



## À la carte on board M/S Blue Charm

### Starters

#### **“TOAST SKAGEN” prawns in horseradish mayonnaise** 165kr

With hand peeled prawns. Served with bleak roe from northern baltic sea and lemon wedge on toast

*Wine pairing: Leitz out, Weingut Leitz, Rheingau, Riesling Trocken, 2018, Tyskland - 485kr*

#### **S.O.S.** 145kr

Variety of pickled herring, Baltic herring, Västerbotten cheese, red onion, sour cream and new potatoes

*Pairing: Lager och en snaps, 5cl - 126.40kr*

#### **KALIX BLEAK ROE TOAST** 295kr

Butter-fried brioche, creme fraiche, red onion, chives and lemon wedge

*Wine pairing: Jean-Marc Brocard, Chablis Sainte Claire, 2019 Frankrike - 550kr/flaska*

#### **STEAK TARTARE** 165kr

From topside of beef, served with a truffle mayonnaise, pickled onion, fried capers, puffed potato and mustardress

*Wine pairing: Barbera d'A'asti, Carlin de Paolo, Piemonte, Italien, 2020 - 490kr/flaska*

#### **SALMON TARTARE** 135kr

With beetroot, lemon cream, steeped cucumber, samphire and fried rice paper

*Wine pairing: Côte 228, Chardonnay, Languedoc, Frankrike, 2016 - 440kr/flaska*

#### **CHARRED GREEN ASPARAGUS** 135kr

with tarragon mayonnaise, parmesan cheese, rye crumble, and egg custard

*Wine pairing: Weingut Rabl, Kamptal, Grüner Veltliner, Langenlois, 2019, Österrike - 450kr/flaska*

#### **CHANTARELLE TOAST** 145kr

served on a brioche with smoked pancetta, parsley and Västerbotten cheese (only served in season, late summer/fall)

*Wine pairing: Scaia Garganega/Chardonnay, Tenuta Sant'Antonio, Veneto, 2019, Italien - 470kr*

#### **WHITE ASPARAGUS** 155kr

With browned butter hollandaise sauce, trout roe, dill crisp and herb salad (only served in season, May- June)

*Wine pairing: Weingut Rabl, Kamptal, Grüner Veltliner, Langenlois, 2019 Österrike - 450kr/flaska*

## Main Course - Fish

### POACHED COD

295kr

With dill- stomped new potatoes, prawns, eggs, horseradish and browned butter

Wine pairing: *Chateau-Fuisse, Bourgogne Blanc, Bourgogne, 2019, Frankrike - 580kr/flaska*

### ROASTED HALIBUT

315kr

with ratte potatoes, steamed green asparagus, hollandaise flavoured with caviar and herb salad

Wine pairing: *Domaine Marcel Deiss, Alsace, AOC Alsace Blanc, 2018, Frankrike, - 570kr/flaska*

### BLACKENED ARCTIC CHAR

275kr

served with a warm salad of green beans, potatoes, radish and a dill mayonnaise

Wine pairing: *Weingut Rabl, Kamptal, Grüner Veltliner, Langenlois, 2019 Österrike - 450kr/flaska*

### BUTTERFRIED PIKE-PERCH

255kr

with Jerusalem artichoke puree, pickled red onion, pancetta, chives and a red wine jus

Wine pairing: *Laurent Miquel, Solas Pinot Noir, Languedoc, 2019, Frankrike - 410kr/flaska*

## Main Course – Meat

### THYME ROASTED FILLET OF BEEF

315kr

with baked cabbage, potato terrine with smoked porkbelly, tangy red wine jus and sauce choron

Wine pairing: *Tenuta Sant'Antonio, Veneto, Corvina, 2018, Frankrike - 420kr/flaska*

### SLOW COOKED ENTRECOTE OF VEAL

285kr

with charred green asparagus, potato gateau flavoured with ramsom, black truffle béarnaise and veal jus

Wine pairing: *Cascina Ballarin, Piemonte, Langhe Nebbiolo, 2018, Italien - 585kr/flaska*

### LAMB ROAST BEEF

265kr

with creamed savoy cabbage, baked tomatoes, butter fried potatoes and rosemary jus

Wine pairing: *Laurent Miquel, Solas Pinot Noir, Languedoc, 2019, Frankrike - 410kr/flaska*

### SEARED DUCK BREAST

265kr

with potato- and couliflowerpuree, buttered carrots, pickled onions and port wine reduction

Wine pairing: *Côte 228, Chardonnay, Languedoc, Frankrike, 2019 - 440kr/flaska*

## Desserts

### MINI DESSERTS

150kr

Crème brûlée flavoured with Tahiti-vanilla  
Chocolate fondant served with passionfruit coulis  
Raspberry pannacotta with Italian meringue and shortbread

### THE CLASSIC

95kr

Crème brûlée flavoured with Tahiti-vanilla served with fresh raspberries

### SELECTION OF SWEDISH CHEESE

125kr

Selection of Swedish cheese, green tomato marmalade and crackers

### STRAWBERRY

115kr

Strawberries served with our own vanilla ice cream, strawberry meringue and shortbread crumble

### APPLE

115kr

Apple compote served with Tonka bean flavoured cream, cinnamon, crispy caramel, apple jelly and shortbread

### RASPBERRY

115kr

Liquorice smetana, raspberry ice cream, raspberry compote, lemon jelly, pistachio

### CHOCOLATE

115kr

Baked chocolate with salted caramel, frozen greek yoghurt served with a roasted chocolate cake

### "BANOFFE PIE"

115kr

Banana pannacotta with milk chocolate ice cream, crumble, Chantilly cream and crispy banana

*Wine suggestion: A dessert wine compliments your selected dessert and lifts it to another level. We have a great selection of sweet wine for chocolate and cream, and fresh options for fruit and berries.*