

s/s Stockholm

4th of February – 9th of April 2010



STARTERS

Herring buffet	SEK 145
Crayfish and prawn mélange on sunflower seed bread	SEK 138
Smoked duck breast with chevré mousse and red onion marmalade	SEK 145
Lobster soup with a puff pastry fleuron	SEK 148

MAIN COURSES

Herring buffet	SEK 180
Oven baked char with roasted yellow beetroots, rouille and parmesan crisp	SEK 235
Corn chicken breast with a lukewarm bean salad and cider sauce	SEK 195
Fillet of beef with green asparagus, chilli béarnaise sauce and potato wedges	SEK 289
Classic steamboat steak with onions and new potatoes	SEK 215

DESSERTS

The chef's vanilla ice cream with seasonal berries	SEK 98
Lime parfait med dark chocolate cream and raspberry sauce	SEK 114
Blueberry and marzipan pie with a lightly whipped cream	SEK 98
Petit four	SEK 37

THE CHEF RECOMMENDS

Herring buffet
Fillet of beef with green asparagus, chilli béarnaise sauce and potato wedges
Lime parfait med dark chocolate cream and raspberry sauce

SEK 540

To improve our service onboard, please order a single menu of your choice no later than 10 days before departure.
The easiest way to order is to contact us by e-mail or telephone.

Menu may be subject to change
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