



À la Carte on Board M/S Blue Charm

(Everyone in the group eats the same dishes)

Starters

"TOAST SKAGEN" 165 kr

with hand peeled prawns on buttered toast, topped with vendace roe

Wine pairing: Chablis, Sainte Claire, Jean-Marc Brocard, FR, 2021 - 625kr/bottle

S.O.S. 165 kr

three sorts of herring, Västerbotten cheese, red onion, soured cream and new potatoes

Drink pairing: Lager and a snaps 5cl - 126.40kr

VENDACE ROE FROM BOTTENVIKEN 295 kr

with buttered toast, crème fraîche, red onion, chives and lemon

Wine pairing: Champagne, Bollinger Special Cuvée Brut, FR, NV - 885kr/bottle

CHARCUTERIE BOARD 165 kr

with chef's selection of charcuteries, cornichons, olives and artichoke

Wine pairing: Corvina, Scaia, Tenuta Sant'Antonio, Veneto, IT, 2019 - 595kr/bottle

SALMON TARTARE 365 kr

with soy mayo, kimchi sesame, pickled cucumber and rice paper

Wine pairing: Riesling, Leitz out, Weingut Leitz, Trocken, Rheingau, DE, 2021 - 510kr/bottle

BURRATA 155 kr

with baked tomatoes, basil and parmesan cream, and sour dough croutons

Wine pairing: Grüner Veltliner, Weingut Rabl, Kamptal, Langenlois, AT, 2021 - 490kr/bottle

CHANTERELLE TOAST 475 kr

with smoked pork belly, parsley and Västerbotten cheese, on buttered toast (only late summer/autumn)

Wine pairing: Côtes du Rhône, Domaine Santa Duc, Les Vieilles Vignes, organic, FR, 2020 - 510kr/bottle

WHITE ASPARAGUS 165 kr

with hollandaise, trout roe, rye crisp and browned butter (only May/June)

Wine pairing: Alsace, Domaine Marcel Deiss, AOC Alsace Blanc, biodynamic, FR, 2020 - 580kr/bottle

All prices are for 2023, are per person and exclude VAT. We are happy to assist in creating a unique menu according to your preferences. We reserve the right for possible amendments in price and contents.

Mains - fish

POACHED COD

325 kr

with new potatoes, prawns, 65-degree egg, horseradish, dill and browned butter

Wine pairing: Chablis, Sainte Claire, Jean-Marc Brocard, FR, 2021 - 625kr/bottle

ROASTED ATLANTIC HALIBUT

345 kr

with new potatoes, steamed green asparagus, caviar hollandaise and herb salad

Wine pairing: Domaine Marcel Deiss, Alsace, AOC Alsace Blanc, 2020, FR, - 580kr/bottle

SEARED ARCTIC CHAR

295 kr

with "smashed potatoes" green beans, Champagne sauce and cress

Wine pairing: Chardonnay, Macon Villages la Roche Vineuse, Domaine Rijckaert, Bourgundy, FR, 2020 - 640kr/bottle

BUTTERFRIED PIKE PERCH

285 kr

with Jerusalem artichoke puré, pickled red onion, smoked pork belly, spring onion and red wine jus

Wine pairing: Côtes du Rhône, Domaine Santa Duc, Les Vieilles Vignes, organic, FR, 2020 - 510kr/bottle

Mains - meat

THYME ROASTED FILLET OF BEEF

325 kr

with roasted white cabbage, smoked pork belly, potato gratin, baked tomatoes, red wine jus and tomato emulsion

Wine pairing: Barbera d' asti, Carlin de Paolo, Piemonte, IT, 2021 - 495kr/bottle

SLOW COOKED ENTRECÔTE OF VEAL

315 kr

with charred green asparagus, gremolata potatoes, truffle cream and veal jus

Wine pairing: Chianti Classico, Brancaia, Toscana, ekologisk, IT, 2020 - 555kr/flaska

VENISON FILLET

315 kr

with creamy mushrooms, roasted root vegetables, pickled onion and lingon berries

Wine pairing: Nebbiolo, Alberto Ballarin, Piemonte, Langhe, IT, 2021 - 595kr/bottle

SEARED DUCK BREAST

295 kr

with potato and cauliflower puré, butter baked carrots, silver onion and red wine jus

Wine pairing: Vintips: Zinfandel, Seghesio Vineyards, Sonoma County, Kalifornien, US, 2019 - 680kr/bottle

Desserts

MINI DESSERTS 3 pcs 150 kr

Crème brûlée on Tahiti vanilla
Chocolate fondant with passionfruit coulis
White chocolate panna cotta with green apple puré

THE CLASSIC 125 kr

crème brûlée on Tahiti vanilla with fresh raspberries

SWEDISH CHEESES fr. 150 kr

three Swedish farm cheeses, green tomato marmalade and crackers

STRAWBERRIES 115 kr

with vanilla ice cream, strawberry meringue and cookie crumbs

PORTION BAKED APPLE PIE 125 kr

on an almond base with crème anglais

TROPIC CHOCOLATE FONDANT 125 kr

with coconut panna cotta, mango coulis and pineapple crisp

Wine pairing: We have a large selection of dessert wines and are happy to assist you with the pairing.