

# S/S Drottningholm

LUNCH, APRIL-MIDSUMMER 2018

## STARTERS

Bleak roe 50 g (MSC) with toast, finely-chopped red onion, soured cream and herb salad **SEK 265**

Pressed chicken terrine on rye toast with deep-fried beet, parsnip and potato, herb crème, baby green salad and preserved mustard seeds **SEK 145**

Warm nettle and ramson soup with poached egg and pickled silver onion **SEK 155**

White asparagus with ramson crème, egg, veal sweetbread and browned butter **SEK 175**  
without veal sweetbread and egg **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**

## SALAD

Caesar salad with boneless chicken thigh **SEK 215/155**

Prawns (MSC) with poached egg and citrus aioli **SEK 255/175**

## MAIN COURSES

"Dill veal" (KRAV) with new potatoes and a hand-pounded sliced fennel, dill, rucola and spinach salad **SEK 255**

Creamed venison meatballs with new potatoes, lingonberry preserve and sliced cucumber **SEK 195**

Pan-fried sirloin steak (KRAV) with baked celeriac purée, sliced carrot ragout, spring onion and zucchini, pickled red onion, fromage frais and ramson crème **SEK 325**

Pan-fried salmon trout with dill-creamed potatoes, Genovese and tomato salad, with dill and herb oil **SEK 235**

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

## DESSERTS

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

Roast cardamom cake, chunky rhubarb preserve and fresh strawberries,  
freshly-churned milk ice cream and crumbled vanilla biscuit **SEK 135**

Chocolate mousse with fruit salad, vanilla crème and candied almonds **SEK 125**

Seven small biscuits **SEK 79**

## CHILDREN

Creamed venison meatballs with new potatoes, lingonberry preserve and sliced cucumber **SEK 75**

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

## LAKE MÄLAREN LUNCH

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

Pan-fried salmon trout with dill-creamed potatoes, Genovese and tomato salad, with dill and herb oil

Coffee/tea

**SEK 300**

Add our biscuit of the day to your Lake Mälaren lunch for **SEK 35**

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](mailto:bokning@stromma.se),  
or telephone on +46 (0)8-12 00 40 00. We reserve the right to make changes.



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