



RESTAURANG
Sjökanten

Merry
2026

Snacks

Olives	39 SEK
Mixed nuts	39 SEK
Potato chips	39 SEK
French fries	89 SEK
Served with truffle and chipotle mayonnaise	

Starters

Garlic Bread

89 SEK

Crispy garlic bread served with salad, tomato, olives, and creamy aioli

Our wine recommendation: Lidköping Red

Swedish Caviar Pizza – Perfect for Sharing!

239 SEK

A luxurious pizza for 2–4 people with 50g exclusive vendace roe from Vänern, on a crispy base topped with finely chopped red onion, crème fraiche, Västerbotten cheese, dill and fresh lemon!

Our wine recommendation: Lidköping Prosecco

Sjökanten Bruschetta

139 SEK

With tomato, garlic, basil, and Parma ham.
Topped with Grana Padano.

Our wine recommendation: Lidköping Red

Toast Skagen

129 SEK / with 30g Swedish caviar 219 SEK

Classic toast with hand-peeled shrimps, dill, mayonnaise, red onion and lemon. A Swedish favorite.

Our wine recommendation: Lidköping Prosecco

Swedish Caviar with Chips

159 SEK

30g exclusive vendace roe topped with finely chopped red onion and crème fraiche, served with crispy potato chips.

Our wine recommendation: Lidköping Prosecco

Bistro

Baked Potato with Skagen Mix

139 SEK

with 30g Swedish caviar 229 SEK

A Swedish classic served with hand-peeled shrimps, dill, mayonnaise, red onion and lemon.

Our wine recommendation: Riesling

Fish & Chips

169 SEK

Classic fish & chips served with crispy French fries, fresh salad with tomato and red onion and Danish remoulade sauce.

Our wine recommendation: Lidköping White

Kebab Plate

169 SEK

Flavorful pork kebab served with fresh salad with tomato, red onion, feferoni peppers, crispy French fries, and topped with Sjökanten's flavorful kebab sauce.

Our wine recommendation: Syrah

Bookmaker à la Sjökanten

199 SEK

A luxurious classic dish with beef tenderloin, served with a crispy salad, tomato, pickled silver onion, Dijon mayonnaise, Grana Padano, horseradish and crispy French fries.

Our wine recommendation: Lidköping Red



**To promote sustainability and reduce food waste,
please inform the staff if you would like extra
French fries or potatoes.**

Sjökantens Smashed Burgers

Cheeseburger

100/200g **139/179 SEK**

Classic cheeseburger with cheddar, crispy lettuce, tomato, Sjökanten's dressing and crispy French fries.

Truffle Burger

100/200g **149/189 SEK**

Served with creamy truffle mayonnaise, crispy lettuce, tomato, pickled silver onion, cheddar and crispy French fries.

Sweet & Spicy Burger

100/200g **149/189 SEK**

For those who like a bit of heat and sweetness.

Served with honey & chipotle mayonnaise, crispy lettuce, tomato, bacon, hot jalapeños, cheddar and crispy French fries.

Our wine recommendation: Syrah

Halloumi Burger

179 SEK

Served with creamy chili mayonnaise, crispy lettuce, tomato, pickled silver onion and crispy French fries.

Beyond Burger

189 SEK

Plant-based burger made of peas. Can be made vegan – please inform the staff!

Served with aioli, crispy lettuce, tomato, pickled silver onion and crispy French fries.

Dips for your fries?

20 SEK

Creamy truffle mayonnaise • Aioli • Chili mayonnaise •
Honey & Chipotle mayonnaise • Homemade Bearnaise sauce •
Sjökantens burger dressing



All our burgers are smashed



Salads

Sjökanten Shrimp Salad

199 SEK

Hand-peeled shrimps, lettuce, tomato, feta cheese, red onion, egg and lemon.

Served with bread and aioli.

Our wine recommendation: Lidköping White

Sjökanten Caesar Salad

199 SEK

Caesar salad with fried chicken fillet, crispy romaine lettuce, bacon, tomato, red onion, croutons, Sjökanten's Caesar dressing, topped with Grana Padano.

Our wine recommendation: Castillo Tinto

Goat Cheese Salad

189 SEK

Gratinated goat cheese with salad, tomato, beets, pickled silver onion, walnuts, served with bread and aioli.

Topped with honey and balsamic.

Our wine recommendation: Riesling

À La Carte

Homemade Meatballs **189 SEK**

Our homemade meatballs filled with flavor and love. Served with creamy mashed potatoes, cream sauce, lingonberries and pressed cucumber.

Our wine recommendation: Lidköping Red

Pork Schnitzel **219 SEK**

Golden pork schnitzel topped with herb butter, served with crispy French fries, grilled lemon and Sjökantens homemade Bearnaise sauce.

Our wine recommendation: Lidköping Red or Riesling

Moules Frites **219 SEK**

Mussels cooked in wine, cream, and garlic, served with crispy French fries, aioli, bread and lemon.

Our wine recommendation: Riesling

Fried Pike-Perch **259 SEK**

Golden-fried pike-perch fish served with hand-peeled shrimps, boiled potatoes, browned butter, horseradish and lemon.

Our wine recommendation: Lidköping White

Beef Tenderloin **359 SEK**

Classic beef tenderloin served with pepper sauce, roasted potatoes, asparagus, oven-roasted cherry tomatoes and grilled lemon.

Our wine recommendation: Castillo Tinto

Pasta

Sjökantens Beef Tenderloin Pasta **199 SEK**

Beef tenderloin, white wine, cream, mushrooms, onion, Dijon mustard, chili flakes. Topped with Grana Padano.

Our wine recommendation: Castillo Tinto

Sjökantens Salmon Pasta **189 SEK**

Cold-smoked salmon, cream, garlic, white wine. Topped with lemon, arugula and Grana Padano.

Our wine recommendation: Lidköping White

Vegetarian Pesto Pasta **189 SEK**

Our wine recommendation: Lidköping White

Kids Menu

Pancakes **89 SEK**

Served with jam and whipped cream

Homemade Meatballs **109 SEK**

Served with creamy mashed potatoes, cream sauce, lingonberries and pressed cucumber.

Chicken Nuggets **99 SEK**

Crispy chicken nuggets with French fries, fresh salad with tomato and creamy aioli.

Kids Burger **99 SEK**

Mini burger with burger dressing and crispy French fries.

Pizzas

- Tält**  **109 SEK**
Tomato sauce, cheese
- LMC** **119 SEK**
Tomato sauce, cheese, ham
- Polar** **119 SEK**
Tomato sauce, cheese, ham, pineapple
- Kabe** **119 SEK**
Tomato sauce, cheese, ham, fresh mushrooms
- Hymer** **139 SEK**
Tomato sauce, cheese, salami, feferoni peppers, fresh mushrooms, onion
- Knaus** **159 SEK**
Tomato sauce, cheese, chicken, sun-dried tomatoes, feta, onion, arugula
- Beach 2026**  **149 SEK**
Tomato sauce, cheese, feta, bell pepper, fresh mushrooms, olives, onion
- Sävsjö** **169 SEK**
Crème fraiche, cheese, prosciutto di Parma, arugula, truffle oil
- Solifer** **169 SEK**
Tomato sauce, cheese, beef tenderloin, Bearnaise sauce
- Cabby** **169 SEK**
Crème fraiche, cheese, hand-peeled shrimp, red onion, garlic, arugula
- Rapido**  **169 SEK**
Tomato sauce, cheese, arugula, honey, goat cheese, walnuts
- Bürstner** **169 SEK**
Tomato sauce, cheese, prosciutto di Parma, mozzarella, olives, arugula
- Morelo** **169 SEK**
Tomato sauce, cheese, salami, bacon, jalapeño, feta cheese, fresh mushrooms, onion
- Concord** **169 SEK**
Tomato sauce, cheese, gorgonzola, mozzarella, feta, fresh mushrooms
- Hobby** **169 SEK**
Tomato sauce, cheese, beef tenderloin, crème fraiche, garlic, truffle oil, onion
- Camping Favorite** **169 SEK**
Tomato sauce, cheese, pork kebab, onion, tomato, feferoni peppers, kebab sauce
- Swedish Caviar Pizza** **239 SEK**
50g exclusive vendace roe from Vänern, chopped red onion, crème fraiche, Västerbotten cheese, dill and fresh lemon!
- Create Your Own Pizza** **169 SEK**
- Choose 5 ingredients [+15 SEK per extra ingredient]
Base: Tomato sauce, cheese

Our wine recommendation: Lidköping Red / Lidköping White

Dessert

- Lava Cake with Cream & Berries** **99 SEK**
Luxurious chocolate lava cake served with whipped cream and fresh berries.
- Vanilla Ice Cream with Fresh Berries** **79 SEK**
Creamy vanilla ice cream topped with fresh berries.
- Key Lime Pie with Cream** **99 SEK**
Creamy and tart pie served with whipped cream

Coffee after dinner?

- Coffee/Te** **29 kr**
- Irish Coffee** **132 SEK**
Tullamore Dew, brown sugar, coffee, cream
- Coffee Karlsson** **132 SEK**
Baileys, Cointreau, coffee, cream
- Spanish Coffee** **132 SEK**
Liqueur43, coffee, cream
- Espresso Martini** **139 SEK**
Kahlua, vodka, espresso



- VEGETARIAN

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Tell us if you want to get your dish gluten-,
lactose- or free from any other food allergy.

We are happy to help.

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