

m/s Gustafsberg VII

Spring and Summer 2010



RAMSÖ MENU

SEK 464 (SEK 580)

- Salmon variation: Lightly cured salmon in shiso leaves with ginger soy, gravlax filled with fromage frais and sun-dried tomatoes served with oak-leaf lettuce and citrus oil, warm smoked salmon with chive mayonnaise
- Roast lamb tenderloin rolled in parmesan and herbs served with potato and garlic rösti and balsamic gravy
- Frangelico parfait with blackberries and espresso caramel

To accompany your meal, the chef recommends

Starter: Domaine Marcel Deiss AOC, Riesling/Pinot Blanc/Gewurztraminer/Pinot Gris, Alsace, France

Main course: Mouton Cadet St Emilion Reserve, Merlot, Bordeaux, France

Dessert: Oremus Tokaji Aszú 5 puttonyos, Hungary

LERVIK MENU

SEK 476 (SEK 595)

- Scallops with a trout hollandaise sauce with crispy Parma ham
- Roast tenderloin of veal with taleggio-creamed salsify, a port sauce and rissole potatoes
- Pears tartlets served with vanilla ice cream and Swedish punsch caramel

To accompany your meal, the chef recommends

Starter: Chablis Domaine Ste Claire, Chardonnay, Bourgogne, France

Main course: Capitel de Roari Amarone, Corvina/Rondinella/Molinara, Veneto, Italy

Dessert: Muscat de Beames-de-Venise, France

HARÖ MENU

SEK 436 (SEK 545)

- Classic Swedish anchovy, onion and egg mélange and kippers and onion mélange both served on rye bread and a toast with whitefish roe
- Butter-fried perch from Harö with spring onion purée and new potatoes
- Rhubarb and strawberry pie with caramelised fennel and vanilla sauce

To accompany your meal, the chef recommends

Starter: Beer and spiced schnapps

Main course: Stoneleigh, Sauvignon Blanc, Marlborough, New Zealand

Dessert: Recioto della Valpolicella, Italy

ARHOLMA MENU

SEK 478 (SEK 598)

- Bleak roe served on a warm potato cake with red onion and sour cream
- Roast fillet of venison with honey and coriander sauce, served with butter-fried mushrooms and a potato terrine
- Woodland strawberry parfait with a white chocolate mousse and sugar crisp

To accompany your meal, the chef recommends

Starter: Beer and spiced schnapps

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

Dessert: Recioto della Valpolicella, Italy

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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ADELSÖ MENU

- Roasted ox tails with fontina cheese in mangold and carrots served with a Madeira sauce
- Oven-baked Lake Mälaren pike-perch with chopped eggs and browned horseradish butter
- Lingonberry pudding with a white chocolate cream and the ships cold drink

SEK 395 (SEK 494)

To accompany your meal, the chef recommends

Starter: Bourgogne Rouge, Cuvée Margot, Pinot Noir, Bourgogne, France

Main course: Sancerre Blanc Les Pierris, Domaine Roger Champault, Sauvignon Blanc, Loire, France

Dessert: The ships cold drink

SVARTSÖ MENU

- Warm asparagus bundles with mozzarella and prosciutto served with truffle vinaigrette
- Lemon sole in a savoy cabbage parcel with anchovies, currants and pine nuts in a buttery lobster sauce
- Liquorice parfait served with citrus salad and violet syrup

SEK 420 (SEK 525)

To accompany your meal, the chef recommends

Starter: Tenuta Sant'Antonio Soave, Garganega, Veneto, Italy

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

Dessert: Nivole Muscat Blanc, Italy

RINDÖ MENU

- Roasted beetroots on rocket, with honey-baked chèvre, crispy bacon and croutons
- Seafood-stuffed salmon with creamed spring morels and new potatoes tossed in herbs
- Elderflower parfait with berry tartar and roasted hazelnuts

SEK 334 (SEK 418)

To accompany your meal, the chef recommends

Starter: Chateau Riotor, Cinsault, Grenache, Syrah, Provence, France

Main course: Tenuta Sant'Antonio Soave, Garganega, Veneto, Italy

Dessert: KWV Muscadel Red, South Africa

GÄLLNÖ MENU

- Seafood bundle served with Swedish Präst cheese and mushrooms fried in garlic on a bed of oak-leaf lettuce
- Chicken breast filled with spinach and halloumi cheese, with aubergine sauce and bell pepper-roasted potatoes
- Passion fruit tart with coconut ice cream

SEK 328 (SEK 410)

To accompany your meal, the chef recommends

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

Main course: Allesverloren, Touriga National, Swartzland

Dessert: Oremus Tokaji Aszú 5 puttonyos, Hungary

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SOLLENKROKA MENU

- Gustafsberg VII's toast Skagen with egg and horseradish
- Tournedos with chipotle Béarnaise sauce and baked Hasselbacken potatoes
- Chocolate marquise with Amaretto cherries

To accompany your meal, the chef recommends

Starter: Beer and spiced schnapps

Main course: Bosquet des Papes Cuvée Tradition, Grenache/Mourvèdre/Syrah, Rhône, France

Dessert: Allesverloren Fine Old Vintage "Port", South Africa

SEK 502 (SEK 627)

LJUSTERÖ MENU

- Herb filled chicken roll with artichoke- and gyere cheese pure served with garlic croutons
- Grilled whitefish with trout roe sauce and Västerbotten cheese purée
- Raspberry sorbet in a dark chocolate basket

To accompany your meal, the chef recommends

Starter: Neethilinghof, Cabernet Sauvignon, Stellenbosch, South Africa

Main course: Calera Central Coast, Chardonnay, California, USA

Dessert: Fonseca Bin 27 Reserve Ruby Port, Portugal

SEK 384 (SEK 480)

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

To accompany your meal, the chef recommends

Starter: Beer and spiced schnapps

Main course: Monti Garbi Ripasso, Corvina/Rondinella, Veneto, Italy

Dessert: Sauternes Mouton Cadet, Frankrike

SEK 365 (SEK 456)

HEMSÖ MENU

- Creamed mushroom toast with cold smoked salmon and a cucumber- radish salas
- Witch in cabbage filled with smoked pork and poblano chilli on tomato sauce
- Currant cheesecake with rum caramel

To accompany your meal, the chef recommends

Starter: Beer and spiced schnapps

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

Dessert: Muscat de Beames-de-Venise, France

SEK 394 (SEK 492)

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