

S/S Stockholm



Archipelago menu

Prawn & crayfish Skagen mélange on sunflower bread with whitefish roe and lemon

Corn chicken with tomato, mushrooms, thyme, garlic and white wine

Apple tart with vanilla sauce

SEK 495

Drinks package, Archipelago

A glass of the ship's sparkling wine

Export beer Class III 33 cl & 4 cl schnapps

A glass of Irony, Pinot Noir, USA

A glass of the ship's dessert wine

SEK 410

Saltsjön menu

“Pelle Jansson” stout-marinated beef - bleak roe, chopped onions and an egg yolk

Steamed cod with egg, prawns, horseradish and browned butter

Waxholm III's chocolate dessert - cake, mousse and ice cream

SEK 605

Drinks package, Saltsjön

A glass of the ship's sparkling wine

Export beer Class III 33 cl & 4 cl schnapps

A glass of Domaine Bernard Defaix Chablis, Chardonnay, France

A glass of the ship's dessert wine

SEK 410

The Chef Recommends Menu

The ship's herring and Baltic herring platter

Lamb tenderloin with black cabbage, sultanas and mint jelly

Ice cream with seasonal berries

SEK 530

Drinks package, The Chef Recommends

A glass of the ship's sparkling wine

Export beer Class III 33 cl & 4 cl schnapps

A glass of La Spinetta Ca' di Pian, Barbera, Italy

A glass of the ship's dessert wine

SEK 425

S/S Stockholm



Starters

- Prawn & crayfish Skagen mélange on sunflower bread with whitefish roe and lemon SEK 160
- The ship's herring and Baltic herring platter SEK 145
- "Pelle Jansson" stout-marinated beef - bleak roe, chopped onions and an egg yolk SEK 195
- Small tastes of Sweden SEK 175
- Duck liver brioche with a green apple compote and fig reduction SEK 185
- Mushroom soup with grated Västerbotten cheese and croutons SEK 125

Main courses

- Baked cod with egg, prawns, horseradish and browned butter SEK 310
- Steamed char with scallop, Vermouth sauce and julienne SEK 265
- Corn chicken with tomato, mushrooms, thyme, garlic and white wine SEK 220
- Lamb tenderloin with black cabbage, sultanas and mint jelly SEK 285
- Classic steamboat steak with fried onions and gherkin SEK 270
- Strudel with spring vegetables and mustard crème SEK 185

Desserts

- Ice cream with seasonal berries SEK 115
- Apple tart with vanilla sauce SEK 125
- Waxholm III's chocolate dessert - cake, mousse and ice cream SEK 135
- The ship's selection of cheeses with accompaniments SEK 145
- Chocolate truffle SEK 55

Children's menu up to 15 years

- Meatballs with potatoes/pasta, lingonberries and gravy SEK 75
- Pancakes with jam and cream SEK 75
- All main courses are available as children's portions for half price.*

This menu applies from 22 August - 23 September 2017.
To improve our service onboard, please order a single menu of your choice no later than 10 days before departure.
The easiest way to order is to contact us by e-mail bokning@stromma.se or telephone on +46 (0)8-12 00 40 00.
We reserve the right to make changes.