

s/s Stockholm

Fall and Winter 2010



MORGONDAGG MENU

- Salmon and scallop tartar in chervil stock
- Corn chicken breast with with a luke-warm bean salad and cide sauce
- Bluberry and marzipan pie with light wipped cream

To accompany your meal, the chef recommends

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

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

Dessert: Muscat de Beames-de-Venise, France

SEK 348 (SEK 435)

KVÄLLSBRIS MENU

- Nybroviken Toast - prawns in mayonnaise and tarragon with smoked salmon and scampi
- Balsamico-glazed lamb tenderloin with pistachio nuts, artichoke and thyme gravy
- Lime parfait with dark chocolate crème and raspberry sauce

To accompany your meal, the chef recommends

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

Main course: Allesverloren, Touriga National, Swartzland, South Africa

Dessert: Recioto della Valpolicella, Italy

SEK 416 (SEK 520)

SJÖBRIS MENU

- Fresh asparagus with rocket, walnuts and parmesan
- Salmon seared in juniper with sliced cucumber, bacon and apple
- White chocolate cheesecake with passion fruit glazing

To accompany your meal, the chef recommends

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

Main course: Bourgogne Rouge, Cuvée Margot, Pinot Noir, Burgundy, France

Dessert: Muscat de Beames-de-Venise, France

SEK 380 (SEK 475)

MIDNATTSSOL MENU

- Salmon carpaccio with soy vinaigrette and marinated cucumber
- Beef baked in pastry with Madeira sauce and a spring vegetable salad
- Wild strawberry parfait with Cointreau-marinated berries

To accompany your meal, the chef recommends

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

Main course: Allesverloren, Touriga National, Swartzland, South Africa

Dessert: Muscat de Beames-de-Venise, France

SEK 476 (SEK 595)

We reserve the right to make changes.

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



s/s Stockholm

Fall and Winter 2010



NORRSKEN MENU

- Three kinds of trout roe with Västerbotten cheese crème and accompaniments
- Rare-roasted reindeer sirloin with truffled root vegetable purée and haricots verts
- Anna's cheesecake with stewed cloudberry

SEK 472 (SEK 590)

To accompany your meal, the chef recommends

Starter: Beer and Schnapps

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

Dessert: Orremus Tokaji Aszu 5 puttonyos, Hungary

MORGONSOL MENU

- Gorgonzola pannacotta with bresaola and fig jelly
- Seared pike-perch in basil gravy with cauliflower purée, crispy bacon and a red onion confit
- Tarte Tatin with sabayon

SEK 396 (SEK 495)

To accompany your meal, the chef recommends

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

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

Dessert: Orremus Tokaji Aszu 5 puttonyos, Hungary

HAVSDOFT MENU

- Veal carpaccio with parmesan, sun-dried tomatoes, rocket and pine nuts
- Oven-baked char with roasted, polka dot beets, bok choy and citrus hollandaise
- Crème brûlée with lemongrass

SEK 464 (SEK 580)

To accompany your meal, the chef recommends

Starter: Bourgogne Blanc Les Setilles, Chardonnay, Burgundy, France

Main course: Bourgogne Blanc Les Setilles, Chardonnay, Burgundy, France

Dessert: Orremus Tokaji Aszu 5 puttonyos, Hungary

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)

To accompany your meal, the chef recommends

Starter: Beer and Schnapps

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

Dessert: Muscat de Beames-de-Venise, France

We reserve the right to make changes.

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



s/s Stockholm

Fall and Winter 2010



DAGSMEJA MENU

- Crayfish and prawn mélange on dark bread with horseradish and cherry tomato salad
- Prime veal tenderloin with Västerbotten cheese, almond croquettes and morel sauce
- Dark chocolate coupe with sea buckthorn mousse

SEK 476 (SEK 595)

To accompany your meal, the chef recommends

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

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

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

VEGETARIAN MENU

- Fresh asparagus with avocado tartar, rocket, walnuts and parmesan
- Braised endives with balsamico-roasted turnip, savoy cabbage and chive velouté
- The same as the other guests

SEK 316 (SEK 395)

To accompany your meal, the chef recommends

Starter: The same as the other guests

Main course: The same as the other guests

Dessert: The same as the other guests

We reserve the right to make changes.

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

