

# S/S Stockholm

À LA CARTE - DINNER

## STARTERS

SOS-Three kinds of herring, Västerbotten cheese, red onion, sour cream, **SEK 155**

Archipelago mix on a slice of toasted levain bread, **SEK 135**

Chanterelle toast, **SEK 168**

Lobster soup with Västerbotten cheese croutons, **SEK 158**

## MAIN COURSES

Salisbury steak à la steamship, with roasted new potatoes, charred onion, red wine gravy & herb butter, **SEK 250**

Herb-roasted corn-fed chicken, with tender young vegetables and a citrus jus, **SEK 235**

Crispy cod on lemon-caramellised carrots, with horseradish sour cream and smokey foam, **SEK 286**

Pork belly confit, with roasted root vegetables and buttery veal stock, **SEK 265**

Cured salmon, with creamy dill-sauce potatoes, **SEK 235**

Sautéed cauliflower with quick-pickled onion and a roasted goat's cheese cream with semi-dried tomatoes, **SEK 262**

## DESSERTS

Vanilla ice cream with seasonal berries, **SEK 118**

3 Petit fours, **SEK 75**

Lemon tart, **SEK 127**

Cheese board with a selection from the cheesemaker on Rindö Island, **SEK 145**

The ship's dessert tower (at least 2 people), **SEK 210**

## CHILDREN'S MENU

Meatballs and mashed potatoes, lingonberry preserve, gravy, **SEK 75**

Pancake with jam and cream, **SEK 75**

Salisbury steak with roasted new potatoes and herb butter, **SEK 95**



**STRÖMMA**  
**KANALBOLAGET**

MEDLEM I

