

S/S Stockholm



Archipelago menu

Prawn & crayfish Skagen mélange on sunflower bread with whitefish roe and lemon
Corn chicken with ratatouille and basil butter
Passion fruit cheesecake with digestive crumbs
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

Porter-marinated beef with horseradish cheesecake and trout roe
Seared pike-perch with egg, prawns, horseradish and browned butter
Chocolate terrine and raspberry coulis
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 Black Stallion, Chardonnay, USA
A glass of the ship's dessert wine
SEK 425

The Chef Recommends Menu

The ship's herring and Baltic herring platter
Classic steamboat steak with fried onions and gherkin
Ice cream with seasonal fresh berries
SEK 520

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 Noble Vines 337, Cabernet Sauvignon, USA
A glass of the ship's dessert wine
SEK 400

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Starters

- Porter-marinated beef with horseradish cheesecake and trout roe 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
- Marinated halibut with roe sauce and pickled spring vegetables SEK 155
- Small tastes of Sweden SEK 175
- Melon salad with sheep's cheese, mint and chilli SEK 110

Main courses

- Seared pike-perch with egg, prawns, horseradish and browned butter SEK 310
- Poached char with scallop and crème Ninon SEK 265
- Corn chicken with ratatouille and basil butter SEK 220
- Herb and garlic coated lamb tenderloin with lovage and pistachio nuts 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 fresh berries SEK 115
- Chocolate terrine with raspberry coulis SEK 135
- Passion fruit cheesecake with digestive crumbs SEK 125
- The ship's selection of cheeses with accompaniments SEK 145
- A scoop of sorbet SEK 55
- 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 29 May - 20 August 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.