

À la Carte on board M/Y Charm

Starters

STEAK TARTAR 185kr

with truffle mayo, pickled onions, fried potato and cress

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

JERUSALEM ARTICHOKE SOUP 135kr

with baked mushroom, parsley crisp och and salad mache

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

"TOAST SKAGEN" (prawns in horseradish mayonnaise) 165kr

with hand peeled prawns served with bleak roe "Kalix" and lemon wedge. Served on toast

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

WHITE ASPARAGUS 155kr

with tarragon mayo, parmesan, rye crumbs and browned butter (only served in season, May- June)

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

SALMON TARTARE 155kr

lightly cured with pickled cucumber, lemon, crispy dill and herb salad

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

Main courses - Fish

POACHED COD 325kr

with new potatoes, prawns, eggs, horseradish and browned butter

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

BLACKENED ARCTIC CHAR 285kr

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 285kr

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 courses- Meat

THYME ROASTED FILLET OF BEEF 335kr

with baked cabbage, potato gratin, baked tomatoes, tangy red wine jus and tomato emulsion
Wine pairing: *Tenuta Sant'Antonio, Veneto, Corvina, 2018, Frankrike - 420kr/flaska*

SLOW COOKED ENTRECOTE OF VEAL 305kr

with charred green asparagus, gremolata potatoes, black truffle béarnaise and veal jus
Wine pairing: *Cascina Ballarin, Piemonte, Langhe Nebbiolo, 2018, Italien - 585kr/flaska*

LAMB ROAST BEEF 295kr

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 285kr

with potato and coulflower puree, buttered carrots, pickled onions and port wine reduction
Wine pairing: *Vintips Côte 228, Chardonnay, Languedoc, Frankrike, 2019 - 440kr/flaska*

Desserts

MINIDSSERTS 150kr

Crème brûlée flavoured with Tahiti-vanilla
Chocolate fondant with passionfruit coulis
Raspberry pannacotta with short bread

THE CLASSIC 125kr

Crème brûlée flavoured with Tahiti-vanilla served with fresh raspberries

SELECTION OF CHEESES 145kr

Selection of cheeses, green tomato marmalade and crackers

STRAWBERRY 115kr

Strawberries served with vanilla custard, strawberry meringue and shortbread crumble

CHOCOLATE 115kr

Chocolate pannacotta with salted caramel, short bread, passionfruit and yoghurt

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