

s/s Stockholm

Dinner menu 7th of October-19th of November 2010

STARTERS

Herring buffet	SEK 145
s/s Stockholm's crayfish and prawn mélange on sunflower bread with colourful tomatoes	SEK 138
Herb marinated filé of deer with apple and red onion chutney	SEK 145
Lobster soup with a puff pastry	

MAIN COURSES

Herring buffet	SEK 180
Oven-baked char with butter fried beetroots, smoked pork and horseradish	SEK 235
Traditional roast veal with creamy gravy, sliced cucumber and jelly	SEK 159
Corn-fed chicken breast with a warm bean salad and cider sauce	SEK 195
Filé of Lamb with roasted pistachios, artichoke hearts and a thyme sauce	SEK 285
Classic steamboat steak with fried onions and new potatoes	SEK 215

DESSERTS

The ship's vanilla ice cream with seasonal berries	SEK 98
Lime parfait with dark chocolate crème and raspberry sauce	SEK 114
Raspberry and marzipan pie with lightly-whipped cream	SEK 98
Petit four	SEK 37

CHILDREN'S MENU

All the dishes above are available at half price.

Pancakes with jam and cream	SEK 45
Meatballs with lingonberry preserve	SEK 45

THE CHEF RECOMMENDS

Herring buffet
Filé of Lamb with roasted pistachios, artichoke hearts and a thyme sauce
Lime parfait with dark chocolate crème and raspberry sauce
SEK 495

SALTSJÖN MENU

Herb marinated filé of deer with apple and red onion chutney
Oven-baked char with butter fried beetroots, smoked pork and horseradish
The ship's vanilla ice cream with seasonal berries
SEK 455

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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