



## À la Carte on board M/Y Charm

### Starters

#### LOBSTER SOUP 155kr

with marinated prawns, rye crumble, dill oil and shiiso crest

Suggested wine: Chateau-Fuisse, Bourgogne Blanc, Bourgogne, 2015, France - 420kr/bottle

#### JERUSALEM ARTICHOKE SOUP 135kr

with baked mushroom, parsley crisp och and salad mache

Suggested wine: Laurent Miquel, Solas Pinot Noir, Languedoc, 2017, France - 380kr/bottle

#### "TOAST SKAGEN" (prawns in horseradish mayonnaise) 165kr

With hand peeled prawns served with bleak roe "Kalix" and lemon wedge. Served on toast

Suggested wine: Leitz out, Weingut Leitz, Rheingau, Riesling Trocken, 2016, Germany - 395kr/bottle

#### SALMON TARTARE 155kr

With beetroot, lemon creme, steeped cucumber, samphire and fried rice paper

Suggested wine: Logan Wines, Chardonnay, Orange & Mudgee, 2016, Australia - 425kr/bottle

### Main courses - Fish

#### POACHED COD 325kr

with dill- stomped new potatoes, prawns, baked egg (65 degrees), horseradish and browned butter

Suggested wine: Chateau-Fuisse, Bourgogne Blanc, Bourgogne, 2015, France - 420kr/bottle

#### BLACKENED SALMON 275kr

served with a warm salad of green beans, potatoes, radish and a dill mayonnaise

Suggested wine: Weingut Rabl, Kamptal, Grüner Veltliner, Langenlois, 2017 Austria - 390kr/ bottle

#### BUTTERFRIED PIKE-PERCH 285kr

with Jerusalem artichoke puree, pickled red onion, pancetta, chives and a red wine jus Suggested wine: Laurent Miquel,

Solas Pinot Noir, Languedoc, 2017, France - 380kr/bottle

## Main courses- Meat

### THYME ROASTED FILLET OF BEEF

335kr

with baked cabbage, gratinated baked potatoes (filled with bacon, cheese and chives), tangy red wine jus and sauce choron

Suggested wine: Tenuta Sant Antonio, Veneto, Corvina, 2017, France - 380kr/bottle

### SLOW COOKED ENTRECOTE OF VEAL

305kr

with charred green asparagus, potato gateau flavoured with ramsom, black truffle béarnaise and veal jus

Suggested wine: Cascina Ballarin, Piemonte, Langhe Nebbiolo, 2015, Italy - 435kr/bottle

### LAMB ROAST BEEF

295kr

with creamed savoy cabbage, baked tomatoes, butter fried potatoes and rosemary jus Suggested wine: Laurent Miquel, Solas Pinot Noir, Languedoc, 2017, France - 380kr/bottle

### POLENTA FRIED CORN CHICKEN

285kr

with potato puree, roasted Jerusalem artichoke, kale chips and lemon velouté

Suggested wine: Logan Wines, Chardonnay, Orange & Mudgee, 2016, Australia - 425kr/bottle

## Desserts

### MINIDSSERTS

150kr

Crème brûlée flavoured with Tahiti-vanilla

Chocolate fondant served with raspberry compote

White chocolate creme flavoured with rom and green apples

### THE CLASSIC

125kr

Crème brûlée flavoured with Tahiti-vanilla served with fresh raspberries

### SELECTION OF SWEDISH CHEESE

145kr

Selection of Swedish cheese, green tomato marmalade and crackers

*Wine suggestion: A dessert wine compliments your selected dessert and lifts it to another level. We have a great a selection of sweet wine for chocolate and cream, and fresh options for fruit and berries.*