 SEK	BUTTER BAKED COD Red onion risotto, musselfoam	285 SEK
MOULES MARINIÈRES Mussels with tasty cream sauce	185 SEK	LAMB STEW Potato- & parsnip mash, roasted beets, crispy black cabbage and mint cream	265 SEK
<i>Compose a dish of your own choice;</i>			
MUSSELS IN BROTH	160 SEK	VEGGIE SOUP	145 SEK
FRENCH FRIES	40 SEK	Veggie soup made with parsnip, topped with butter fried chantarelles	
CREAM- or ROQUEFORT SAUCE	25 SEK		
MUSSEL SOUP Pureed, smooth and creamy soup topped off with whole mussels	145 SEK		

## A TASTE OF SWEET & SALT

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CHOCOLATE CAKE WITH HAZELNUTS Served with whipped cream, white chocolate and raspberry sauce	105 SEK	APPLE CRUMBLE PIE	95 SEK
		NUTS A small bowl of mixed nuts	30 SEK
AFTER DINNER SPECIAL Truffle, coffee/tea & digestif	145 SEK	ROASTED NUTS A small bowl of our home roasted nuts	40 SEK
TONIGHTS CHOICE OF TRUFFLE	55 SEK		

## CHILDRENS MENU

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MOULES FRITES Mussels in broth, served with French fries	100 SEK	MOULES MARINIÈRES Mussels with tasty cream sauce	90 SEK
CREAMY PASTA WITH BACON Creamy pasta with bacon and cheese	75 SEK		

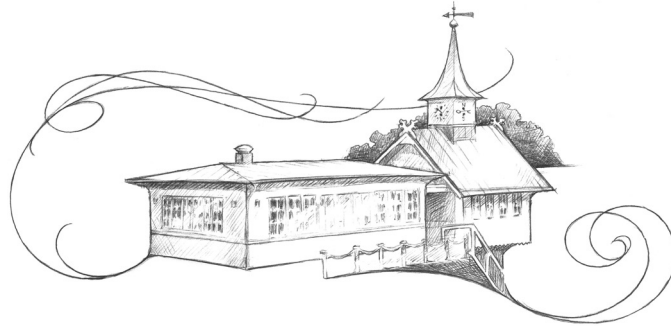
We focus on choosing environmental friendly dishes and we have marked them for you on our menu with a ☺ besides the most environmental friendly meal you can have, our mussels

Smaller children portions are available at half price for children under the age of 12

If you have any allergies please alert the kitchen.

Despite the modest size of your kitchen, our chef often come up with special offers inspired with seasonal flavors

## MUSSELBAREN



## WELL CHOSEN DRINKS

*We aim to enhance your dining experience with well chosen drinks. We carefully select only the best mussels from the sea's underwater gardens, and we follow the same philosophy when we choose drinks made in flourishing estates on dry land. The suppliers and producers we have found share our passion.*

*Working alongside fruit pressers, master brewers and wine makers, with many tastings along the way, we've finally settled on a great selection where taste and quality take precedence, and sustainability is prioritized as an important part of the picture.*

We've stopped selling **water** in plastic bottles, for instance, and invested in our own water filtration system, so now we can fill pretty, reusable bottles ourselves with still or fizzy water.

Fristorps Gård in Hunneberg, just outside Trollhättan press our fantastic **apple juice**. Because they produce all single varieties you can quite simply find your favorite apple in a bottle!

We have chosen excellent **wines** produced from different grape varieties and widely differing terrain, and all have something special that they contribute to our food. Like the Ravanal, a powerful Chilean Chardonnay with smoky tones thanks to its long maturation in oak barrels, and the Picpoul, to all extents and purposes a little known grape from a small region, but with a centuries old history - it was a favorite tippel of the Ancient Romans!

Our **champagne** is from Pierre Brocard, a small but illustrious winemaker, who produces this most noble drink with lots of love and generations of knowledge.

Our **beers** are all that you can wish for, with different characters that suit all tastes. One of our favorites is the St Eriks craft beers range, chosen for us by Jessica Hendrich, master brewer at St Eriks in Sigtuna.

Whatever you end up choosing, we want your dining experience with us to be as pleasurable as possible, and one you'll cherish!



## MUSSELBAREN

## CHAMPAGNE & SPARKLING WINE

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PIERRE BROCARD CHAMPAGNE ☺ Blanc de Blanc, 100% Chardonnay	675:- glass 150:-	BRUNO PAILLARD PREMIÈRE CUVÉE ROSÉ Pinot Noir and Chardonnay	850:-
PIERRE BROCARD CHAMPAGNE ☺ Blanc de Noir, 100% Pinot Noir	675:- glass 150:-	MERSIOL CREMANT BRUT ☺	425:- glass 95:-
NICOLAS FEUILLATTE BRUT FONDAMENTAL Pinot Noir 65%, Chard. 35%.	675:- glass 150:-	COPA SABIA, CAVA BRUT RESERVA EMOCION	395:- glass 95:-
BRUT RÉGENCE CHAMPAGNE Chard. 80 %, Pinot Noir 20 %	675:- glass 150:-		

## WHITE WINE

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HOFER GRÜNER VELTLINER ☺ AUSTRIA	365:- fl=1 liter glass 75:-	LE VIEUX CLOS Sauv.bl.85%, Chard.15%. FRANCE	365:- glass 88:-
BASSERMANN-JORDAN ESTATE RIESLING TROCKEN 2017 Riesling 100 % GERMANY	450:- glass 110:-	RAVANAL GRAN RESERVA Chard. CHILE	390:- glass 97:-
PICPOUL DE PINET Picpoul FRANCE	330:- glass 82:-	SOALHEIRO ALVARINHO Alvarinho PORTUGAL	400:- glass 95:-
VILLA TERESA ☺ Pinot Grigio ITALY	365:- glass 88:-	OLIVIEIRA LECESTRE CHABLIS FRANCE	435:- glass 99:-
ANT MOORE SPECIAL RESERVE ☺ Sauv. Bl. 100 % New Zealand	450:- glas 110:-	MADEMOISELLE DE T Sauv. Bl. 100 % FRANCE	450:- glas 110:-

## ROSÉ WINE

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LES CERISIERS ROSÉ ☺ FRANCE	325:- glass 79:-
MIRAVAL COTES DE PROVANCE FRANCE	475:- glass 110:-
BLUE DE MER Grenache 50 %, Cinsault 50 % FRANCE	375:- glass 89:-

## RED WINE

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BARBERA DEL MONEFERRATO DOC ITALY	375:- glass 89:-
LERGENMÜLLER Pinot Noir. GERMANY	375:- glass 90:-
SAN GIOVANNI GYO PICENO SUPERIORE Montepulciano 70 %, Sangiovese 30 % ITALY	375:- glass 89:-

## BEER

WEIHENSTEPHANER 50 cl 5,4% ☺ Hefe Weissbier	89:-	CARLSBERG HOF 33 cl 4,2%	52:-
FULLERS 50 cl 5,4% London Porter	57:-	OrganicBUDVAR DRAFT BEER 5,0% Czech lager	69:-
S:T ERIKS, IPA 33 cl 5,3% India Pale Ale	57:-	LAGUNITAS IPA DRAFT BEER 6,2% Indian Pale Ale	75:-
S:T ERIKS, CAPITAL IPA 33 cl 5,3% Unfiltered, very fresh citrus tones	57:-	NILS OSCAR BORDSÖL 33 cl 2,7% Pale Ale	49:-
SIGTUNA ORGANIC ALE 33 cl 4,5% ☺ American pale ale	69:-		

## MUST, SODA & ALCOHOL-FREE

APPLE MUST FROM FRISTORPS GÅRD ☺ <i>Choose from different apple varieties.</i>	42:-	BARRELS & DRUMS SPARKLING CHARDONNAY FRANCE	185:- glass 50:-
COCA COLA 33 cl FANTA 33 cl SPRITE 33 cl	25:-	RICHARD JUHLIN SPARKLING WINE FRANCE	230:- glass 65:-
KLOCKRENT WATER Still or sparkling	25:-	JACOB'S CREEK Riesling	195:- glass 50:-
		CARLSBERG EKO 33 cl	39:-

## OTHER

CIDER 33 cl 4,5% Kopparbergs Naked apple	52:-	ROM EL DORADO, 12 år per cl RON ZACAPA, 23 år per cl	25:- 33:-
DRINK ROM & COLA 4 cl GIN TONIC 4 cl DRY MARTINI 4 cl KAFFEDRINK 4 cl	90:- 90:- 95:- 95:-	COGNAC GRÖNSTEDT, VS per cl GRÖNSTEDT, XO per cl	25:- 33:-
KAFFE/TE ☺	25:-	WHISKEY Singel malt LAGAVULIN, 16 år per cl MACALLAN AMBER per cl	33:- 33:-

## MUSSELBAREN