



MENU

We're excited to present this season's menu, featuring sustainably sourced ingredients and expertly prepared dishes. Enjoy classic flavours paired with contemporary wine selections.

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STARTERS

Toast Skagen 120 SEK

Hand peeled prawns, crème fraîche, served on sauteed toast

Wine suggestion: La Doncella Chardonnay

Lobster soup 24cl 160 SEK / 36cl 240 SEK

Served with crayfish meat and grissini

Wine suggestion: Bottega Pinot Grigio Venezia DOC

Beef tartar 80g 160 SEK / 120g 240 SEK

Soy mayonnaise, pickled mushrooms, crispy shallots and cress

Wine suggestion: IOVE Sangiovese

Lumpfish roe on blinis 3 pcs 120 SEK / 7 pcs 270 SEK

Lumpfish roe served on classic blinis with crème fraîche, red onion and dill

Wine suggestion: Leitz Riesling

Grilled tiger prawns 180 SEK

Served with mango-chili sauce, fresh rocket and spinach salad, toasted baguette and a lime wedge

Wine suggestion: La Doncella Chardonnay

Beetroot carpaccio 85 SEK

Served with rocket lettuce, vegan cheese and vinaigrette dressing

Wine suggestion: Lamuá Vegamar Sauvignon Blanc

MAINS

Halibut fillet 260 SEK

Pan-seared halibut fillet served with green risotto and glazed carrots

Wine suggestion: Leitz Riesling

Filet mignon 355 SEK

Beef tenderloin with grilled tomato, sugar snap peas, Hasselback potato and béarnaise sauce

Upgrade your dish to Surf & Turf by adding a grilled tiger prawn 65 SEK

Wine suggestion: Grand Châtaignier Merlot

Venison tenderloin 355 SEK

Venison tenderloin served with grilled tomato, sugar snap peas, Hasselback potato, and a red wine-based sauce

Sugerowane wino: IOVE Sangiovese

Wienerschnitzel 270 SEK

Anchovies, capers, lemon, green peas and lemon potatoes

Wine suggestion: Vina Amézqueta Crianza Rioja

Pork tenderloin 260 SEK

Chanterelles stewed in cream, Hasselback potato and tri-color carrots

Wine suggestion: Les Thermes Cabernet Sauvignon

Beef burger 180 SEK

In a brioche bun, with cheese, bacon, pickled cucumber and fries

Wine suggestion: Grand Châtaignier Merlot

Vegan burger 180 SEK

Plant-based burger in a brioche bun with vegan cheese, pickled cucumber and fries

Wine suggestion: Costa Di Rose

Cheese ravioli 145 SEK

Served with burrata, rocket pesto, cherry tomatoes, artichokes and parmesan

Wine suggestion: Bottega Pinot Grigio Venezia DOC

CHEF'S CHOICE

Three course menu

Starter (lobster soup 24cl or beef tartar 80g), main (halibut fillet or pork tenderloin) and chocolate fondant

490 SEK

We care about the planet. That's why we're aiming for a more sustainable offer on board, by reducing our environmental footprint and using more ecological and fair trade products.

DESSERTS

Chocolate fondant 85 SEK

Fresh fruit, whipped cream and mint

Crème brûlée 75 SEK

Assorted cheese plate 120 SEK

Fig marmalade and traditional Scandinavian hard bread

KID'S MENU

Breaded fish 90 SEK

Fries and lettuces

Nuggets 90 SEK

Fries and lettuces

Meatballs 90 SEK

Mashed potatoes, cream sauce, cucumber and lingonberries

Beef burger 90 SEK

Fries and lettuces

Vegan burger 90 SEK

Fries and lettuces

Pancakes 65 SEK

Cream, strawberry jam and fruit

Fresh fruit salad 65 SEK

SIDE DISHES

Grilled tiger prawn 65 SEK

Sweet potato fries 15 SEK

Onion rings 10 SEK

Coleslaw 10 SEK