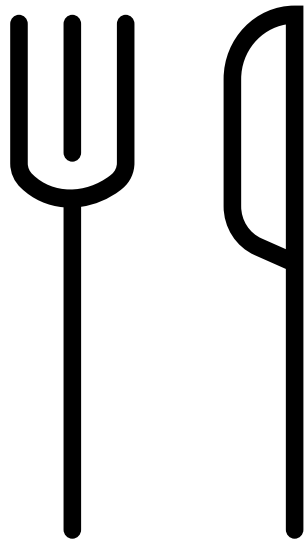




MENU

We're excited to present this season's menu, featuring sustainably sourced ingredients and expertly prepared dishes. Enjoy classic flavours paired with contemporary wine selections.

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STARTERS

Toast Skagen	120 SEK
Hand peeled prawns, crème fraîche, served on sauteed toast <i>Wine suggestion: La Doncella Chardonnay</i>	
Lobster soup	24cl 160 SEK / 36cl 240 SEK
Served with crayfish meat and grissini <i>Wine suggestion: Volunté Pinot Grigio Delle Venezie</i>	
Beef tartar	80g 160 SEK / 120g 240 SEK
Soy mayonnaise, pickled mushrooms, crispy shallots and cress <i>Wine suggestion: IOVE Sangiovese</i>	
Lumpfish roe on blinis	3 pcs 120 SEK / 7 pcs 270 SEK
Lumpfish roe served on classic blinis with crème fraîche, red onion and dill <i>Wine suggestion: Brogsitter Mosel Riesling Trocken Organic</i>	
Traditional smoked goose breast	135 SEK
Smoked goose breast served with pear and orange drizzled with lemon juice, grilled goat cheese, and pickled saffron milk cap mushrooms <i>Wine suggestion: Vina Amézqueta Crianza Rioja</i>	
Beetroot carpaccio	85 SEK
Served with rocket lettuce, vegan cheese and vinaigrette dressing <i>Wine suggestion: Lamuá Vegamar Sauvignon Blanc</i>	

MAINS

Baked cod loin	260 SEK
Sugar snap peas browned in butter, marinated fennel, mashed potato and Hollandaise <i>Wine suggestion: Brogsitter Mosel Riesling Trocken Organic</i>	
Filet mignon	355 SEK
Beef tenderloin with grilled tomato, sugar snap peas, Hasselback potato and béarnaise sauce <i>Wine suggestion: Grand Châtaignier Merlot</i>	
Venison tenderloin	355 SEK
Venison tenderloin served with grilled tomato, sugar snap peas, Hasselback potato, and a red wine-based sauce <i>Sugerowane wino: Vina Amézqueta Crianza Rioja</i>	
Wienerschnitzel	270 SEK
Anchovies, capers, lemon, green peas and fried potatoes <i>Wine suggestion: Vina Amézqueta Crianza Rioja</i>	
Pork tenderloin	260 SEK
Chanterelles stewed in cream, Hasselback potato and tri-color carrots <i>Wine suggestion: Les Thermes Cabernet Sauvignon</i>	
Beef burger	180 SEK
In a brioche bun, with cheese, bacon, pickled cucumber and fries <i>Wine suggestion: Grand Châtaignier Merlot</i>	
Vegan burger	180 SEK
Plant-based burger in a brioche bun with vegan cheese, pickled cucumber and fries <i>Wine suggestion: Costa Di Rose</i>	
Cioppino	240 SEK
Seafood stew with garlic -parsley toast <i>Wine suggestion: Brogsitter Mosel Riesling Trocken Organic</i>	
Ravioli	145 SEK
Oyster mushrooms, champignon, lemon pesto, spinach with tarragon and parmigiano <i>Wine suggestion: Volunté Pinot Grigio Delle Venezie</i>	

CHEF’S CHOICE

Three course menu
<i>Starter (lobster soup 24cl or beef tartar 80g), main (cod loin or pork tenderloin) and chocolate fondant</i>
490 SEK
We care about the planet. That’s why we’re aiming for a more sustainable offer on board, by reducing our environmental footprint and using more ecological and fair trade products.

DESSERTS

Chocolate fondant	85 SEK
Fresh fruit, whipped cream and mint	
Crème brûlée	75 SEK
Warm Apple Pie with vanilla sauce	85 SEK
Served warm with vanilla sauce and tangy red currants	
Assorted cheese plate	120 SEK
Fig marmalade and traditional Scandinavian hard bread	

KID’S MENU

Breaded fish	90 SEK
Fries and lettuces	
Nuggets	90 SEK
Fries and lettuces	
Meatballs	90 SEK
Mashed potatoes, cream sauce, cucumber and lingonberries	
Beef burger	90 SEK
Fries and lettuces	
Vegan burger	90 SEK
Fries and lettuces	
Pancakes	65 SEK
Cream, strawberry jam and fruit	
Fresh fruit salad	65 SEK

SIDE DISHES

Sweet potato fries	15 SEK
Onion rings	10 SEK
Coleslaw	10 SEK