



Buffets on board M/S Blue Charm

Mingle style

Served in small cups and trays, perfect for when you don't want a formal dinner but still want something filling.

Chefs Choice

350kr

1 mini slider, 1 chicken dish, 1 fish/seafood dish, 1 vegetarian dish

Your choice of 4 dishes

395kr

Meat

Mini slider with truffle mayonnaise and pickled onions
Brioche with roast beef, caramelized onions and dijonaise
Chimichurri chicken with roasted corn
Coppa di Parma with anchovy cream cheese and blackened tomatoes

Fish

Ceviche with salmon, prawns, mango and avocado
"Gubbröra", egg and anchovy salad on crisp bread
"Skagen" prawns in horseradish mayonnaise
Smoked salmon with lemon and rye crisp

Veg

Tomato salad with onion, watermelon and feta cheese
Baked tomatoes with buffalo mozzarella and basil
Slider with BBQ-pattie, silveronion and gremolata mayonnaise (Vegan)

Bufféer

SEAFOOD

Daily price, approx. 895kr

Half a lobster
Boiled prawns
Smoked prawns
Fresh langoustines
Moules marinière
"Skagen" prawns in horseradish mayonnaise
Lime aioli, saffron aioli, Rhode island dressing
Garlic bread, Bread and aged cheese

Add 3 oysters - 115kr

Add crab claws - approx 195kr

SUMMER

435kr

Roasted green asparagus with tarragon mayonnaise, rye crisp and aged cheese
Gem salad with garlic dressing and croutons
Tomatoes with red onions, lemon and parsley
Cucumber with yoghurt, mint and olive oil
New potatoes with horseradish, watercress and radishes
Baked beetroots with honey and chives
Grilled veal entrecote with roasted garlic and bearnaise sauce
Smoked salmon with herbs and radishes
Bread and whipped butter

Add a dessert - 55kr

Sour cream pannacotta with strawberries and shortbread



"SMÖRGÅSBORD"

495kr

Our selection of herrings
New potatoes, sour cream and chives
Eggs with caviar and lemon mayonnaise
"Gubbröra" egg and anchovy salad
"Skagen" prawns in horseradish mayonnaise
Red cabbage cured salmon with fennel
Meatballs with pickled cucumber
"Janssons frestelse" Potato- and anchovy gratin
Roast beef with mustard, capers and cress
Thyme potatoes with cornichons and pickled onions
Salad with radishes and citronette
Bread, aged cheese and whipped butter

Add a dessert - 55kr
Apple- and cinnamon compote with shortbread and vanilla custard

AUTUMN

435kr

Baked rump of lamb with thyme and garlic
Smoked salmon and tarragon
Potato and jerusalem artichoke gratin
Creamy girolles with lingonberries and smoked pork belly
Roasted beetroots with goats cheese and balsamic
Salad with lingonberries and deep fried artichokes
Baked parsnips with lemon and parsley
Salad with fennel, red onions and apples
Cabbage with yoghurt and chervil
Bread and whipped butter

Add a dessert - 55kr
Apple crumble with Crémé anglaise

MEDITERRANEAN

465kr

Selection of charcuteries, for example, Prosciutto, Truffle salami, Coppa di Parma
Moules Morniere
Baked salmon with gremolata
Haricot verts "nicoise"
Tomatoes "Provencale"
Baked tomatoes with burrata and basil
Truffle mayonnaise and balsamic dressing
Cous-cous with feta cheese
French cheeses with green tomato marmelade
Bread and whipped butter

Add a dessert - 55kr
Black forest Tiramisu

BBQ

395kr

Grilled flank steak with chili rub
Salsiccia with herbs and black pepper
Slowcooked BBQ-pork
Red coleslaw with mint
Grilled corn on the cob
Baked button mushrooms
Potato gratin with roasted garlic
Green leaf salad with radishes
Tarragon mayonnaise, BBQ-sauce, Tzatziki
Bread and whipped butter

Add a dessert - 55kr
Baked chocolate with raspberries and pistachios