

m/s Enköping

Spring and Summer 2010



ALSKÄR MENU

- Herring tartar with eggs, chives and crisp bread
- Breast of duck with a sweet-sour red wine sauce and a potato casserole with bacon
- Strawberries marinated in cinnamon and red wine, served with white chocolate crème

SEK 395 (SEK 494)

Drink package

Starter: Beer and the Ship's Schnapps
Main course: Jacobsdal, Pinotage, Stellenbosch, South Africa
Dessert: Recioto della Valpolicella, Italy

SEK 280 (SEK 350)

NORSTEN MENU

- Toast Enköping
- Roast fillet of veal with browned chanterelles, red wine sauce and artichoke potato purée
- Vanilla parfait with blueberries and an almond crisp

SEK 475 (SEK 594)

Drink package

Starter: Chablis Domaine Ste Claire, Chardonnay, Bourgogne, France
Main course: Bosquet des Papes Cuvée Tradition, Grenache/Mourvèdre/Syrah, Rhône, France
Dessert: Muscat de Beames-de-Venise, France

SEK 340 (SEK 425)

SJÖBRIS MENU

- Kalix bleak roe with accompaniments
- Poached char with hand peeled shrimps, dill and white wine sauce with horseradish
- Lemon crème with fresh raspberries

SEK 495 (SEK 619)

Drink package

Starter: Beer and the Ship's Schnapps
Main course: Tenuta Sant'Antonio Soave, Garganega, Veneto, Italy
Dessert: Sauternes Mouton Cadet, France

SEK 290 (SEK 363)

SALTSJÖN MENU

- Herb and bleak roe marinated herring, with traditional crisp bread and Västerbotten cheese
- Baked char with marinated vegetables, new potato salad and tarragon sauce
- Chocolate mousse with marinated strawberries

SEK 295 (SEK 369)

Drink package

Starter: Beer and the Ship's Schnapps
Main course: Moncaro, Verdicchio, Marche, Italy
Dessert: Recioto della Valpolicella, Italy

SEK 270 (SEK 338)

We reserve the right to make changes.

Strömma Turism & Sjöfart AB Phone +46 (0)8-12 00 40 00 bokning@stromma.se



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KODJUPET MENU Locally produced

- Classic Swedish anchovy, onion and egg mélange served with pickled gherkin and smoked rainbow salmon
- Fillet of pork loin from Rocklunda farm with roasted root vegetables and red wine sauce served with balsamico chilli
- Rhubarb soup with red berries and caramel mousse

SEK 330 (SEK 413)

Drink package

Starter: Beer and the Ship's Schnapps

Main Course: Capitel de Roari Amarone, Corvina/Rondinella/Molinara, Venetien, Italy

Dessert: Muscat de Beames-de-Venise, France

SEK 280 (SEK 350)

REVENGEGRUNDET MENU

- Tuna carpaccio with avocado and tomato salsa
- Fillet of lamb loin with summer vegetables, sun-dried tomatoes and a tangy basil sauce
- Dark chocolate pannacotta with cloudberry ice cream

SEK 395 (SEK 494)

Drink package

Starter: Firefinch Springfield Estate, Sauvignon Blanc, Robertson, South Africa

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

Dessert: Orremus Tokaji Late Harvest, Hungary

SEK 250 (SEK 313)

VÅGSKVALP MENU

- Green asparagus with chive sauce and chantarelles
- Fried fillet of perch with butter-fried beetroot and dill sauce
- Chocolate fondant with pistachio ice cream

SEK 385 (SEK 481)

Drink package

Starter: Chateau Fuissé Crémant de Bourgogne, Bourgogne, France

Main Course: Mapu, Sauvignon Blanc/Chardonnay, Central Valley, Chile

Dessert: Sauternes Mouton Cadet, France

SEK 250 (SEK 313)

ARCHIPELAGO CLASSICS 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)

Drink package

Starter: Beer and the Ship's Schnapps

Main Course: Côtes-du-Rhône Les Quatre Terres, Grenache/Syrah/Cinsault, Rhône, France

Dessert: Muscat de Beames-de-Venise, France

SEK 290 (SEK 363)

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