

M / S PRINS CARL PHILIP

LAKE MÄLAREN

MARINATED VENISON TENDERLOIN

Chestnut mushrooms/fennel/herb oil/Präst cheese

OVEN-BAKEN SALMON TROUT

Dill-creamed potatoes/tomato and garden salad/dill oil

SELECTED SEASONAL BERRIES

Vanilla ice cream

SEK 495

DRINK PACKAGE

DOMAINE MONTIRIUS, Côtes du Rhône, France

MAISON MATISCO, Pouilly-Fuissé, France

DOMAINE DE JUCHEPIE, Les Quarts, France

SEK 315

THE CHEF'S CHOICE

TOAST SKAGEN

MSC certified

Toasted sourdough bread/salmon roe /mayonnaise/dill oil/lemon

SIRLOIN STEAK WITH RAGOUT

Yellow beetroot/polka beetroot/yellow carrot/thyme/tomato salad/

red basil/mâche salad/red wine sauce

CRÈME CARAMEL

White chocolate/raspberries

SEK 585

DRINK PACKAGE

SYBILLE KUNTZ, Riesling Trocken, Germany

TIERRA CRIANZA, Rioja, Spain

MARCO DE BARTOLI, Marsala Superiore Oro 5 Anni, Italy

SEK 335

M / S PRINS CARL PHILIP

STARTERS

CLAY POTTER'S HERRING

MSC certified

Sweet-pickled herring/new potatoes/egg/herbs/browned butter SEK 110

MINUTE-SMOKED SALMON TROUT TARTARE

Truffled egg yolk/spring onion/mustard & espresso sauce SEK 145

TOAST SKAGEN

MSC certified

Toasted sourdough bread/salmon roe /mayonnaise/dill oil/lemon SEK 225

ASPARAGUS SALAD

Poached egg/ramson crème/garden salad/browned citrus butter SEK 155

MARINATED VENISON TENDERLOIN

Chestnut mushrooms/fennel/herb oil/Präst cheese SEK 165

PRAWN SALAD (whole/half)

MSC certified

Lightly-pickled cucumber/lightly-pickled zucchini/dill & ramson cream cheese/
garden salad/mustard seeds/herb oil/lemon SEK 235/SEK 155

(Can be exchanged for chicken) SEK 185/SEK 135

BETROOT SHAVINGS

Chèvre/green asparagus/fennel/herbs/honey vinaigrette/spring onion SEK 125

DESSERTS

SELECTED SEASONAL BERRIES

Vanilla ice cream SEK 105

ROASTED ALMOND ICE CREAM PARFAIT

Strawberries/rhubarb/biscuit crumbs/meringue SEK 125

TRIPLE CHOCOLATE TERRINE

Candied nuts/raspberry sorbet/toffee cream/lemon syrup SEK 135

CRÈME CARAMEL

White chocolate/raspberries SEK 115

CHOCOLATE CRÈME

Strawberries/lime syrup SEK 115

MAIN COURSES

OVEN-BAKEN SALMON TROUT

Dill-creamed potatoes/tomato and garden salad/dill oil SEK 225

BONED CHICKEN THIGHS

Sage/roasted fennel/baked celeriac/pumpkin purée/chicken broth SEK 245

SIRLOIN STEAK WITH RAGOUT

Yellow beetroot/polka beetroot/yellow carrot/thyme/tomato salad/
red basil/mâche salad/red wine sauce SEK 290

GAME MEATBALLS

Lingonberry preserve/cream sauce/pickled cucumbers/potatoes SEK 185

PAPPA'S PERCH

Dill salad/spring onion/creamy milk/
white wine/nutmeg/new potatoes SEK 325

PAN-FRIED SPRING VEGETABLES

Carrot/fennel/asparagus/spring onion/mâche salad/cashew nuts/cauliflower
purée/lemon-pickled pearl onions/herbs SEK 195

CHILDREN'S MENU

GAME MEATBALLS

Swedish meat

Lingonberry/cream sauce/pickled cucumber/potatoes SEK 75

OVEN-BAKED PANCAKE

Swedish ingredients

Whipped cream/home made jam SEK 75

This menu applies to children up to 15 years.

All other main courses on the menu can be served as half portions.