

M/S Prins Carl Philip

DINNER 2018

STARTERS

Bleak roe 50 g (MSC) with toast, finely-chopped red onion, soured cream and herb salad **SEK 245**

Ship's classic 'Skagen' – prawn mélange with horseradish, mustard and red onion on white toast, with ramson oil **SEK 225**

Warm mussel and ramson soup with poached egg and soured red onion **SEK 155**

Green asparagus with lightly-marinated venison carpaccio with mustard and coffee sauce **SEK 145**

The restaurateur's classic clay potter's herring with new potatoes, mild sweet-pickled Matjes herring, farm eggs, dill and chives and browned butter **SEK 110**

MAIN COURSES

Braised slow-cooked brisket of beef with spring vegetables fried in broth, and horseradish crème **SEK 275**

Classic, hand-rolled venison meatballs with new potatoes, lingonberry preserve and gherkin **SEK 185**

Papa's perch, pan-fried with creamy white wine sauce, served with new potatoes and dill salad **SEK 325**

Baked haddock (MSC) with new potato mash, a dill marinated and hand-pounded fennel salad, pickled red onion, Nordic gremolata and roasted sunflower seeds **SEK 235**

Baked celeriac with pan-fried spring vegetable ragout, root vegetable crisps, chestnut mushroom shavings, with hand-picked baby lettuce leaves **SEK 195**

Tenderised sirloin steak from selected KRAV-certified farms, slow-cooked and then seared.
Served with pickled pearl onions, dill-tossed new potatoes and a rich red wine sauce **SEK 315**

DESSERTS

Ice cream with seasonal fresh berries **SEK 105**

Swiss meringue. Creamy meringue with a seasonal berry variation, homemade creamy ice cream with salt toffee and chocolate sauce, Swiss roll, crushed vanilla biscuit and lemon balm **SEK 135**

Creamy chocolate and toffee fondant with lightly-whipped mocha cream, roasted almond shavings and fresh berries **SEK 125**

Iced rhubarb soup with chunky rhubarb preserve, strawberry and mint salad, Swedish Arrack cream, candied almond and crumbled vanilla biscuit **SEK 115**

Seven small biscuits **SEK 79**

CHILDREN

Classic, hand-rolled venison meatballs with new potatoes, lingonberry preserve and gherkin **SEK 75**

Oven-baked pancake with jam of the day and lightly-whipped cream **SEK 75**

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.



STRÖMMA
KANALBOLAGET

MEMBER OF
SUSTAINABLE
RESTAURANTS



M/S Prins Carl Philip

SELECTED MENUS, 2018

LAKE MÄLAREN DINNER SEK 495

The restaurateur's classic clay potter's herring with new potatoes, mild sweet-pickled Matjes herring, farm eggs, dill and chives, and browned butter

Braised slow-cooked brisket of beef with spring vegetables fried in broth, and horseradish crème

Ice cream with seasonal fresh berries

BEVERAGES MENU SEK 295

Nils Oscars god lager + 3cl valfri snaps

Christophe Pacalet, Beaujolais-Villages 2016, Bourgogne/Frankrike

Domaine de Juchepie/E&M Oosterlinck-Bracke, Les Churelles 2015 Côteaux du Layon Faye

THE RESTAURATEURS CHOICE SEK 645

M/S Prins Carl Philips classic 'Skagen' – prawn mélange with horseradish, mustard and red onion on white toast, with ramson oil

Green asparagus with lightly-marinated venison carpaccio with mustard and coffee sauce

Tenderised sirloin steak from selected KRAV-certified farms, slow-cooked and then seared.

Served with pickled pearl onions, dill-tossed new potatoes and a rich red wine sauce

Iced rhubarb soup with chunky rhubarb preserve, strawberry and mint salad, Swedish Arrack cream, candied almond and crumbled vanilla biscuit

BEVERAGES MENU SEK 390

Vegelfaro, Cava Caprasia brut nature NV, Valencia/Spanien

Sybille Kuntz / S Kuntz & M Kuntz-Riedlin, Riesling Qualitätswein 2015, Mosel/Tyskland

Tierra Agricola Labastida/Rodrigo Fernández, Rioja/Spanien

Domaine de Juchepie /E & M Oosterlinck-Bracke, Les Churelles 2015 Côteaux du Layon Faye

THE RESTAURATEUR'S VEGETARIAN

Pan-fried green asparagus with Genovese salad and ramson crème

Baked celeriac with pan-fried spring vegetable ragout, root vegetable crisps, chestnut mushroom shavings, with hand-picked baby lettuce leaves

Creamy chocolate and caramel fondant with whipped mocha cream, flaked roasted almond and fresh berries

BEVERAGES MENU SEK 305

WG Julius/Georg & Christine Julius, Sauvignon Blanc Trocken 2017, Rheinhessen/Tyskland

Tierra Agricola Labastida/Rodrigo Fernández, Rioja/Spanien

Marco De Bartoli/R, S & G'Bartoli, Marsala Superiore Oro "Vigna la Miccia" 5 Anni

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