

m/s Gustafsberg VII

Autumn and Winter 2011



ROSLAGEN MENU

- Blini with trout roe and red onion Smetana
- Venison tenderloin with dark calvados sauce, a sage apple and root vegetable gratin
- Frosted cranberries with warm Kinuski caramel sauce and ginger parfait

To accompany your meal, the chef recommends

Starter: Beer and schnapps

Main course: 7 Deadly Zins, Zinfandel, California, USA

Dessert: Oremus Tokaji Late Harvest, Hungary

SEK 412 (SEK 515)

TORÖ MENU

- Autumn mushroom toast with grilled Tvärnö ham on a bed of chard salad
- Halibut baked in butter, served with lemon, capers, sardine sauce and potatoes tossed in dill
- Vanilla ice cream served in a nut basket with a warm autumn berry compote

To accompany your meal, the chef recommends

Starter: Beer and the ship's schnapps

Main course: Chablis Domaine Ste Claire, Chardonnay, Burgundy, France

Dessert: Lenz Moser Trockenbeerenauslese, Austria

SEK 436 (SEK 545)

INGMARSÖ MENU

- Roast reindeer toast served with artichoke cream on a bed of autumn salad
- Butter-fried char served with chanterelles, braised in cream, and almond potato purée
- Blueberry pie served with a ginger and cardamom sauce

To accompany your meal, the chef recommends

Starter: Fonterutoli Chianti Classico, Sangiovese/Malvasia Nera/Colorino/Merlot, Tuscany, Italy

Main course: Delas Frères, Viognier, Rhône, France

Dessert: Oremus Tokaji Late Harvest, Hungary

SEK 398 (SEK 498)

We reserve the right to make changes.

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LANDSORT MENU

- Crayfish mélange served with cold-smoked salmon and whitefish roe
- Lamb tenderloin with a roast garlic and rosemary sauce, served with a potato, cheddar and bacon terrine
- Chocolate cake with Frangelico mascarpone and blackberries

SEK 391 (SEK 489)

To accompany your meal, the chef recommends

Starter: Beer and schnapps

Main course: Vouvray Vieilles Vignes La Coule d'Argent Sec, Chenin Blanc, Loire, France

Dessert: Fonseca Bin 27 Reserve Ruby Port, Portugal

SKÄRGÅRDSKLASSIKER MENU

- Herring platter – with three kinds of herring, served with bread, butter and cheese
- Steamboat steak with fried potatoes and onion gravy
- Seasonal berries with vanilla ice cream

SEK 365 (SEK 456)

To accompany your meal, the chef recommends

Starter: Beer and Home made Snaps

Main course: Campolieti, Ripasso, Corvina/Rondinella, Veneto, Italy

Dessert: Muscat de Beames-de-Venise, France

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