



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
Hand peeled prawns, crème fraîche,
served on sauteed toast
Wine suggestion: La Doncella Chardonnay

Lobster soup 24cl 160 / 36cl 240
Served with crayfish meat and grissini
Wine suggestion: Volunté Pinot Grigio Delle Venezie

Beef tartar 80g 160 / 120g 240
Soy mayonnaise, pickled mushrooms,
crispy shallots and cress
Wine suggestion: IOVE Sangiovese

Salmon ceviche 120
Marinated salmon in salt, green pepper and lemon juice
Wine suggestion: Brogsitter Mosel Riesling Trocken Organic

Beetroot carpaccio 85
Served with rocket lettuce, vegan cheese and vinaigrette
dressing
Wine suggestion: Lamuá Vegamar Sauvignon Blanc

MAINS

Baked cod loin 260
Sugar snap peas browned in butter, marinated fennel,
mashed potato and Hollandaise
Wine suggestion: Brogsitter Mosel Riesling Trocken Organic

Filet mignon 355
Beef tenderloin with grilled tomato, sugar snap peas,
Hasselback potato and béarnaise sauce
Wine suggestion: Grand Châtaignier Merlot

Wienerschnitzel 270
Anchovies, capers, lemon and fried potatoes
Wine suggestion: Vina Amézqueta Crianza Rioja

Pork tenderloin 260
Chanterelles stewed in cream, Hasselback potato
Wine suggestion: Les Thermes Cabernet Sauvignon

Beef burger 190
In a brioche bun, with cheese, bacon, pickled cucumber
and fries
Wine suggestion: Grand Châtaignier Merlot

Vegan burger 190
Plant-based burger in a brioche bun with vegan cheese,
pickled cucumber and fries
Wine suggestion: Costa Di Rose

Cioppino 240
Seafood stew with garlic-parsley toast
Wine suggestion: Brogsitter Mosel Riesling Trocken Organic

Ravioli 145
Oyster mushrooms, champignon, lemon pesto, spinach
with tarragon and parmigiano
Wine suggestion: Volunté Pinot Grigio Delle Venezie

CHEF'S CHOICE

Three course menu

*Starter (lobster soup or beef tartar),
main (cod loin or pork tenderloin)
and chocolate fondant*

490

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
Fresh fruit, whipped cream and mint

Crème brûlée 75

Warm brie cheese 75
Served with vanilla ice cream and cloudberry

Assorted cheese plate 120
Fig marmalade and traditional Scandinavian hard bread

KID'S MENU

Breaded fish 90
Fries and lettuces

Nuggets 90
Fries and lettuces

Meatballs 90
Mashed potatoes, cream sauce, cucumber and lingonberries

Beef burger 90
Fries and lettuces

Vegan burger 90
Fries and lettuces

Pancakes 65
Cream, strawberry jam and fruit

Fresh fruit salad 65