



À la carte on board M/Y Charm

(Minimum number of people when ordering 6. Everyone eats the same dishes)

Starters

STEAK TARTARE 185 kr

with truffle mayo, pickled onion, deep fried capers puffed potatoes and cress

Wine pairing: Pinot Noir, Solas, Laurent Miquel, Languedoc-Roussillon, FR, 2021 - 480kr/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 5 cl - 126.40kr

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

JERUSALEM ARTICHOKE SOUP 135 kr

with baked mushrooms, crisp parsley and mache salad

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

"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

WHITE ASPARAGUS 165 kr

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

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

Mains - fish

POACHED COD 325 kr

with new potatoes, prawns, egg, horseradish, dill and browned butter

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

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 - 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, Casa Brancaia, Toscana, ekologisk, IT, 2020 - 555kr/bottle

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: Zinfandel, Seghesio Vineyards, Sonoma County, California, US, 2019 - 680kr/bottle

Desserts

MINI DESSERTS 3 pcs 150 kr

Crème brûlée with 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

CHEESE BOARD fr. 150 kr

three cheeses, green tomato marmalade and crackers

STRAWBERRIES 115 kr

with ice cream strawberry meringue and cookie crumbs

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.

Snacks

Smoked almonds and olives 45 kr

Cheese and sausages 65 kr

Peanuts and chili nuts 25 kr

Crisps 35 kr

Chocolate truffles with your coffee 45 kr

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