

Buffets on board M/S Blue Charm

Mingle buffets

Served in mini bowls. Perfect when you don't want to have a sit down dinner, yet want a filling meal.

CHEF'S RECOMMENDATION

345 kr

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

YOUR CHOICE (4 pcs)

395 kr

Meat

Mini slider with truffle mayo and pickled onion
Roast beef, caramelised onion and dijon mayo on a brioche bun
Kimchi breaded chicken skewer with cucumber and soy sauce
Coppa di Parma with parmesan cream and charred tomato

Fish/Seafood

Ceviche with salmon, prawn, mango and avocado
"Gubbröra" (creamy egg and anchovy salad) with crisp bread and chives
"Skagenröra" (creamy prawn, dill and mayo salad) with butter toasted bread
Smoked salmon with lemon cream and rye crisp

Veg

Feta cheese salad with watermelon, fresh tomatoes and pickled onion
Baked tomatoes with buffalo mozzarella and basil
Vegan BBQ-patty with silver onion and gremolata mayo

Buffets

SUMMER

435 kr

Charred green asparagus with tarragon mayo, rye crisp and matured cheese
Gem salad with garlic and mustard dressing, and sour dough croutons
Tomato and onion salad with lemon and parsley
Cucumber with yoghurt, mint and olive oil
Fresh potato horseradish, watercress and radishes
Marinated beets with goats cheese and balsamic vinegar
Grilled veal entrecote with truffle bearnaise sauce
Lemon glazed salmon with herb cream, dill and radishes örträm
Bread, butter and matured Grevé cheese

Add a mini dessert - 55 kr

Soured cream panna cotta with strawberries and short crust pastry

SEAFOOD PLATTER

Day rate, approx. 995 kr

Half a lobster
A handful of boiled prawns
A handful of smoked prawns
Three langoustines
Moules marinière
"Skagenröra" (creamy prawn, dill and mayo salad) with lemon
Lime aioli, saffron aioli, Rhode island dressing
Bread, garlic bread and Västerbotten cheese

Add three oysters - 115 kr

Add crab claws - 195 kr



“SMÖRGÅSBORD”

495 kr

Our selection of herring
Boiled new potatoes with soured cream, dill and chives
Egg halves with caviar and lemon mayo
“Skagenröra” (creamy prawn, dill and mayo salad) with lemon
“Gubbröra” (creamy egg and anchovy salad) with crisp bread
Beetroot cured salmon with fennel mustard sauce
Game meat balls with creamy gravy and pickled cucumber
Johanson’s temptation
Roast beef with mustard, capers and cress
Thyme roasted potato with cornichons and pickled onion
Fresh salad with radishes and lemon vinaigrette
Bread, butter and matured Grevé cheese

Add a mini dessert - 55 kr

Crème Brûlée on Tahiti-vanilla

AUTUMN

435 kr

Roasted lamb with thyme and garlic
Marinated chili salmon with tarragon cream and pickled onion
Potato and Jerusalem artichoke gratin
Creamy chanterelles with lingonberry and baked onion
Roasted beets with quinoa and crumbled feta cheese.
Frisee salad with artichokes and lingonberry vinaigrette
Baked parsnips with lemon and parsley
Fennel and apple salad with red onion
Red cabbage slaw with mustard vinaigrette
Bread and butter

Add a mini dessert - 55 kr

Cinnamon and apple crumble with crème anglaise

MEDITERRANEAN

465 kr

Chef’s selection of charcuteries e.g. Prosciutto, truffle salami Coppa di Parma
Moules marinière
Gremolata baked salmon
Haricot verts ”nicoise”
Tomato salad ”provençale” with fresh herbs
Baked tomatoes with buffalo mozzarella and basil
Pearl couscous with crumbled feta cheese
Chef’s selection of French cheeses with green tomato marmalade and crackers
Truffle mayo, balsamico dressing
Bread and butter

Add a mini dessert - 55 kr

Chocolate mousse with raspberry coulis

BBQ

395 kr

Grilled flank steak with chili rub
Salsiccia with herbs and black pepper
Pulled pork
Red cabbage slaw with mint
Grilled corn on the cob
Herb baked mushrooms
Porto gratin with roasted garlic
Green salad with radishes and lemon vinaigrette
Tarragon mayo, BBQ-sauce, Tzatziki
Bread and butter

Add a mini dessert - 55 kr

Chocolate fondant with raspberries and pistachio

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.