

## 2-courses

### **Vånö - 440kr**

Creamy soup of Jerusalem artichoke  
*with shiitake mushrooms and parsley oil*

Poached halibut  
*new potatoes, egg sauce, prawns and horseradish*

### **Ornö - 440kr**

White asparagus (during season)  
*hollandaise, trout roe and water cress*

Fillet of beef Provencale  
*Baked plum tomato, garlic butter and potato gratin*

### **Rödlögn - 420kr**

Beef carpaccio  
*with pickled beets and mustard cress*

Pike-perch  
*with egg- and anchovy salad, cumin fried vegetables*

### **Huvudskär - 380kr**

S.O.S.  
*varieties of herring with aged cheese from Västerbotten*

Rib-eye of veal  
*green asparagus, bearnaise and potato puree with bacon and chives*

### **Ingemarsö - 410kr**

Toast Skagen  
*prawns in mayo, with bleak roe*

Sirloin steak  
*caramelized onions, haricot verts, roasted potatoes and veal jus*

### **Bullerö - 420kr**

Bleak roe from Kalix on toast  
*crème fraiche, red onions and lemon*

Roast rump of lamb  
*creamed savoy cabbage, baked tomatoes and chèvre potatoes*



*charm*CHARTER



### **3-rätters**

#### **Dalarö - 555kr**

White asparagus (during season)  
*hollandaise, trout roe and water cress*

Fillet of beef Provencale  
*Baked plum tomato, garlic butter and potato gratin*

Chocolate mousse  
*dulce leche, raspberries and pistachio brownie*

#### **Sandhamn - 505kr**

Toast Skagen  
*prawns in mayo, with bleak roe*

Sirloin steak  
*caramelized onions, haricot verts, roasted potatoes and veal jus*

Crème Brûlée  
*served with fresh berries*

#### **Möja - 525kr**

Beef carpaccio  
*with pickled beets and mustard cress*

Pike-perch  
*with egg- and anchovy salad, cumin fried vegetables*

Apple compote  
*with vanilla custard and short bread crumbles*

#### **Utö - 545kr**

Creamy soup of Jerusalem artichoke  
*with shiitake mushrooms and parsley oil*

Poached halibut  
*new potatoes, egg sauce, prawns and horseradish*

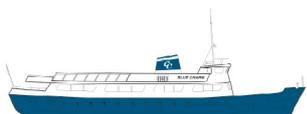
Strawberries  
*with home-made vanilla ice-cream*

#### **Grinda - 545kr**

Bleak roe from Kalix on toast  
*crème fraiche, red onions and lemon*

Roast rump of lamb  
*creamed savoy cabbage, baked tomatoes and chèvre potatoes*

Swedish organic cheeses  
*selection from local dairys with green tomato marmalade*



*charm* CHARTER

