

S/S Stockholm



Archipelago menu

Prawn & crayfish Skagen mélange on sunflower bread with whitefish roe and lemon
Corn chicken with lemon-glazed root vegetables and Savoy cabbage poached in cream

Lemon pie MPW
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 Les Princes Abbés, Pinot Blanc, France
A glass of the ship's dessert wine
SEK 400

Saltsjön menu

Kalix bleak roe with red onion, smetana and Västerbotten cheese quiche
Cod with wild mushrooms, back bacon, small onions, and red wine sauce
Orange crème brûlée and chocolate cake

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 Irony, Pinot Noir, USA
A glass of the ship's dessert wine
SEK 410

The Chef Recommends Menu

The ship's herring and Baltic herring platter
Venison tenderloin with lingonberry sauce, Brussels sprouts and root vegetable cake
Seasonal berry compote with vanilla ice cream and lightly-whipped cream

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 Allesverloren, Shiraz, South Africa
A glass of the ship's dessert wine
SEK 395

S/S Stockholm



Starters

- Kalix bleak roe with red onion, smetana and Västerbotten cheese quiche SEK 195
- Prawn & crayfish Skagen mélange on sunflower bread with whitefish roe and lemon SEK 160
- The ship's herring and Baltic herring platter SEK 145
- Small tastes of Sweden SEK 175
- Vol-au-vent with creamy wild mushrooms SEK 125

Main courses

- Cod with wild mushrooms, back bacon, small onions, and red wine sauce SEK 310
- Corn chicken with lemon-glazed root vegetables and Savoy cabbage poached in cream SEK 220
- Venison tenderloin with lingonberry sauce, Brussels sprouts and root vegetable cake SEK 285
- Classic steamboat steak with fried onions and gherkin SEK 270
- Strudel with roasted root vegetables and a roast bell pepper sauce SEK 185

Desserts

- Seasonal berry compote with vanilla ice cream and lightly-whipped cream SEK 115
- Orange crème brûlée and chocolate cake SEK 135
- Lemon pie MPW SEK 125
- 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 28 September 2017 - 31 March 2018.
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.