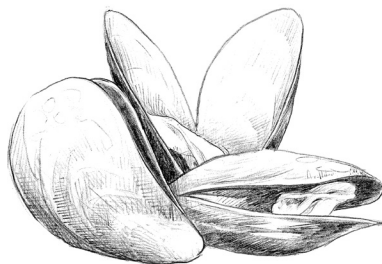


WELCOME

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

MUSSEL SOUP Smooth and creamy soup topped off with whole mussels	95 SEK	ANCHOVY FROM GREBBESTAD Served on rye bread with, organic egg, creme fraich, red onion and chives	125 SEK
DEEP FRIED MUSSELS Served with chutney and aioli	95 SEK		

MUSSELS etc.

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	210 SEK	MUSSEL RISOTTO Creamy risotto with mussels, swedish prästost cheese age 18 months	249 SEK
MOULES MARINIÈRES Mussels with tasty cream sauce	195 SEK	FISH N' CHIPS Double breaded fish of cod, served with french fries and sallad, pickled red onion, aioli	225 SEK
<i>Compose a dish of your own choice;</i>			
MUSSELS IN BROTH	170 SEK		
FRENCH FRIES	40 SEK		
CREAM- or ROQUEFORT SAUCE	25 SEK	VEGETARIAN TACO Organic sweet potato, black beans, avocado, sallad, french chevré (everything vegan, exept cheese)	249 SEK
MUSSEL SOUP Pureed, smooth and creamy soup topped off with whole mussels	155 SEK		

A TASTE OF SWEET & SALT

WHITE CHOCOLATE CAKE WITH RUBARB Served with rasberry sorbet, toasted coconut	125 SEK	AFTER DINNER SPECIAL Truffle, coffee/tea & digestif	145 SEK
STRAWBERRY AND RHUBARB COMPOTT With organic vanilla icecream and coconut crisp	95 SEK	TONIGHTS CHOICE OF TRUFFLE	55 SEK
		CRUMBLE PIE Served with raw custard	95 SEK
		ROASTED NUTS	40 SEK
		CHIPS	40 SEK

CHILDRENS MENU

MOULES FRITES Mussels in broth, served with French fries	105 SEK	FISH AND CHIPS Breaded fresh cod, chips, pickled red onion, aioli	115 SEK
MOULES MARINIÈRES Mussels with tasty cream sauce	100 SEK		

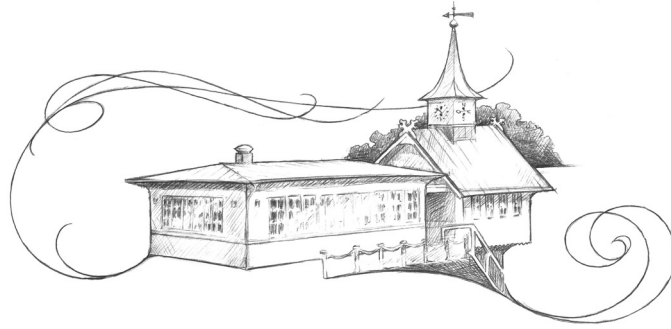
Now even more environmentally friendly, organic, locally produced and Swedish ingredients, besides the most environmental friendly meal you can have, our mussels

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 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.

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

PIERRE BROCARD CHAMPAGNE Blanc de Blanc, 100% Chardonnay	750:-	BRUNO PAILLARD PREMIÈRE CUVÉE ROSÉ Pinot Noir and Chardonnay	875:-
PIERRE BROCARD CHAMPAGNE Blanc de Noir, 100% Pinot Noir	750:-	MERSIOL CREMANT BRUT	440:- glass 99:-
PIERRE BROCARD TRADITION CHAMPAGNE Pinot Noir 80 %, Chard. 10 % och Pint Blanc 10 %.	675:- glass 140:-	COPA SABIA, CAVA BRUT RESERVA EMOCION Xarel 35 %, Macabeo 35 %, Parellado 30 %	395:- glass 95:-

WHITE WINE

HOFER GRÜNER VELTLINER AUSTRIA	495:- fl=1 liter glass 89:-	LE VIEUX CLOS Sauv.bl.85%, Chard.15%. FRANCE	395:- glass 89:-
BASSERMANN-JORDAN ESTATE RIESLING TROCKEN 2017 Riesling 100 % GERMANY	490:-	SOALHEIRO ALVARINHO Alvarinho PORTUGAL	450:-
PICPOUL DE PINET Picpoul FRANCE	365:- glass 85:-	OLIVIEIRA LECESTRE CHABLIS FRANCE	495:-
VILLA TERESA Pinot Grigio ITALY	365:- glass 89:-	MADEMOISELLE DE T Sauv. Bl. 100 % FRANCE	450:-
ANT MOORE SPECIAL RESERVE Sauv. Bl. 100 % New Zealand	450:-		

ROSÉ WINE

MIRAVAL COTES DE PROVANCE FRANCE	475:-
BLUE DE MER Grenache 50 %, Cinsault 50 % FRANCE	375:- glass 89:-

RED WINE

BARBERA DEL MONEFERRATO DOC ITALY	395:- glass 89:-
LERGENMÜLLER Pinot Noir. GERMANY	395:- glass 89:-

BEER

WEIHENSTEPHANER 50 cl 5,4% Hefe Weissbier	89:-	OCEAN PILS 33 cl 4,8 %	60:-
FULLERS 50 cl 5,4% London Porter	89:-	MIKKELLER AMERICAN DREAM PILS 33 cl 4,6 %	60:-
CARLSBERG HOF 33 cl 4,2% Organic	52:-	DRAFT BEER MIKKELLERS K:RLEK 4,8 % American Pale Ale	80:-
NILS OSCAR BORDSÖL 33 cl 2,7% Pale Ale	49:-	KLOCKREN PILSNER 5 % Our own lager brewed in collaboration with the Fermenters in Strömstad	85:-
OCEAN INDIA PALE ALE 50 cl 5,4%	85:-		
OCEAN AMERIKANSK PALE ALE 33 cl 5,2 %	70:-		

MUST, SODA & ALCOHOL-FREE

APPLE MUST FROM FRISTORPS ☺ GÅRD <i>Choose from different apple varieties.</i>	42:-	RICHARD JUHLIN SPARKLING WINE FRANCE	230:- glass 65:-
COCA COLA 33 cl	25:-	JACOB ´S CREEK Riesling	195:- glass 50:-
FANTA 33 cl		CARLSBERG EKO 33 cl	39:-
SPRITE 33 cl		MIKKELLER DRINK ´IN THE SUN 33 cl	45:-
KLOCKRENT WATER Still or sparkling	25:-		

OTHER

CIDER KOPPARBERGS NAKED APPLE 33 cl 4,5 %	52:-	KAFFE/TE ☺	25:-
SOMERSBY DOUBLE PRESS APPLE 33 cl 4,5 %	60:-		