

MIS Prins Carl Philip

LUNCH APRIL-MIDSUMMER 2018

STARTERS

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

PCP'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**

Boneless chicken thigh with green asparagus and jellied veal, and mustard and coffee sauce **SEK 135**

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 195/145**

Prawns (MSC) with poached egg and citrus aioli **SEK 245/165**

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 gravy and 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 and hand-picked baby lettuce leaves **SEK 195**

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**

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

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

Coffee/tea

SEK 300 - Add our biscuit of the day to your coffee 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, or telephone on +46 (0)8-12 00 40 00. We reserve the right to make changes.



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